## SELF ASSESSMENT GUIDE

| Projects: for Full<br>Qualification | <ul> <li>Provide Care and Support to Infants/Toddlers and<br/>Children</li> <li>Provide Care and Support to Elderly and People with<br/>Special Needs</li> <li>Perform Housekeeping Activities</li> </ul>   |
|-------------------------------------|---|
|                                     |   |
|                                     | <ul> <li>Provide care and support to infants/toddlers</li> <li>Provide care and support to children</li> <li>Foster social, intellectual, creative and emotional development of children</li> <li>Foster the physical development of children</li> <li>Provide care and support to elderly</li> <li>Provide care and support to people with special needs</li> <li>Maintain healthy and safe environment</li> <li>Respond to emergency</li> <li>Clean living room, dining room, bedrooms, toilet and bathroom</li> <li>Wash and iron clothes, linens and fabrics</li> <li>Prepare hot and cold meals</li> <li>Practice career professionalism in the workplace</li> </ul> |

a. Read each of the questions in the left-hand column of the chart.b. Place a check in the appropriate box opposite each question to indicate your answers.

| Can I?   | YES | NO |
|--|-----|----|
| Project 1: PROVIDE CARE AND SUPPORT TO INFANTS/TODDLERS AND<br>Provide care and support to infants/toddlers and children |     | EN |
| Understand the characteristics of infants/toddlers   |     |    |
| Identify signs of hunger, distress and pain demonstrated by infants  |     |    |
| Establish bonding with infants and toddlers  |     |    |
| Perform proper hand washing techniques and procedures  |     |    |
| Perform procedures in bathing and dressing infants and toddlers  |     |    |
| Change infant diapers appropriately  |     |    |
| Prepare milk formula as prescribed   |     |    |
| Perform procedures in feeding and burping  |     |    |
| Provide activities to put infants and toddlers to rest and sleep   |     |    |
| <ul> <li>Respond to physical, emotional, social, intellectual and creative<br/>needs of infants and toddlers</li> </ul>  |     |    |

| Provide care and support to children   |          |
|--|----------|
| Teach hygiene practices to children  |          |
| Deal with bathroom/comfort room accidents in a manner that provide protection to the child's esteem and privacy              |          |
| <ul> <li>Dress up children according to weather condition and /or child's<br/>culture/preferences</li> </ul>                 |          |
| <ul> <li>Follow safe handling and maintenance of child's school<br/>paraphernalia, toys and other personal things</li> </ul> |          |
| Perform the procedures in taking vital signs   |          |
| Foster physical development of children  |          |
| Explain the physical growth and development of infant/toddler  |          |
| Determine types of activities that will foster physical development  |          |
| <ul> <li>Organize indoor and outdoor recreational activities that enhance<br/>growth and motor skills development</li> </ul> |          |
| Understand the importance of rest and sleep for child's growth   |          |
| <ul> <li>Understand the social, intellectual, creative and emotional<br/>development of children</li> </ul>                  |          |
| Foster social, intellectual, creative and emotional development of o   | children |
| Provide activities that will develop self-help skills and independence   |          |
| <ul> <li>Provide opportunities for children to express their feelings, ideas and needs</li> </ul>                            |          |
| Enhance children's awareness and creativity  |          |
| Foster positive discipline   |          |
| Respect individual differences of children   |          |
| Respond to emergencies   |          |
| Perform CPR to infant/toddler  |          |
| Handle properly infant milk choking  |          |
| Respond to convulsion due to high fever  |          |
| Prepare hot and cold meals   |          |
| Prepare foods suited to child's age, health and cultural requirements  |          |
| Ensure freshness/quality of food serving   |          |

| Mai | ntain healthy and safe environment   | 1      |         |
|-----|--|--------|---------|
| •   | Determine environmental, health and safety standards   |        |         |
| •   | Identify potential hazards indoor and outdoor  |        |         |
| •   | Follow safety procedures and regulations   |        |         |
| Est | ablish Professionalism at The Workplace  |        |         |
| ٠   | Observe and maintain personal hygiene and good grooming at all times   |        |         |
| •   | Maintain cleanliness and orderliness of workplace  |        |         |
| •   | Consider culture, customs and traditions of client   |        |         |
|     | ect 2: PROVIDE CARE AND SUPPORT TO ELDERLY AND PEOPLE NINEEDS  | WITH S | SPECIAL |
|     | Understand the characteristics of general aging process*   |        |         |
| •   | Identify the physical and psychological needs of elderly*  |        |         |
| •   | Use effective communication skills*  |        |         |
| •   | Assist elderly in their personal needs*  |        |         |
| •   | Assist elderly in performing daily activities*   |        |         |
| •   | Maintain respect on right and preferences of the elderly client*   |        |         |
|     | Provide safety precautions in the environment*   |        |         |
| Pro | vide care and services to people with special needs  |        |         |
| D   | Establish appropriate relationship to people with special needs*   |        |         |
| Ð   | Understand the requirements of people with special needs*  |        |         |
|     | Assist people with special needs in meeting their requirements*  |        |         |
|     | Assist in maintaining an environment that enables people with special need to have maximum independent living* |        | 1       |

