



Indicators of proficiency for Practice Placement A

Indicators to support the assessment of each proficiency in the PPA assessment form are outlined below. This list is not exhaustive and if uncertainty over a proficiency remains, the College should be contacted at dietetics@tcd.ie.

1.0 Professional Autonomy and Accountability

1.1 Is responsible for their behaviour at all times

- Uses policies, procedures, and the evidence base to support their practice and behaviour
- Does not imply that another individual is responsible for their practice and behaviour
- Manages their health and wellbeing in a manner that promotes their fitness to practice

1.2 Always punctual throughout the day

- Arrives on time at the start of the day and throughout the day
- Respects the time of others and facilitates their punctuality and anticipated finish time

1.3 Appropriately prioritises and manages tasks in an agreed timeframe

- Clarifies the time available to them to complete tasks
- Effectively uses the time given
- Completes tasks to an appropriate standard within the timeframe specified
- Proactively seeks additional time to complete a task where this is needed

1.4 Handles health and other sensitive data within the limits of confidentiality

- Complies with relevant policies on the correct handling of confidential and sensitive data
- Takes reasonable efforts to discuss sensitive data where they are unlikely to be overheard

1.5 Uses technology appropriately

- Complies with local and national policies on appropriate use of technology in a workplace
- Uses personal technology in a way that does not breach ethical and professional standards

1.6 Motivated to complete their duties to the required standard

- Proactively seeks opportunities to learn
- Seeks and clarifies instructions on how to complete a task

1.7 Recognises the limits of their practice and seeks help appropriately

- Follows guidance from supervising staff members on the scope of their practice at a given time
- Does not practise skills without appropriate supervision or experience to support same

1.8 Makes changes to practice in response to feedback from supervisors

- Promptly implements feedback received on how to improve the completion of a task
- Seeks further clarity on feedback received if needed



2.0 Interpersonal and Professional Relationships

2.1 Maintains a professional and non-discriminatory attitude at all times

- Is respectful and professional towards all others
- Speaks in an appropriately calm tone and using professional language
- Non-verbal behaviours are professional, e.g. attentive posture, neutral facial expressions

2.2 Clearly understands the roles of others in food provision in a healthcare setting

- Asks questions of other staff that indicate the student understands their role
- Utilises the expertise of other staff to ensure safe food provision to service users

2.3 Acts in the best interests of service user safety at all times

- Contributes to the maintenance of a safe environment for service users
- Follows relevant policies and procedures to minimise risk and protect service user safety

3.0 Knowledge, Understanding, and Skills

3.1 Demonstrates a clear understanding of safe and hygienic food storage

- Follows relevant guidance and systems to promote safe and hygienic food storage
- Labels and stores foods in a manner compliant with food safety and allergen guidelines

3.2 Demonstrates a clear understanding of how to hygienically make meals and snacks

- Follows relevant guidance and food safety procedures to make meals and snacks

3.3 Demonstrates a clear understanding of how to hygienically serve meals and snacks

- Follows relevant guidance and food safety procedures to serve meals and snacks

3.4 Demonstrates the ability to keep catering areas clean and hygienic

- Implements local procedures to ensure that all areas meet hygiene standards
- Alerts a supervisor to any area not currently meeting the mandated standard for hygiene

3.5 Applies relevant risk management controls to promote the safe provision of foods and drinks

- Adheres to HACCP-related procedures, food regulations, and other food safety controls
- Implements all relevant risk management controls specified in an area

4.0 Provision of Quality Services

4.1 Understands the limitations of food provision in a healthcare setting

- Demonstrates knowledge of logistical, financial, and other constraints affecting food provision
- Works within available resources to provide meals, snacks, and drinks to service users

4.2 Complies with infection prevention practices at all times

- Complies with local and national practices and policies on infection prevention
- Supports others to comply with practices and policies, e.g. flags empty alcohol gel dispensers

4.3 Correctly uses any manual and electronic systems in place to support service delivery

- Adheres to recording procedures for HACCP and other food safety controls
- Completes templates and records accurately and files these appropriately