



## **SCOPE OF PRACTISE FOR HOSPITAL FOOD SERVICES SUPERVISOR (HFSS) PRACTITIONERS**

### **PREAMBLE**

The Hospital Food Services Supervisors are diploma holders trained by the Ministry of Health and Child Care in Food Services Management covering; Dietetics, Nutrition, Quantity Food Production, Anatomy and Physiology, Healthy and Food Science, Human and Materials Resources Management. In addition the practitioners have a specialized training in therapeutic diets/feeds where they develop and implement diet and nutritional plans to treat illnesses, promote healthy eating through counselling sessions during which they instruct patients/clients on how to choose and prepare healthy foods. The HFSS may work in consultation with other health professionals regarding the dietary modification or restrictions that best promote patients health and fit in

with other treatment methods for conditions, illnesses and diseases.  
The HFSS work in consultation with registered Dietitians/Nutritionists.

An HFSS is able to perform the following;

1. Plan meals
2. Analyse, standardize recipes and Implement portion control to meet the nutritional requirements of the clients.
3. Interpret and implement Doctors /Dietician's dietary prescriptions using appropriate modifications.
4. Provide health education in nutrition and counselling to patients/clients with diet related illnesses.
5. Maintain patients counselling registers and dietary statistics
6. Utilize standard nutrition care procedures following food services manuals or guidelines
7. Manage food production and service of therapeutic diets and all other business operations of the food services department
8. Specify standards and procedures for food preparation and monitor adherence to set standards
9. Maintain all food services and clinical nutrition registers
10. Document nutrition data for patient management
11. Conduct ward rounds and meal acceptance surveys

12. Participate in client care workshops, surveys and researches with food services and nutrition component
13. Manage a sanitary food services environment with reference to Food Quality Management Systems
14. Prepare departmental plans, budgets and budgetary control mechanisms
15. Prepare departmental purchase specifications for food and equipment
16. Order, purchase, receive, store and issue stocks
17. Manage human and material resources
18. Participate in recruitment and selection of food services department personnel
19. Conduct performance management for food services personnel
20. Continuously improve food services and patients care using quality management techniques
21. Maintain interdepartmental communications/relations.
22. Ensure continuous professional development and research
23. Compile departmental reports

**Approved by Council: Signature AHPCZ Chairperson: D. Machando**



**Date: 20 February 2019**