| Ma  | aintain healthy and safe environment  |  |
|-----|---|--|
| •   | Determine environmental, health and safe hazards*                                       |  |
| •   | Maintain proper lighting, heating and cooling ventilation*                              |  |
| •   | Observe organizational policies and procedures for safety and environmental protection* |  |
| •   | Recognize symbols of hazardous materials ex. Flammable*                                 |  |
| Re  | espond to emergencies   |  |
| •   | Observe universal rules of precaution for infection control*                            |  |
| •   | Use appropriate protection device for infection control*                                |  |
| •   | Recognize emergency sign and symptoms of illness (heart disease CVA, diabetes, etc)*    |  |
| •   | Seek for medical assistance as necessary according to policies and procedure*           |  |
| •   | Provide comfort and assurance*  |  |
| •   | Identify first aid procedures*  |  |
| •   | Perform adult CPR*  |  |
| Pre | repare hot and cold meals   |  |
| •   | Plan meals according to health and cultural preferences*                                |  |
| •   | Prepare and cooks ingredients according to recipe*                                      |  |
| •   | Identify the uses and specifications of cooking tools and equipment*                    |  |
| •   | Perform basic table setting and servicing*  |  |
| •   | Ensure freshness/quality of food served*  |  |
| •   | Observe safety and maintenance of cooking tools and equipment*                          |  |
| •   | Observe personal hygiene and sanitation while cooking *                                 |  |
| Es  | stablish professionalism in the workplace   |  |
| •   | Exhibit willingness, enthusiasm and commitment to do the job*                           |  |
| •   | Assume full responsibility of work*   |  |
| •   | Consider culture, customs and traditions of client*                                     |  |
| •   | Observe positive work values and ethics*  |  |
| •   | Maintain personal hygiene and good grooming at all times*                               |  |
| •   | Maintain professional relationship with client*   |  |

| Pro | oject 3: PERFORM HOUSEKEEPING ACTIVITIES  |  |
|-----|---|--|
| Ma  | aintain healthy and safe environment  |  |
| •   | Use the appropriate cleaning tools and equipment*   |  |
| •   | Determine environmental, health and safe hazard*  |  |
| •   | Recognize symbols of hazardous materials (flammable, toxic)*  |  |
| •   | Follow safety procedures and regulations*   |  |
| CI  | lean living, dining and bedroom, toilet and bathroom  |  |
| •   | Apply suitable cleaning techniques and maintenance to different floor type and surface texture, ceilings and walls* |  |
| •   | Operate and maintains cleaning tools and equipment*   |  |
| •   | Utilize appropriate cleaning materials and supplies*  |  |
| •   | Dispose garbage and contaminated waste properly*  |  |
| •   | Utilize proper sanitation techniques for infection control*   |  |
| •   | Observe safety rules in cleaning*   |  |
| •   | Arrange furnishings and fixtures for comfort, convenience and safety*   |  |
| •   | Observe safety rules to prevent injury and damage to property*  |  |
| W   | ash and iron clothes, linens and fabrics  |  |
| •   | Perform techniques in sorting soiled clothes, linen and fabrics*  |  |
| •   | Mend torn clothing, linen and fabric*   |  |
| •   | Use appropriate chemical agents to remove stains*   |  |
| •   | Observe safety precautions in the use of chemical agents*   |  |
| •   | Perform laundry techniques and procedures*  |  |
| •   | Operate clothes dryer according to manufacturer's instructions*   |  |
| •   | Provide maintenance for washing machine and clothes dryer*  |  |
| •   | Perform the proper procedure and techniques in ironing*   |  |
|     |   |  |

| Establish professionalism at the workplace   |       |
|--|-------|
| <ul> <li>Exhibit willingness and enthusiasm and commitment to do the job*</li> </ul>   | ne    |
| <ul> <li>Observe positive work values and ethics*</li> </ul>   |       |
| <ul> <li>Maintain integrity and high degree of proficiency in the work<br/>place*</li> </ul>   |       |
| <ul> <li>Observe and maintains personal hygiene and good groomin<br/>at all times*</li> </ul>  | g     |
| I agree to undertake assessment in the knowledge that informat<br>be used for professional development purposes and can o<br>concerned assessment personnel and my manager/supervisor. |       |
| Candidate's Signature:   | Date: |

