Unit 4222-333 Prepare for and carry out extended feeding techniques (HSC 3050)

Level: **3**
Credit value: **4**
UAN: **A/601/8980**

Unit aim

This unit is aimed at those working in a wide range of settings.

It provides the learner with the knowledge and skills required to prepare for and carry out extended feeding techniques to ensure individuals nutritional and fluid intake.

Learning outcomes

There are **seven** learning outcomes to this unit. The learner will:

1. Understand anatomy and physiology in relation to extended feeding
2. Understand extended feeding techniques
3. Understand legislation and agreed ways of working when using extended feeding techniques
4. Be able to manage risks relating to extended feeding
5. Be able to prepare for extended feeding
6. Be able to carry out and complete extended feeding techniques
7. Be able to maintain records and report on extended feeding

Guided learning hours

It is recommended that **27** hours should be allocated for this unit, although patterns of delivery are likely to vary.

Details of the relationship between the unit and relevant national standards

This unit is linked to CHS 17.

Support of the unit by a sector or other appropriate body

This unit is endorsed by Skills for Care and Development.

Assessment

This unit must be assessed in accordance with Skills for Care and Development's QCF Assessment Principles.

Learning outcomes 4, 5, 6 and 7 must be assessed in a real work environment.

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Assessment Criteria

Outcome 1 Understand anatomy and physiology in relation to extended feeding

The learner can:

1. explain the anatomy and physiology of the gastro-intestinal tract in relation to extended feeding
2. explain the importance of fluid and nutritional balance to the health of individuals
3. describe **conditions** where feeding may be undertaken by extended methods.

Outcome 2 Understand extended feeding techniques

The learner can:

1. explain techniques for extended feeding
2. describe equipment and materials that may be used for extended feeding
3. describe ways to support an individual to prepare for extended feeding in a way that meets their individual needs and preferences
4. describe how to recognise and deal with adverse reactions which may occur
   - during procedures
   - following procedures.

Outcome 3 Understand legislation and agreed ways of working when using extended feeding techniques

The learner can:

1. explain legislation, protocols and **agreed ways of working** that affect working practices related to extended feeding
2. explain the importance of following procedures exactly as specified.

Outcome 4 Be able to manage risks relating to extended feeding

The learner can:

1. identify potential risks associated with extended feeding
2. describe the potential sources and consequences of contamination
3. explain why it is important to
   - maintain the correct level of cleanliness
   - pack up used equipment and materials and cover receptacles containing body fluids prior to leaving the immediate area
4. apply standard precautions for infection prevention and control and other measures to minimise risks before, during and after the procedure
5. dispose of
   - used equipment, materials and feeds
   - body fluids including those aspirated prior to feeding in accordance with legislation and agreed ways of working.

Outcome 5 Be able to prepare for extended feeding

The learner can:

1. ensure that adequate and relevant fluids, feeds and equipment are available
2. confirm the identity of the individual prior to carrying out the activity
3. obtain **valid consent** from the individual prior to carrying out the planned activity
4. confirm equipment and materials are
   - appropriate to the procedure
   - fit for purpose
5. position an individual to ensure safety and comfort and facilitate the method of extended feeding.

Outcome 6 Be able to carry out and complete extended feeding techniques

The learner can:

1. attach and position feeding tubes correctly and securely in a manner that prevents discomfort and promotes the dignity of an individual
2. carry out extended feeding **safely and according to the individual's plan of care**
3. observe an individual throughout the activity and respond to any adverse reactions
4. ensure the comfort of the individual following extended feeding.

Outcome 7 Be able to maintain records and report on extended feeding

The learner can:

1. complete **required records**
2. identify **others** who may be involved in reviewing the nutritional and fluid intake of an individual
3. report any findings about the process and the individual which may have an impact on the care plan.

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Additional guidance

- **Conditions** may be:
  - temporary
  - permanent
- **Agreed ways of working** will include policies and procedures and guidelines where these exist
- **Valid consent** must be in line with agreed UK country definition
- **Safely and according to the individual's plan of care** will include:
  - at an appropriate time
  - using agreed techniques
  - using equipment in line with safety instructions
  - optimising the individual's comfort and dignity and minimising pain and trauma
- **Required records** are those indicated in an individual's care plan and may include:
  - fluid balance
  - weight
  - skin condition
  - observations during extended feeding
  - adverse reactions
  - monitoring over time
- **Others** may include:
  - The individual
  - Family members
  - Advocate
  - Line manager
  - Other professionals