

HLTSS00066 – Infection Control Skill Set (Food Handling)



Current skill set

Overview

A set of skills to follow organisational infection prevention and control policies and procedures, including implementing standard and transmission-based precautions and responding to infection risks in organisations that include food handling in their operations.

Unit List

HLTINFCOV001 Comply with infection prevention and control policies and procedures

This unit describes the skills and knowledge required to follow organisational infection prevention and control procedures, including implementing standard and transmission-based precautions and responding to infection risks.

This unit applies to individuals working in health and direct client care contexts.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

Entry Requirements

There are no specific academic entry requirements for this unit.

Applicants for this unit are expected to:

- Have a demonstrated capacity in learning, reading, writing, oracy and numeracy competencies to Level 2 of the Australian Core Skills Framework (ACSF). See Australian Core Skills Framework.

The above requirements could be demonstrated by applicants in a variety of ways such as:

- Having completed secondary school to year 10;
- Verified references from an employer indicating that the applicant has demonstrated the above requirements in their workplace;
- Via an interview process that assesses the applicant's skills.

Work Placement Requirements

Not required

Licensing Requirements

No occupational licensing, certification or specific legislative requirements apply to this skill set at the time of publication.

Other Course Requirements

This skill set is for individuals working in various capacities in workplaces that handle food who require the skills and knowledge to decrease the risk of and transmission of infection whilst carrying out their daily duties.

HLTSS00066 – Infection Control Skill Set (Food Handling)

Current skill set



Course Length

Self-paced online theory component.

2.5 hours practical component.

Course Locations

SA Metro and regional areas

Delivery Modes Available

- Blended delivery consisting of online theory and practical demonstration

Course Fees

Total course cost \$15.00* per person

*Eligibility criteria applies

Next Course Commencing

For metro enquiries contact: 8338 1492

For regional enquiries contact: 8645 6800

Questions

If you have any questions regarding this course, please contact us on:

Phone: 1300 885 697

Email: trainingpartnerships@ceg.net.au