## SELF ASSESSMENT GUIDE (COC)

| Qualification :               | CAREGIVING NC II  |  |               |
|-------------------------------|---|--|---------------|
| Certificate of<br>Competency: | PROVIDE CARE AND SUPPORT<br>INFANTS/TODDLERS AND CHILE  |  |               |
| Units of Competency :         | <ul> <li>Provide care and support to infants/toddlers</li> <li>Provide care and support to children</li> <li>Foster social, intellectual, creative and emotion development of children</li> <li>Foster the physical development of children</li> <li>Provide care and support to elderly</li> <li>Provide care and support to people with spect needs</li> <li>Maintain healthy and safe environment</li> <li>Respond to emergency</li> <li>Clean living room, dining room, bedrooms, to bathroom</li> <li>Wash and iron clothes, linens and fabrics</li> <li>Prepare hot and cold meals</li> <li>Practice career professionalism in the workplant</li> </ul> |  | al<br>let and |
| •                             | uestions in the left-hand column of the cha<br>e appropriate box opposite each question t   |  | your          |
|                               |   |  |               |

| Understand the characteristics of infants/toddlers  |  |
|---|--|
| <ul> <li>Identify signs of hunger, distress and pain demonstrated by infants</li> </ul>                                 |  |
| Establish bonding with infants and toddlers   |  |
| Perform proper hand washing techniques and procedures   |  |
| <ul> <li>Perform procedures in bathing and dressing infants and toddlers</li> </ul>                                     |  |
| Change infant diapers appropriately   |  |
| Prepare milk formula as prescribed  |  |
| Perform procedures in feeding and burping   |  |
| Provide activities to put infants and toddlers to rest and sleep  |  |
| <ul> <li>Respond to physical, emotional, social, intellectual and creative<br/>needs of infants and toddlers</li> </ul> |  |

| Provide care and support to children   |          |  |
|--|----------|--|
| Teach hygiene practices to children  |          |  |
| Deal with bathroom/comfort room accidents in a manner that<br>provide protection to the child's esteem and privacy |          |  |
| Dress up children according to weather condition and /or child's culture/preferences                               |          |  |
| Follow safe handling and maintenance of child's school<br>paraphernalia, toys and other personal things            |          |  |
| Perform the procedures in taking vital signs   |          |  |
| Foster physical development of children  |          |  |
| Explain the physical growth and development of infant/toddler  |          |  |
| <ul> <li>Determine types of activities that will foster physical<br/>development</li> </ul>                        |          |  |
| Organize indoor and outdoor recreational activities that<br>enhance growth and motor skills development            |          |  |
| Understand the importance of rest and sleep for child's growth   |          |  |
| <ul> <li>Understand the social, intellectual, creative and emotional<br/>development of children</li> </ul>        |          |  |
| Foster social, intellectual, creative and emotional development of   | children |  |
| <ul> <li>Provide activities that will develop self-help skills and<br/>independence</li> </ul>                     |          |  |
| Provide opportunities for children to express their feelings,<br>ideas and needs                                   |          |  |
| <ul> <li>Enhance children's awareness and creativity</li> </ul>  |          |  |
| Foster positive discipline   |          |  |
| Respect individual differences of children   |          |  |
| Respond to emergencies   |          |  |
| Perform CPR to infant/toddler  |          |  |
| Handle properly infant milk choking  |          |  |
| <ul> <li>Respond to convulsion due to high fever</li> </ul>  |          |  |
| Prepare hot and cold meals   |          |  |
| <ul> <li>Prepare foods suited to child's age, health and cultural requirements</li> </ul>                          |          |  |
| Ensure freshness/quality of food serving   |          |  |

| Maintain healthy and safe environment  |       |  |  |
|--|-------|--|--|
| Determine environmental, health and safety standards   |       |  |  |
| <ul> <li>Identify potential hazards indoor and outdoor</li> </ul>  |       |  |  |
| <ul> <li>Follow safety procedures and regulations</li> </ul>   |       |  |  |
| Establish Professionalism at The Workplace   |       |  |  |
| <ul> <li>Observe and maintain personal hygiene and good groomir<br/>all times</li> </ul>   | ng at |  |  |
| <ul> <li>Maintain cleanliness and orderliness of workplace</li> </ul>  |       |  |  |
| Consider culture, customs and traditions of client   |       |  |  |
| I agree to undertake assessment in the knowledge that information gathered will<br>only be used for professional development purposes and can only be accessed<br>by concerned assessment personnel and my manager/supervisor. |       |  |  |
| Candidate's Signature:   | Date  |  |  |

