

091506T4NUT

NUTRITION AND DIETETICS LEVEL 6

MED/ OS /NUD/CR/01/6/A

Apply Nutrition in Emergency

Nov/Dec 2024



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

PRACT MENT

OBSER CKLIST

Candidate's Name & Registration Code			
Assessors Name & Registration Code			
Venue of Assessment			
Date of Assessment			
Items to be Evaluated: <i>Please award marks as appropriate. Give a brief comment on your observation.</i>	Marks Available	Marks Obtained	Comments
1. Donned the right attire a) Dust coat b) Closed shoes <i>(Award 1 mark each)</i>	2		
2. Prepared all the resources for practical assessment	1		

Gathered and confirmed the provided resources (Award 1 mark)			
Sub- Total 1	3		
TASK 1: Explain to the team the information that is to be collected during the Rapid Assessment			
3. Explained the information on security and access a) Route(s) to the location b) Damage severity c) Road accessibility, building collapse d) Secondary disaster; chemical disaster. Fire Pipeline damage: gas, water, sewage e) Ongoing safety and security concerns f) Weather conditions g) Phone/internet connectivity (Award 1 mark each)	7		
4. Explained to the team information on population affected a) Population before disaster b) Number of population displaced c) Vulnerable groups with special needs (people with chronic diseases, disabled, elderly, unaccompanied minors, pregnant and lactating women, etc.) (Award 1 mark each)	3		
5. Explained to the team information on community resources a) Community disaster infrastructure • Emergency warning system • Community disasters plan and	4		

drills b) Pre-designated shelters c) Means of transportation d) Means of communication (Mobile phones, landlines, internet, television, radio) (Award 1 mark each)			
6. Explained to the team information on mortality and health Impact a) Mortality (crude mortality rate, under 5 mortality rate) b) Main diseases and morbidity c) Damage and impact to medical facilities, staff, and supplies d) Public health infrastructure (surveillance, immunization) e) Child health f) Damage to emergency medical services g) Reproductive health (emergency obstetric care, prevention of sexual violence). (Award 1 mark each)	7		
7. Explained to the team information on water a) Water sources b) Water distribution system c) Water storage d) Distance from homes to water source e) Water testing system (Award 1 mark each)	5		
8. Explained to the team information on sanitation a) Toilet facilities	7		

• Types • Numbers • Location (distance from shelter/housing) • Maintenance • Menstrual hygiene material b) Sanitation • Lavatories, buckets, warm water, shower • Privacy in bathing/washing spaces <i>(Award 1 mark each)</i>			
9. Explained to the team information on food and Non-food items a) Food supply and calories intake b) Cooking (self-preparation, comm kitchen) Food sources, staples, and storage methods Essential items for living • Electricity, gas and gasoline supplies • Water containers, blankets, bedding/mattresses, soaps, cooking tools and equipment (e.g. utensils, stoves, etc.), lighting, <i>(Award 1 mark each)</i>	2		
10. Explained to the team information on shelter (including temporary housing) a) Status and need for temporary shelters Number of shelters and each capacity Covered area b) Availability of partitions (family-based or	2		

for different sex). (Award 1 mark each)			
Sub- Total 2	37		
TASK 2: Explain to the team the recommended caloric requirements per person during an emergency			
11. Explained to the team the recommended caloric requirement per person during an emergency a) Energy requirement = 2100kcal/day b) Energy requirement is based on assumption of BMI of 20-22 and on light activity (Award 1 mark each)	2		
Sub- Total 3	2		
TASK 3: Illustrate to the team the food e selected to make up the food basket that will be distributed to the affected			
12. Listed one example of a food item in category listed below: a) Cereals- rice, maize, wheat b) Pulses- beans, lentils, green grams c) Oil (vitamin A fortified) d) Sugar e) Iodized salt (Award 1 mark each)	5		
Sub-Total 4	5		
GRAND TOTAL	47		
ASSESSMENT OUTCOME			
The candidate was found to be: Competent ☐ Not yet Competent ☐			

<i>(Please tick as appropriate)</i> <i>(The candidate is competent if the candidate obtains at least 50%)</i>	
Feedback from the Candidate:	
Feedback to the Candidate:	
Candidate Signature _____	Date: _____
Assessor's Signature _____	Date _____

APPENDIX: FOOD GUIDE PYRAMID

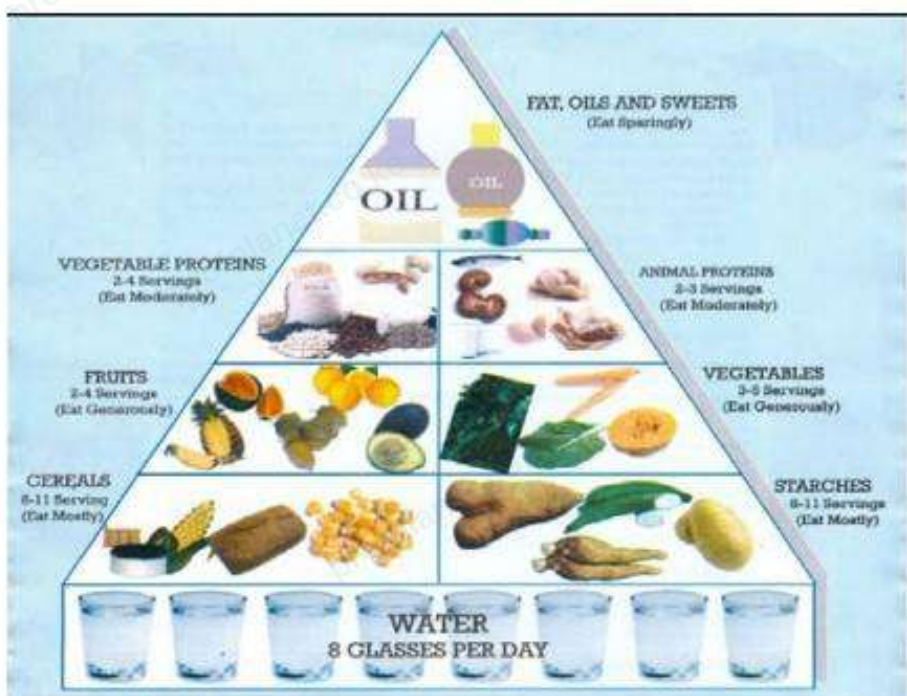


Figure 5: Food guide pyramid