



Expected progression on Practice Placement A

- This guide provides an **approximate indication** of expected progression with each proficiency assessed
- Contact the College to discuss if there are concerns with expected progress

1.0 Professional autonomy and accountability	1	2	3	4
1.1 Takes personal responsibility for their behaviour	Y	C	C	C
1.2 Always punctual throughout the day	Y	C	C	C
1.3 Prioritises and manages assigned tasks within an agreed timeframe	Y	Y	C	C
1.4 Confidentially manages verbal, hard copy and electronic service user data	Y	Y	C	C
1.5 Uses workplace and personal technology appropriately	Y	C	C	C
1.6 Demonstrates motivation to complete their duties to the required standard	Y	C	C	C
1.7 Recognises the limits of their practice and seeks help appropriately	Y	Y	C	C
1.8 Makes changes to their practice in response to feedback from supervisors	Y	C	C	C

2.0 Interpersonal and professional relationships	1	2	3	4
2.1 Maintains a professional and non-discriminatory attitude with all persons	Y	C	C	C
2.2 Understands the roles of others in food provision	Y	Y	C	C
2.3 Acts in the best interests of service user safety	Y	C	C	C

3.0 Knowledge, understanding, and skills	1	2	3	4
3.1 Safely and hygienically stores food	N	Y	Y	C
3.2 Hygienically makes meals and snacks	N	Y	Y	C
3.3 Hygienically serves meals and snacks	N	Y	Y	C
3.4 Keeps catering areas clean and hygienic	N	Y	C	C
3.5 Applies relevant risk management controls	N	Y	C	C

4.0 Provision of quality services	1	2	3	4
4.1 Understands the limitations of food provision in a healthcare setting	N	N	Y	Y
4.2 Complies with infection prevention practices at all times	Y	C	C	C
4.3 Correctly uses any manual and electronic systems to support service delivery	N	Y	Y	C