

HSC357 Carry out extended feeding techniques to ensure individuals nutritional and fluid intake (Imported unit)

Elements of Competence

- HSC357a** Prepare equipment and individuals for extended feeding
HSC357b Carry out and report on extended feeding

About this unit

For this unit you need to be able to prepare for and undertake extended feeding techniques other than oral feeding. These methods include Percutaneous Endoscopic Gastrostomy (PEG) feeds, naso-gastric (NG) tube feeds and sub-cutaneous fluid infusions. This unit does not cover intravenous techniques for giving fluids. This unit should build on the skills and knowledge contained within HSC213 'Provide food and drink for individuals' and HSC214 'Help individuals to eat and drink'.

Scope

The scope is here to give you guidance on possible areas to be covered in this unit. The terms in this section give you a list of options linked with items in the performance criteria. You need to provide evidence for any option related to your work area.

Adverse reactions can include: pain; regurgitation; vomiting

Electrical equipment can include: pumps; infusion; monitors

Environment includes: maintaining privacy and dignity; reducing noise; ensuring adequate heat, space and light

Equipment may include: syringes; spigots; jugs; litmus paper

Standard precautions and health and safety measures including handwashing/cleansing before during and after the activity; the use of **personal protective clothing** and **additional protective equipment**; handling **contaminated** items; disposing of waste; safe moving and handling techniques and untoward incident procedures.

Your **knowledge and understanding** for this unit will relate to legal requirements and codes of practice applicable to the scope of your work and **others** with whom you work; the nature of the work you are undertaking; your role and level of responsibility within your organisation (e.g. whether you have responsibility to support the work of others); the individuals, key people¹ and others with whom you are required to work and the degree of autonomy you have for the management of your own work activities.

Values underpinning the whole of the unit

The values underpinning this unit have been derived from the key purpose statement², the statement of expectations from carers and people receiving services, relevant service standards and codes of practice for health and social care in the four UK countries. If you are working with children and young people they can be found in the principles of care unit HSC34. If you are working with adults they can be found in HSC35. To achieve this unit you must demonstrate that you have applied the principles of care outlined in either unit HSC34 or HSC35 in your practice and through your knowledge

¹ If you are working with children and young people the term "individuals" covers children and young people and key people" covers parents, families, carers, friends and others with whom the child/young person has a supportive relationship

² The key purpose identified for those working in health and social care settings is "to provide an integrated, ethical and inclusive service, which meets agreed needs and outcomes of people requiring health and/or social care"

This unit is directly transferable to Health national occupational standard
CHS17

Key Words and Concepts

This section provides explanations and definitions of the key words and concepts used in this unit. In occupational standards it is quite common to find words or phrases used which you will be familiar with, but which, in the detail of the standards, may be used in a very particular way. **Therefore, we would encourage you to read this section carefully before you begin working with the standards and to refer back to this section as required.**

Additional protective equipment	Includes: types of personal protective equipment such as visors, protective eyewear and radiation protective equipment
Contaminated	Includes items contaminated with body fluids, chemicals or radionucleatides. Any pack/item opened and not used should be treated as contaminated
Feed	Nutritional or fluid intake prescribed or ordered for an individual by a professional, such as a dietician, nurse or doctor
Individual Others	The person receiving care, including adults or children
Personal protective clothing	Includes: carers – formal and informal Includes items such as plastic aprons, gloves - both clean and sterile, footwear, dresses, trousers and shirts and all-in-one trouser suits. These may be single use disposable clothing or reusable clothing
Standard precautions and health and safety measures	A series of interventions which will minimise or prevent infection and cross-infection; including handwashing/cleansing before during and after the activity and the use of personal protective clothing and additional protective equipment when appropriate

HSC357a Prepare equipment and individuals for extended feeding

Performance Criteria

You need to show that,

1. you confirm all **equipment and materials** for carrying out extended feeding techniques is:
 - appropriate to the procedure
 - fit for purpose
2. you ensure the **individual** is positioned in a way that will:
 - ensure their safety and comfort
 - facilitate the method of extended feeding with legal and organisational policies, procedures and practices