## SELF ASSESSMENT GUIDE

| Qualification :                              | CAREGIVING NC II  |         |     |
|--|---|---------|-----|
| Certificate of<br>Competency:                | PROVIDE CARE AND SUPPORT TO<br>PEOPLE WITH SPECIAL NEEDS  | ELDERLY | AND |
| Units of Competency :                        | <ul> <li>PROVIDE CARE AND SUPPORT TO ELDERLY</li> <li>PROVIDE CARE AND SUPPORT TO PEOPLE<br/>WITH SPECIAL NEEDS</li> <li>MAINTAIN HEALTHY AND SAFE ENVIRONMENT</li> <li>RESPOND TO EMERGENCIES</li> <li>PREPARE HOT AND COLD MEALS</li> <li>ESTABLISH PROFESSIONALISM AT<br/>WORKPLACE</li> </ul> |         |     |
|  | estions in the left-hand column of the chart<br>appropriate box opposite each question to   |         | our |
| Can I?                                       |   | YES     | NO  |
| Provide care and services                    | s to elderly  |         |     |
| Understand the character                     | eristics of general aging process*  |         |     |
| Identify the physical and                    | d psychological needs of elderly*   |         |     |
| Use effective communic                       | ation skills*   |         |     |
| Assist elderly in their pe                   | rsonal needs*   |         |     |
| Assist elderly in perform                    | ing daily activities*   |         |     |
| Maintain respect on righ                     | t and preferences of the elderly client*  |         |     |
| Provide safety precautic                     | ons in the environment*   |         |     |
| Provide care and services                    | s to people with special needs  |         |     |
| Establish appropriate re                     | lationship to people with special needs*  |         |     |
| Understand the requirer                      | nents of people with special needs*   |         |     |
|  | ial noode in mosting their requirements*  |         |     |
| <ul> <li>Assist people with speci</li> </ul> | la neeus in meeting their requirements  |         |     |

| Maintain healthy and safe environment      |   |  |  |  |  |  |
|--|---|--|--|--|--|--|
| •  | Determine environmental, health and safe hazards*                                       |  |  |  |  |  |
| •  | Maintain proper lighting, heating and cooling ventilation*                              |  |  |  |  |  |
| •  | Observe organizational policies and procedures for safety and environmental protection* |  |  |  |  |  |
| •  | Recognize symbols of hazardous materials ex. Flammable*                                 |  |  |  |  |  |
| Re   | Respond to emergencies  |  |  |  |  |  |
| •  | Observe universal rules of precaution for infection control*                            |  |  |  |  |  |
| •  | Use appropriate protection device for infection control*                                |  |  |  |  |  |
| •  | Recognize emergency sign and symptoms of illness (heart disease CVA, diabetes, etc)*    |  |  |  |  |  |
| •  | Seek for medical assistance as necessary according to policies and procedure*           |  |  |  |  |  |
| •  | Provide comfort and assurance*  |  |  |  |  |  |
| •  | Identify first aid procedures*  |  |  |  |  |  |
| •  | Perform adult CPR*  |  |  |  |  |  |
| Prepare hot and cold meals                 |   |  |  |  |  |  |
| •  | Plan meals according to health and cultural preferences*                                |  |  |  |  |  |
| •  | Prepare and cooks ingredients according to recipe*                                      |  |  |  |  |  |
| •  | Identify the uses and specifications of cooking tools and equipment*                    |  |  |  |  |  |
| •  | Perform basic table setting and servicing*  |  |  |  |  |  |
| •  | Ensure freshness/quality of food served*  |  |  |  |  |  |
| •  | Observe safety and maintenance of cooking tools and equipment*                          |  |  |  |  |  |
| •  | Observe personal hygiene and sanitation while cooking *                                 |  |  |  |  |  |
| Establish professionalism in the workplace |   |  |  |  |  |  |
| •  | Exhibit willingness, enthusiasm and commitment to do the job*                           |  |  |  |  |  |
| •  | Assume full responsibility of work*   |  |  |  |  |  |
| •  | Consider culture, customs and traditions of client*                                     |  |  |  |  |  |
| •  | Observe positive work values and ethics*  |  |  |  |  |  |
| •  | Maintain personal hygiene and good grooming at all times*                               |  |  |  |  |  |
| •  | Maintain professional relationship with client*   |  |  |  |  |  |

