

医療・福祉施設給食製造職種（医療・福祉施設給食製造作業）

Job category: Meal processing for medical and welfare facilities (Operation: Meal processing work for medical and welfare facilities)

<p>作業の定義 Criteria of Operation</p>	<p>医師等の指導に基づいて、食材原材料の下処理、炊く、茹でる、揚げる、炒める、煮る、焼く、蒸す、合える（和える）等の調理加工、計量、盛付、及び殺菌処理等により、医学的な管理等を必要とする者の症状等に応じて、食事を製造する作業をいう。</p> <p>Refers to the work processing meals according to the symptoms etc. of a person who needs medical management. Based on the guidance of a doctor etc., carrying out cooking process such as preparation, cooking, boiling, frying, stir frying, simmering, baking, steaming, and dressing, etc., measuring, dishing up, sterilizing treatment etc.</p> <p>医療・福祉施設給食製造は、「大量調理施設衛生管理マニュアル」を適用又は趣旨を踏まえた衛生管理を行い、かつ「特定給食施設における栄養管理に関する指導及び支援について」（平成25年3月29日付け厚生労働省健康局がん対策・健康増進課長通知）及び当該通知に基づき都道府県等の定める指針等を適用したものであること（①及び②）</p> <p>Medical / welfare facility meal processing is to apply "hygiene management manual for large-scale cooking facility" or to conduct hygiene management based on the purpose, and to apply "Guidance and support concerning nutrition management at specified food service facility" (Notice of Cancer Countermeasures and Health Promotion Division manager, Health Service Bureau, Ministry of Health, Labor and Welfare as of March 29, 2013) and guidelines etc. of prefectures etc. according to the notice (① and ②)</p> <p>① 医学的な管理等を必要とする者に対する食事を継続的に1回100食以上又は1日250食以上提供する施設であり、医療施設又は福祉施設（利用者の居宅においてサービスを提供する業務を除く。以下「医療施設等」という。）に設置される特定給食施設であること（※）を原則とする。</p> <p>※医学的な管理等を必要とする者とは、医療施設等に入院等する者をいう。</p> <p>※医療施設等が直営で製造する食事及び受託業者が医療施設等で製造する食事である。受託業者が所有する給食施設で製造する食事を除く。</p> <p>※管理栄養士又は栄養士を配置している医療施設等に限る。</p> <p>② 加熱調理食品の加熱温度管理（標準作業書（手洗いマニュアル、器具等の洗浄・殺菌マニュアル、原材料等の保管管理マニュアル、加熱調理食品の中心温度及び加熱時間の記録マニュアル））に従い、温度と時間の記録を行うこと。</p> <p>① In principle, it is a facility that continuously provides meals for those who need medical management etc. 100 or more meals per time or 250 or more meals per day, and is a specified food service facility placed in a medical or welfare facility (excluding services providing at the residence of the user (Hereinafter referred to as "medical facilities, etc.")).</p> <p>* A person who needs medical management etc. means a person who is hospitalized etc. in a medical facility etc.</p> <p>* Meals processed under medical facilities etc...'s direct management or processed by contractors at medical facilities etc. Excluding meals processed at food service facilities owned by contractors.</p> <p>* Limited to medical facilities, etc. where administrative nutritionists or nutritionists are located.</p> <p>② Recording of temperature and time should be done according to the heating temperature control of heat-cooked foods (standard manual (handwashing manual, cleaning and sterilization manual of instruments etc., storage management manual of raw materials etc., recording manual of the center temperature and heating time of cooked food)).</p> <p>（参考1）医療・福祉施設給食とは、医師等の指導に基づいて、医療施設等の病室等で調理されることなく食べられるように、調理加工により、医学的な管理等を必要とする者の症状等に応じて、衛生的かつ栄養等に配慮して製造し、即食可能な加工食品のことをいう。学校給食、事業所食堂などこれに該当しない場合は対象外である。また、家庭、職場、屋外等の任意の場所（いわゆる中食の環境）で調理されることなく食べられるものも対象外である。