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| Overview | The key purpose identified for those working in health, social or 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”.  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.  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.  This unit is directly transferable to Health National Occupational Standard CHS17 |

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| **Performance criteria**  You must be able to: | 1. apply standard precautions for infection control any other relevant health and safety measures 2. involve the individual and others throughout the procedure 3. confirm all equipment and materials for carrying out extended feeding techniques is:    1. appropriate to the procedure    2. fit for purpose 4. ensure the individual is positioned in a way that will:    1. ensure their safety and comfort    2. facilitate the method of extended feeding 5. ensure the feeding tube is in the correct position according of the type of tube being used 6. carry out the extended feeding:    1. at an appropriate time according to the individual's plan of care    2. using appropriate techniques    3. using equipment in line with manufacturer's instructions    4. in a manner which optimises the patient's comfort and dignity and minimises pain and trauma 7. 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 8. ensure that adequate and relevant fluids, feeds and equipment are stocked in the care environment to meet immediate future needs, re-ordering as appropriate 9. complete all documentation as required and report any findings about the process and the individual which may have an impact on their care plan and subsequent care 10. ensure the extended feeding tubes are securely attached in a way that prevent discomfort and promotes dignity of the individual 11. ensure the individual is made comfortable following extended feeding techniques and dispose of waste according to agreed procedures |
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| Knowledge and understanding  You need to know and understand: | 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   1. 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 2. 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   1. 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 2. a working understanding of the importance of applying standard precautions and the potential consequences of poor practice   Anatomy and physiology   1. an in-depth understanding of the anatomy and physiology of the gastro- intestinal tract pertinent to the feeding methods being undertaken 2. a working understanding of the types and of pathogens specific to the upper gastrointestinal tract 3. a working understanding of potential sources of contamination when undertaking extended feeding techniques and appropriate measures to reduce or deal with them 4. a working understanding of the potential consequences of contamination of feeds and equipment used for extended feeding   Care and support   1. a working understanding of the impact this type of feeding will have on individuals 2. a working understanding of a variety of conditions and situations where feeding may be undertaken by extended methods 3. a working understanding of other staff who may be involved with the nutritional and fluid intake of individuals 4. a working understanding of why fluid intake and balance is vital to the health of individuals 5. a working understanding of why you need to monitor fluid and nutritional intake 6. 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 7. 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   1. A working understanding of the equipment and materials required for the types of extended feeding techniques relevant to your work area 2. 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   1. a working understanding of how a variety of feeding tubes are put in place and the preparation of the individual for the procedure 2. an in-depth understanding of how to monitor, improve and maintain nutritional and fluid needs of individuals 3. a working understanding of methods used to ensure the extended feeding equipment is correctly positioned prior to feeding 4. a working understanding of the importance of maintaining the correct level of cleanliness for extended feeding techniques 5. a working understanding of the importance of following procedures for extended feeding techniques exactly as specified, and the potential effects of not doing so 6. 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 7. a working understanding of how and where to dispose of:    1. used equipment, materials and feeds    2. body fluids aspirated prior to feeding 8. 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   Records and documentation   1. a working understanding of:    1. the importance of keeping accurate and up to date records    2. the specific records required for reporting on gastric aspirate and the removal of nasogastric tubes |
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**Additional Information**

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| Scope/range related to performance criteria | 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  **Appropriate action** can include: seeking help from a person more competent to deal with the situation, stopping the procedure, using the emergency alarm system  **Documentation** includes: written notes, charts, graphs  **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 |
| Scope/range related to knowledge and understanding | 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 | The values underpinning this unit have been derived from the key purpose statement, 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 This unit is directly transferable to Health national occupational standard CHS17 |
| Glossary | 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, eyewear and radiation 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**  The person receiving care, including adults or children  **Others** Includes: carers – formal and informal  **Personal** **protective clothing**  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 |
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| Links to other NOS | 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'. You will need to ensure that practice reflects up to date information and policies |

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