| I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor. |       |  |  |
|--|-------|--|--|
| Candidate's Signature:   | Date: |  |  |
| Assessor's Signature:  | Date: |  |  |

## SELF ASSESSMENT GUIDE

| Qualification :   | CAREGIVING NC II   |          |      |  |  |
|---|--|----------|------|--|--|
| Certificate of<br>Competency:   | PERFORM HOUSEKEEPING ACTIVITIES  |          |      |  |  |
| <ul> <li>MAINTAIN HEALTHY AND SAFE ENVIRONMENT</li> <li>CLEAN LIVING, DINING AND BEDROOM, TOILET<br/>AND BATHROOM</li> <li>WASH AND IRON CLOTHES, LINEN AND FABRIC</li> <li>ESTABLISH PROFESSIONALISM AT THE<br/>WORKPLACE</li> </ul> |  |          |      |  |  |
| •   | estions in the left-hand column of the char<br>appropriate box opposite each question to |          | your |  |  |
| Can I?  |  | YES      | NO   |  |  |
| Maintain healthy and safe e   | environment  |          |      |  |  |
| Use the appropriate clear   |  |          |      |  |  |
| Determine environmental   |  |          |      |  |  |
| Recognize symbols of ha   |  |          |      |  |  |
| Follow safety procedures  |  |          |      |  |  |
| Clean living, dining and be   | droom, toilet and bathroom   | I        |      |  |  |
| • Apply suitable cleaning techniques and maintenance to different floor type and surface texture, ceilings and walls*   |  |          |      |  |  |
| Operate and maintains cleaning tools and equipment*   |  |          |      |  |  |
| Utilize appropriate cleaning materials and supplies*  |  |          |      |  |  |
| Dispose garbage and cor   | Dispose garbage and contaminated waste properly*   |          |      |  |  |
| Utilize proper sanitation techniques for infection control*   |  |          |      |  |  |
| Observe safety rules in cleaning*   |  |          |      |  |  |
| <ul> <li>Arrange furnishings and f<br/>safety*</li> </ul>   | ixtures for comfort, convenience and   |          |      |  |  |
| Observe safety rules to p   | revent injury and damage to property*  |          |      |  |  |
| Wash and iron clothes, line   | ens and fabrics  | <b>i</b> |      |  |  |

| Perform techniques in sorting soiled clothes, linen and fabrics  | s*    |  |  |  |  |
|--|-------|--|--|--|--|
| <ul> <li>Mend torn clothing, linen and fabric*</li> </ul>  |       |  |  |  |  |
| Use appropriate chemical agents to remove stains*  |       |  |  |  |  |
| <ul> <li>Observe safety precautions in the use of chemical agents*</li> </ul>  |       |  |  |  |  |
| <ul> <li>Perform laundry techniques and procedures*</li> </ul>   |       |  |  |  |  |
| Operate clothes dryer according to manufacturer's instruction  | ıs*   |  |  |  |  |
| Provide maintenance for washing machine and clothes dryer  | *     |  |  |  |  |
| <ul> <li>Perform the proper procedure and techniques in ironing*</li> </ul>  |       |  |  |  |  |
| Establish professionalism at the workplace   |       |  |  |  |  |
| <ul> <li>Exhibit willingness and enthusiasm and commitment to do th job*</li> </ul>  | e     |  |  |  |  |
| <ul> <li>Observe positive work values and ethics*</li> </ul>   |       |  |  |  |  |
| Maintain integrity and high degree of proficiency in the work     place*   |       |  |  |  |  |
| Observe and maintains personal hygiene and good grooming at all times*   |       |  |  |  |  |
| I agree to undertake assessment in the knowledge that information gathered will<br>only be used for professional development purposes and can only be accessed<br>by concerned assessment personnel and my manager/supervisor. |       |  |  |  |  |
| Candidate's Signature:   | Date: |  |  |  |  |
| Assessor's Signature:  | Date: |  |  |  |  |
|  |       |  |  |  |  |