



Level 2 Specialist Award for Chefs in Health and Social Care



Background

- ❑ Identified no qualifications in colleges that specifically train chefs in dysphagia working in Health & Social Care Catering
- ❑ Agreement to develop a new bespoke small (L 2) qualification



- ❑ New qualification
- ❑ Level 2 Specialist Award for Chefs in Health & Social Care
- ❑ 2 units
- ❑ 65 guided learning hours
- ❑ The care sector identified a need to train chef in how to prepared food for those patients who have swallowing difficulties
- ❑ One knowledge test and one practical assessment

New qualification

- ❑ Unit HSC001 Nutrition and hydration
 - ❑ Understand the impact of nutrition and hydration on health and wellbeing
 - ❑ Understand nutrition and hydration for popular sub-groups
 - ❑ Know the roles of multidisciplinary teams, national standards and guidelines

- ❑ Unit HSC002 Food modification in Health Care setting
 - ❑ Understand the impact of Dysphagia on patients
 - ❑ Plan, prepare, cook and finish food for patients suffering from Dysphagia

Management of the qualification

- ❑ Confederation of Tourism & Hospitality



- ❑ www.CTHAwards.com
- ❑ Specialise in Management and culinary qualifications

- ❑ Approved centres this far:
 - ❑ HIT Training
 - ❑ Barnet & Southgate College

Questions?

Web page promoting the course via

<https://www.instituteofhospitality.org/>

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