

Applicable National Occupational Standards (NOS)

- 1. HSS/N5201: Maintain hygiene & food safety
- 2. HSS/N5202: Store food safely and prevent contamination
- 3. HSS/N5203: Handle food safely to avoid contamination
- 4. HSS/N5204: Select a therapeutic diet/ menu based on Diet prescription.
- 5. HSS/N5205: Prepare food safely to maintain nutritive value and avoid contamination.
- 6. HSS/N5206: Educate patient on dietary restrictions as per instructions from Diet
- 7. HSS/N9603: Act within the limits of your competence and authority
- 8. HSS/N9606: Maintain a safe, healthy and secure environment
- 9. HSS/N9607: Practice Code of conduct while
- performing duties

Healthcare

Skill Council

Sector

- 10. HSS/N9609: Follow biomedical waste disposal protocols
- 11. HSS/N9610: Follow infection control policies and procedures



Assessment Guidelines

1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down proportion of marks for Theory and Skills Practical for each PC 2. The assessment for the theory part will be based on knowledge bank of questions created by the SSC 3. Individual assessment agencies will create unique question papers for theory part for each candidate at each examination/training center (as per assessment criteria below) 4. Individual assessment agencies will create unique evaluations for skill practical for every student at each examination/training center based on this criteria 5. To pass the Qualification Pack, every trainee should score as per assessment grid. 6. In case of successfully passing only certain number of NOS's the trainee is eligible to take subsequent assessment on the balance NOS's to pass the Qualification Pack

Transforming the skill landscape

Corporation

Skill Development