2018/2019 Competency-Based Task/Competency List for Practical Nursing I (8357/18 weeks, 280 hours)

NOTE: This course has specific state laws and regulations from a governing medical board or agency. Please contact the Virginia Department of Education, Office of Career and Technical Education prior to implementing this course. All inquiries may be sent to cte@doe.virginia.gov.

All tasks are considered essential statewide and are required of all students.

Expand all

- Definitions
- Questions
- Related SOLs
- Other Related Standards

Demonstrating Workplace Readiness Skills: Personal Qualities and People Skills

1. Demonstrate positive work ethic.
2. Demonstrate integrity.
3. Demonstrate teamwork skills.
4. Demonstrate self-representation skills.
5. Demonstrate diversity awareness.
6. Demonstrate conflict-resolution skills.
7. Demonstrate creativity and resourcefulness.

Demonstrating Workplace Readiness Skills: Professional Knowledge and Skills

8. Demonstrate effective speaking and listening skills.
9. Demonstrate effective reading and writing skills.
10. Demonstrate critical-thinking and problem-solving skills.
11. Demonstrate healthy behaviors and safety skills.
12. Demonstrate an understanding of workplace organizations, systems, and climates.
13. Demonstrate lifelong-learning skills.
14. Demonstrate job-acquisition and advancement skills.
15. Demonstrate time-, task-, and resource-management skills.
16. Demonstrate job-specific mathematics skills.
17. Demonstrate customer-service skills.
Demonstrating Workplace Readiness Skills: Technology Knowledge and Skills

18. Demonstrate proficiency with technologies common to a specific occupation.
19. Demonstrate information technology skills.
20. Demonstrate an understanding of Internet use and security issues.
21. Demonstrate telecommunications skills.

Examining All Aspects of an Industry

22. Examine aspects of planning within an industry/organization.
23. Examine aspects of management within an industry/organization.
24. Examine aspects of financial responsibility within an industry/organization.
25. Examine technical and production skills required of workers within an industry/organization.
26. Examine principles of technology that underlie an industry/organization.
27. Examine labor issues related to an industry/organization.
28. Examine community issues related to an industry/organization.
29. Examine health, safety, and environmental issues related to an industry/organization.

Addressing Elements of Student Life

30. Identify the purposes and goals of the student organization.
31. Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult.
32. Demonstrate leadership skills through participation in student organization activities, such as meetings, programs, and projects.
33. Identify Internet safety issues and procedures for complying with acceptable use standards.

Describing Fundamental Concepts of Nursing

34. Describe the role of the practical nursing student.
35. Relate personal aptitudes and interests to the concept of nursing.
36. Identify significant factors in the evolution of nursing care.
37. Describe the differences among the methods of providing nursing care.
38. Describe the roles of healthcare team members.
39. Describe the development of professional socialization of the practical nurse that includes working in interdisciplinary teams.
40. Describe the cultural and psychosocial aspects of health care in a changing society.

Understanding the Nursing Process
Describe the six phases of the nursing process.
42. Explain the relationship of the nursing process to nursing practice.
43. Describe a plan of care, using the nursing process.
44. Explain the principles of effective verbal and nonverbal communication.
45. Explain the principles of communication when establishing therapeutic relationships.
46. Identify principles of conflict resolution.
47. Report information relating to the patient/client.
48. Describe principles of documentation.
49. Demonstrate techniques of client education.

Describing Legal, Ethical, and Professional Responsibilities in Clinical Practice

50. Explain the legalities governing the scope of practical nursing as defined in the Board of Nursing Law and Regulation.
51. Identify the rights of clients.
52. Explain protection of client rights.
53. Describe clients’ rights to be free from abuse, mistreatment, neglect, and abandonment.
54. Explain the concept of ethics as related to the nursing practice.
55. Explain nursing standards of care.
56. Describe the influence of various agencies on the delivery of health care.
57. Describe organizations that enhance the development of nursing.

Explaining Principles of Anatomy and Physiology

58. Explain the basic structural levels of body organization, anatomical structure, and body cavities.
59. Explain chemical components of the body.
60. Explain structures and functions of the cell.
61. Explain structures and functions of tissues, membranes, and glands.
62. Explain structures and functions of the integumentary system.
63. Explain structures and functions of the skeletal system.
64. Explain structures and functions of the muscular system.
65. Explain structures and functions of the hematological system.
66. Explain structures and functions of the cardiovascular system.
67. Explain structures and functions of the lymphatic system, including immunity.
68. Explain structures and functions of the respiratory system.
69. Explain structures and functions of the gastrointestinal system.
70. Explain structures and functions of the endocrine system.
71. Explain structures and functions of the reproductive system.
72. Explain structures and functions of the nervous system.
73. Explain structures and functions of the urinary system.
74. Explain structures and functions of the sensory system.
75. Explain the fundamentals of fluid and electrolyte balance.
76. Identify the processes involved in electrolyte movement.
Identifying Concepts of Nutrition

77. Identify dietary patterns relating to ethnic, religious, cultural, and personal preferences.
78. Identify nutrients essential for optimal health and wellness.
79. Describe the digestion and metabolism of food.
80. Describe dietary guidelines recommended for health promotion.
81. Identify principles of food management and safety.
82. Explain basic dietary management techniques.
83. Demonstrate the process for providing nourishment.

Examining Concepts of Wellness and Illness

84. Identify principles of wellness and the promotion of healthy lifestyles for clients and populations.
85. Define Complementary and Alternative Medicine (CAM) / Integrative Healing Arts (IHA).