</p> <p>（参考2）医療・福祉施設給食を製造する場合、健康増進法に基づく特定給食施設（注1）として届出を行っていないことと原則とする。また、受託業者が医療施設等で医療・福祉施設給食製造をする場合、更に食品衛生法に基づく営業許可（飲食店営業（注2））の申請許可を受けなければならない。</p> <p>（注1）特定かつ多数の者に対して、継続的に食事を提供する施設のうち栄養管理が必要なものとして厚生労働省令で定めるもの（継続的に1回100食以上又は1日250食以上の食事を提供する施設）</p> <p>（注2）食品衛生法施行令許可（飲食店営業）の関係営業許可書</p> <p>(Reference 1) Meal processing for Medical / Welfare Facilities requires medical management, etc. by cooking so that it can be eaten without being cooked in a hospital room such as a medical facility based on guidance of a doctor etc. Refers to a processed food that can be instantly manufactured in consideration of hygiene, nutrition, etc. according to the symptoms of a person or the like. School lunch, business office cafeteria etc. It is not covered if it does not correspond to this. Also, things that can be eaten without being cooked at any place such as home, workplace, outdoor (so-called middle-meal environment) are also out of scope.</p> <p>(Reference 2) Meal processing for Medical / Welfare Facilities, in principle, when processing meals, it must be reported as a specified food service facility (Note 1) based on the Health Promotion Law. In addition, when a contractor conducts meal processing at Medical / Welfare facilities at a medical facility etc., it shall further obtain permission to apply for Business licenses related to permission for Order for Enforcement of the Food Sanitation Act (restaurant business)</p> <p>(Note 1) Those specified by the Ordinance of the Ministry of Health, Labor and Welfare as those requiring nutrition management among facilities providing meals on a continuous basis for specific and numerous persons (Facilities continuously offering 100 or more meals per time or 250 or more meals per day)</p> <p>(Note 2) Business licenses related to permission for Order for Enforcement of the Food Sanitation Act (restaurant business)</p>	
<p>必須業務（移行対象職種・作業で必ず行う業務） Compulsory works (Works to be essential on the operations in the job categories to be shifted)</p>	<p style="text-align: center;">第1号技能実習 Technical Intern Training (i)</p> <p>(1) 医療・福祉施設給食製造作業 Meal processing for medical and welfare facilities</p> <p>①下処理作業 Pretreatment work 1.食材の選別、洗浄、消毒及び殺菌作業 Sorting, cleaning, disinfection and sterilization of foodstuffs 2.食材の皮剥き及びカット作業 Peeling and cutting of foodstuffs</p> <p>②調理作業（i）、ii）の双方、又はいずれかを行う。） Cooking (one or both of the cooking work (i), ii) to be carried out.)</p> <p>i) 加熱調理 Heat cooking （実習施設に応じて、炊く、茹でる、揚げる、炒める、煮る、焼く、蒸すの調理を行う。） (Cook, boil, fry, stir-fry, simmer, bake, steam cook according to the training facilities)</p> <p>1.食材（下処理済）の準備作業 Preparation of ingredients (pretreated) 2.調理機械・器具等の準備・使用作業 Preparation and operation of cooking machines / instruments etc. 3.調理及び加熱温度測定作業 Cooking and heating temperature measuring operation</p>	<p style="text-align: center;">第2号技能実習 Technical Intern Training (ii)</p> <p>(1) 医療・福祉施設給食製造作業 Meal processing for medical and welfare facilities</p> <p>①下処理作業 Pretreatment work 1.食材の選別、洗浄、消毒及び殺菌作業 Sorting, cleaning, disinfection and sterilization of foodstuffs 2.食材の皮剥き及びカット作業 Peeling and cutting of foodstuffs</p> <p>②調理作業（i）、ii）の双方、又はいずれかを行う。） Cooking (one or both of the cooking work (i), ii) to be carried out.)