

**(D)Dietician**

**Training Schedule for Dietician**

Day of training	S. No.	Training Topics	Duration
Day 1	1.	CCS Conduct Rules/leave rules/LTC/Disciplinary Procedure.	
	2.	HIS/Computer training/MSWord/ Excel/e-office	
	3.	Soft skill training and Grievance Handling Procedure	
	4.	Prevention of Sexual Harassment at workplace	
	5	APAR & IPR	
	6	Yoga and stress management	
	7	Inventory management to include development of specifications for procurement of food, equipment and supplies	
Day 2	1.	Nutritional Assessment-Thorough dietary history of individual, lab values, anthropometric tables and similar methods	
	2.	Nutritional diagnosis and Intervention and Therapeutic diet especially with regard to admitted patients for special diseases like HT, diabetes, renal failure.	
	3.	Counseling of individuals and families, diet charts in accordance with therapeutic needs and life style	
	4.	Planning, controlling and evaluating food services	
	5.	Standards of safety, sanitation and security, Pest control	
	6.	Fire safety in kitchen.	
Day 3	1.	BLS/ALS	
	2.	BMW/Infection Control Practices	

3.	NABH/NABL/Quality indicators
4.	Disaster Management including fire safety
5.	Emergency codes (Seven)-Code Red, Blue, Grey, Pink, Black, Orange, Green
6.	Food tasting record and feedback forms

Day	Topic	Time
Day 1	Principles of dispensing of drugs	1
	Handling incompatibility	2
	Ensuring safety for patients in pharmacy practice	3
	Pharmacy deployment: ongoing education and accuracy in prescription procedures	4
	Health care optimization: Strategic handling of prescription errors	5
	Drug storage in hospital pharmacy	6
	Storage of drugs: cold chain maintenance/Temperature log maintenance	7
	Dosage forms and routes of administration/calculation of doses	8
Day 2	MIS and software/computer training-office/MIS word MS excel	1
	Soft Skill Training	2
	PLS/ALS	3
	NABH/NABL/Quality indicators	4
	Prevention of sexual harassment in workplace	5
	BW Management	6
		7
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