# Gaston College

# Technical Standards

# Nutrition and Foodservice Professional Training

The following listing has been prepared to assist you in understanding the technical standards of the Nutrition and Foodservice Professional Training (NFPT) program in order to affiliate in the clinical setting and enjoy longevity in the profession. The technical standards as stated here reflect performance abilities that are necessary for a student to successfully complete the requirements of the NFPT program. It should be noted that under the Americans with Disabilities Act “A qualified person with a disability is one who can perform the essential function of a job with or without reasonable accommodation.”

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| **Standard** | **Examples of Necessary Behaviors (not all inclusive)** |
| Interpersonal abilities sufficient to interact with individuals of various socioeconomic, lifestyle, emotional, cultural, ethnic and intellectual backgrounds. | Establish rapport with clients, colleagues, members of the business community and other health care professionals. Demonstrate patience and empathy with clients. Perform practice work with all class members, instructors, clinic clients and community service populations. |
| Communication abilities sufficient for interaction with others in verbal and written form. | Collect assessment data. Explain diet education and foodservice procedures. Read charts and instructions accurately. Document and interpret clinical findings and treatment protocols. Communicate effectively, efficiently and appropriately with peers, faculty, supervisors, other professionals and clients. Exhibit teamwork skills and a spirit of cooperation. |
| Critical thinking ability sufficient for clinical judgment. | Identify cause and effect relationship in clinical situations. Assimilate knowledge from lecture, laboratory and clinical areas. Retain factual information and use it appropriately. Develop assessment plans. Demonstrate sufficient observation skills to collect data on client and assure client safety during assessment. |
| Physical abilities sufficient to move around tables and treatment areas and use laboratory equipment. | Move around clinical space and equipment. Stretch, bend, reach, stoop, lunge or squat as the need arises. Be free of musculoskeletal disorders which could inhibit work. |
| Physical health sufficient to perform foodservice related task and nutrition assessment task.  NOTE: A Gaston College Physical Form must be completed and submitted prior to beginning the program. | Have stamina to stand and ambulate around for long periods of time. Be free of disabling or contagious disease. Feel comfortable with healthy, sick, or injured clients.  Must be able to tolerate elements such as foodservice and body function odors. |
| Gross and fine motor abilities sufficient to provide safe and effective physical assessments. | Use equipment appropriately. Be able to navigate the electronic health record. |
| Auditory and visual abilities sufficient for physical assessment and monitoring of treatment. | Observe and respond to client during assessment phase. Educate client post-assessment, as indicated. Use foodservice equipment and nutrition anthropometric tools safety. Discern equipment read out and take appropriate actions. |
| Tactile ability sufficient for assessment and treatment. | Perform range of motion, perform various manual flexibility techniques. |
| Critical thinking ability sufficient for professional judgment. | Adhere to personal and professional ethics. Adhere to healthcare privacy rules. Adhere to professional standards of boundaries. |

Cognitive and perceptual abilities to progress through the coursework and apply skills gained to professional level.

Modify behavior/performance in the classroom or clinic after feedback from the instructor or clinical supervisor. Show problem-solving ability sufficient to organize and complete multiple tasks accurately and within assigned time frames.

Independently initiate routine job tasks. Respond independently and quickly to emergency situations. Deal with abstract and concrete variables, define problems, collect data, establish facts and draw valid conclusions.

Please read the ‘Technical Standards’ to assess your own abilities to complete this program and demonstrate competence in the profession.

**Declaration:** I have read and understand the technical standards required for Nutrition and Dietetics Technician. I hereby declare that I am able to meet the above listed essential technical standards.

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| Name of Applicant (Print or Type) |  | Name of Witness (Print or Type) |
| Signature of Applicant |  | Signature of Witness |
| Date |  | Date |

If a NFPT student believes that he or she cannot meet one or more of the standards without accommodation or modifications, the college must determine, on an individual basis, whether or not the necessary accommodations or modifications can be made reasonably.