HSC357b Carry out and report on extended feeding

Performance Criteria

You need to show that,

1. you apply **standard precautions** for infection control, any other relevant **health and safety measures**
2. you involve the individual and key people throughout the procedure
3. you ensure the feeding tube is in the correct position according to the type of tube being used
4. you carry out the extended feeding:
 - at an appropriate time according to the individual's plan of care
 - using appropriate techniques
 - using equipment in line with manufacturer's instructions
 - in a manner which optimises the patient's comfort and dignity and minimises pain and trauma
5. you observe the individual throughout the activity, recognise and report any condition or behaviour which may signify adverse reactions to the activity and take the appropriate action
6. you ensure that adequate and relevant fluids, **feeds** and equipment are stocked in the care environment to meet immediate future needs, re-ordering as appropriate
7. you ensure the extended feeding tubes are securely attached in a way that prevent discomfort and promotes dignity of the individual
8. you ensure the individual is made comfortable following extended feeding techniques and dispose of waste according to agreed procedures
9. you complete all records as required and report any findings about the process and the individual which may have an impact on their care plan and subsequent care

Knowledge Specification for the whole of this unit

Competent practice is a combination of the application of skills and knowledge informed by values and ethics. This specification details the knowledge and understanding required to carry out competent practice in the performance described in this unit.

When using this specification **it is important to read the knowledge requirements in relation to expectations and requirements of your job role.**

You need to show that you know, understand and can apply in practice:

Values

1. a working understanding of issues linked to individual's beliefs, values and faiths which influence and impact upon diet and nutritional intake

Legislation and organisational policy and procedures

2. a factual awareness of the current European and national legislation, national guidelines and local policies and protocols which affect your work practice in relation to carrying out extended feeding techniques
3. a working understanding of your responsibilities and accountability in relation to the current European and national legislation, national guidelines and local policies and protocols

Theory and practice

4. a factual awareness of the importance of working within your own sphere of competence and seeking advice when faced with situations outside your sphere of competence
5. a working understanding of the importance of applying standard precautions and the potential consequences of poor practice

Anatomy and physiology

6. an in-depth understanding of the anatomy and physiology of the gastro-intestinal tract pertinent to the feeding methods being undertaken
7. a working understanding of the types and of pathogens specific to the upper gastrointestinal tract
8. a working understanding of potential sources of contamination when undertaking extended feeding techniques and appropriate measures to reduce or deal with them
9. a working understanding of the potential consequences of contamination of feeds and equipment used for extended feeding

Care and support

10. a working understanding of the impact this type of feeding will have on individuals
11. a working understanding of a variety of conditions and situations where feeding may be undertaken by extended methods
12. a working understanding of other staff who may be involved with the nutritional and fluid intake of individuals
13. a working understanding of why fluid intake and balance is vital to the health of individuals
14. a working understanding of why you need to monitor fluid and nutritional intake

15. a working understanding of the contra-indications which suggest that you need to stop and seek help and advice and how these may differ for different individuals, conditions and those from different ethnic groups
16. a working understanding of the adverse effects which may occur during and following procedures and how to identify and deal with these

Materials and equipment

17. A working understanding of the equipment and materials required for the types of extended feeding techniques relevant to your work area
18. A working understanding of the different types of feed available for the types of extended feeding techniques relevant to your work area

Procedures and techniques

19. a working understanding of how a variety of feeding tubes are put in place and the preparation of the individual for the procedure
20. an in-depth understanding of how to monitor, improve and maintain nutritional and fluid needs of individuals
21. a working understanding of methods used to ensure the extended feeding equipment is correctly positioned prior to feeding
22. a working understanding of the importance of maintaining the correct level of cleanliness for extended feeding techniques
23. a working understanding of the importance of following procedures for extended feeding techniques exactly as specified, and the potential effects of not doing so
24. a working understanding of the importance of packing up used equipment and materials and covering receptacles containing body fluids prior to leaving the immediate care area
25. a working understanding of how and where to dispose of:
 - used equipment, materials and feeds
 - body fluids aspirated prior to feeding

Records and documentation

26. a working knowledge of the importance of immediately reporting any issues which are outside your own sphere of competence without delay to the relevant member of staff
27. a working understanding of:
 - the importance of keeping accurate and up to date records
 - the specific records required for reporting on gastric aspirate and the removal of nasogastric tubes