

Title	Demonstrate knowledge of and apply international standard testing methods of food and drink for clients with dysphagia		
Level	3	Credits	6

Purpose	<p>This unit standard is intended for people working as a food service associate in a catering operation.</p> <p>People credited with this unit standard are able to, in a catering operation, demonstrate knowledge of the IDDSI framework testing methods of food and drink for clients with dysphagia; and apply IDDSI testing methods of food and drink for clients with dysphagia.</p>
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Classification	Hospitality > Catering Services
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Available grade	Achieved
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Guidance Information

- 1 The knowledge and practical practice in this unit standard must follow the IDDSI (International Dysphagia Diet Standardisation Initiative) Framework Testing Methods, available at: <https://iddsi.org/>.
- 2 Legislation and regulations to be complied with include but is not limited to – Food Act 2014, Health and Safety at Work Act 2015.
- 3 Evidence for the practical components of this unit standard must be gathered in the workplace.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of the IDDSI framework testing methods of food and drink for clients with dysphagia.

Performance criteria

- 1.1 Standard classifications for food and drink are identified and described in accordance with IDDSI framework testing methods.

Outcome 2

Apply IDDSI testing methods of food and drink for clients with dysphagia.

Performance criteria

2.1 Drinks are tested in accordance with IDDSI flow test.

Range may include but is not limited to – flow test, fork drip test, spoon-tilt test;
evidence is required of drinks of three different levels;
evidence of four tests is required.

2.2 Foods are tested in accordance with IDDSI testing methods.

Range testing methods may include but are not limited to – fork drip test, spoon-tilt test, 4mm particle size compliance, 15mm particle size compliance, fork pressure test, spoon pressure test, chopstick test, finger test;
evidence is required of four testing methods;
evidence is required of five different food samples.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	28 March 2019	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact ServicelQ qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.