</p> <p>i) 加熱調理 Heat cooking （実習施設に応じて、炊く、茹でる、揚げる、炒める、煮る、焼く、蒸すの調理を行う。） (Cook, boil, fry, stir-fry, simmer, bake, steam cook according to the training facilities)</p> <p>1.食材（下処理済）の準備作業 Preparation of ingredients (pretreated) 2.調理機械・器具等の準備・使用作業 Preparation and operation of cooking machines / instruments etc. 3.調理及び加熱温度測定作業 Cooking and heating temperature measuring operation 4.品質管理基準に沿ったHACCPシステムに基づく温度管理作業 Temperature management work based on HACCP system according to quality control standards 5.調理状態確認作業 Confirmation of cooked status</p>

	<p>ii) 非加熱調理 (合 (和) える) Non-cooked (dressing)</p> <p>1. 食材の計量作業 Weighing of ingredients</p> <p>2. 調理機械・器具等の準備・使用作業 Preparation and operation of cooking machines / instruments etc.</p> <p>3. 調理状態確認作業 Confirmation of cooking status</p> <p>③ 症状等に応じた、栄養士等の指導に基づく調理作業 Cooking work based on guidance by nutritionists etc. according to symptoms etc.</p> <p>1、嚥下機能に応じた、米飯の炊き分け、分粥食の調理作業 Cooking rice selectively by hardness and cooking the required ratio rice porridge according to swallowing function.</p> <p>2、嚥下機能に応じた、食品の刻み作業 Carving work of food according to swallowing function</p> <p>④ 計量作業、盛付作業及びトレーへのセット作業 Weighing, loading and setting on the tray</p> <p>⑤ 製造環境の一般衛生管理作業 General hygiene management of manufacturing environment</p> <p>1. 施設、設備等、ネズミ及び昆虫対策作業 Mouse and insect repellent work at facilities, equipment, etc.</p> <p>2. 作業着、マスク、手袋、帽子、毛髪等の付着物点検作業 Inspection of extraneous substances to work clothes, mask, gloves, hat, and hair, etc.</p>	<p>ii) 非加熱調理 (合 (和) える) Non-cooked (dressing)</p> <p>1. 食材の計量作業 Weighing of ingredients</p> <p>2. 調理機械・器具等の準備・使用作業 Preparation and operation of cooking machines / instruments etc.</p> <p>3. 調理状態確認作業 Confirmation of cooking status</p> <p>③ 症状等に応じた、栄養士等の指導に基づく調理作業 Cooking work based on guidance by nutritionists etc. according to symptoms etc.</p> <p>1、嚥下機能に応じた、米飯の炊き分け、分粥食の調理作業 Cooking rice selectively by hardness and cooking the required ratio rice porridge according to swallowing function.</p> <p>2、嚥下機能に応じた、食品の刻み作業 Carving work of food according to swallowing function</p> <p>3、薬剤の影響等に配慮した食事の調理作業 Cooking meals considering the influence etc. of the medicine</p> <p>4、アレルギーに配慮した食事の調理作業 Cooking of allergy friendly meal</p> <p>④ 計量作業、盛付作業及びトレーへのセット作業 Weighing, loading and setting on the tray</p> <p>⑤ 製造環境の一般衛生管理及びHACCPの考え方を取り入れた衛生管理作業 General hygiene management of manufacturing environment and hygiene management work incorporating the concept of HACCP</p> <p>1. 施設、設備等、ネズミ及び昆虫対策作業 Mouse and insect repellent work at facilities, equipment, etc.</p> <p>2. 作業着、マスク、手袋、帽子、毛髪等の付着物点検作業 Inspection of extraneous substances to work clothes, mask, gloves, hat, and hair, etc.</p> <p>3. HACCP の考え方を取り入れた衛生管理作業 Hygiene management work incorporating the concept of HACCP (※HACCPの考え方を取り入れた衛生管理作業とは、② i) 4において、重要な衛生管理のポイントを設定し、そのモニタリングと管理記録を行うことをいう。) (* Hygiene management work incorporating the concept of HACCP is to set points of important hygiene management in ② i) 4), and to carry out monitoring and management records.)</p>
