



- ❑ New qualification
- ❑ Level 2 Award in Professional Cookery in Health and 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

The approval process

- ❑ There will need to be an approval visit to the learning centre
- ❑ They will be expected to complete their approval application along with relevant evidence prior to the visit
- ❑ Centres must be able to demonstrate that they have the correct equipment, staff and suitable support materials, initial assessment process, schemes of work, lesson plans and resources to run the qualification

Approval process

- ❑ Centres apply to offer the qualification on approval form submitting all the relevant information
- ❑ External Quality Assessment must check the information requesting more if required
- ❑ EQA to plan the visit and agree what they want to see
- ❑ There is a report form that must be completed with as much detail as possible.

Questions?

Web page promoting the course via

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