<p>必須業務 (移行対象職種・作業で必ず行う業務) Compulsory works (Works to be essential on the operations in the job categories to be shifted)</p>	<p>(2) 安全衛生業務</p> <p>① 安全衛生</p> <p>1. 雇入れ時等の安全衛生教育</p> <p>2. 作業開始前の安全確認</p> <p>3. 医療・福祉施設給食製造職種に必要な整理整頓</p> <p>4. 医療・福祉施設給食製造職種の調理用機械設備等及び周囲の安全確認</p> <p>5. 衛生保護着等の着用と服装の安全点検</p> <p>6. 安全装置の使用等による安全な作業</p> <p>7. 労働衛生上の有害性を防止するための作業</p> <p>8. 異常時の応急措置を修得するための作業</p> <p>9. 医療・福祉施設給食製造作業における事故・疾病予防に係る安全衛生</p> <p>② 食品衛生</p> <p>1. 作業者の衛生管理</p> <p>2. 調理器具の衛生維持</p> <p>3. 製造用機器等の衛生維持</p> <p>4. 作業終了時の作業場の清掃等による衛生維持</p>	<p>(2) Safety and health work</p> <p>① Safety and health</p> <p>1. Safety and health education at the time of employment, etc.</p> <p>2. Safety confirmation before starting work</p> <p>3. Keeping cleanliness and tidiness required for meal processing work for medical/welfare facilities</p> <p>4. Safety check of the cooking machinery equipment etc. and surroundings of meal processing work for medical/welfare facilities</p> <p>5. Safety inspection of wearing hygiene protective wear and clothing</p> <p>6. Safe working by using safety equipment etc.</p> <p>7. Work to prevent hazards on occupational health</p> <p>8. Work to acquire emergency measures at times of abnormality</p> <p>9. Safety and health concerning accident / disease prevention in meal processing work for medical/welfare facilities</p> <p>② Food hygiene</p> <p>1. Hygiene control of workers</p> <p>2. Maintaining hygiene of cookware</p> <p>3. Maintaining hygiene of manufacturing equipment etc.</p> <p>4. Maintain hygiene by cleaning workshops etc. at the end of work</p>
<p>関連業務、周辺業務 (上記必須業務に関連する技能等の修得に係る業務等で該当するものを選択すること。) Related works, Peripheral works (Select what is applicable in works related to acquisition of skills etc. concerning above essential tasks.)</p>	<p>(1) 関連業務 Related works</p> <p>① 原料入庫検品作業 Material Stock Releasing Inspection work</p> <p>② 医学的な管理等を必要としない者の食事の調理作業 Cooking of meals by those who do not need medical management etc.</p> <p>(2) 周辺業務 Peripheral works</p> <p>① 給食施設内清掃作業 Cleaning work inside the meal processing facilities</p> <p>② 給食施設内移動作業 Moving inside the meal processing facilities</p> <p>③ 給食施設内運搬作業 Transportation work inside the meal processing facilities</p> <p>④ 食器等の洗浄作業 Washing dishes, etc.</p> <p>(3) 安全衛生業務 (関連業務、周辺業務を行う場合は必ず実施する業務) Safety and health work (work to be carried out whenever related work and peripheral work are carried out)</p> <p>上記※に同じ Same as ※ above</p>	<p>※</p>
<p>使用する素材、材料等 (該当するものを選択すること。) Materials to be used (Select the appropriate one)</p>	<p>主な原料(材料)</p> <p>1. 食肉類(冷凍、冷蔵、乾燥(干し肉))</p> <p>2. 野菜類(冷凍、冷蔵、乾燥(干しシイタケ、切り干し大根等))</p> <p>3. 果物類(冷凍、冷蔵、乾燥(ドライフルーツ))</p> <p>4. 米穀類(粒状、粉状)</p> <p>5. 加工食品全般(冷凍、冷蔵、乾燥(高野豆腐、車麩等))</p> <p>6. その他(魚介類(干しエビ、干し魚介類等))</p>	<p>Main ingredients</p> <p>1. Meat (frozen, chilled, dried (dried meat))</p> <p>2. Vegetables (frozen, chilled, dried (dried shiitake mushroom, dried roots etc.))</p> <p>3. Fruits (frozen, chilled, dried (dried fruit))</p> <p>4. Rice grains (granular, powdery)</p> <p>5. Processed foods in general (frozen, chilled, dried (Koya-dofu, Kuruma-fu etc.))</p> <p>6. Other (seafood (dried shrimp, dried fish and shellfish, etc.))</p>

