

Key Program Details for

HLTSS00066

Infection control Skill Set (Food Handling)

Overview

This nationally accredited training provides participants with the skills and knowledge to implement infection prevention and control procedures in their workplace including effective responses to COVID-19 as required for the food industry.

The skills learnt in the Infection control Skill Set are essential for anyone working in a customer-facing role in the following food-related businesses:

- Food manufacturing and processing facilities
- Restaurants, cafes, casual dining and bars that incorporate food service
- Fast food outlets and online food delivery businesses
- Hospitals, aged care and disability facilities including residential aged care, group homes etc
- Childcare centres and Out of School Hours Care (OSHC)
- Educational facilities, including schools, universities, VET provider campuses
- Mobile food/ coffee carts, soup kitchens etc
- Performance venues such as theatres and arenas, conference centres, museums and galleries
- Catering operations including in-flight catering and pre-flight catering and pre-packaged food
- Meal delivery including commercial such as room service and home delivery and voluntary such as Meals on Wheels
- Sporting canteens, cookery classes and correctional centres
- Metropolitan, rural and regional areas

Course Outline

By completing this course you will:

- Understand the basis of infection and be introduced to transmission-based pathogens that present as infectious hazards in the workplace (including COVID-19)
- Identify infection hazards and assess risks
- Describe the chain of infection and be provided with an overview of prevention and control methods
- Know how to manage infection-based risk in the workplace
- Follow procedures for managing risks associated with specific hazards

Participants will learn a range of skills including:

- Hand hygiene practices
- Use of personal protective equipment
- Effective surface cleaning
- Appropriate protocols and responses in the event of an incident
- Disposal of contaminated waste

This nationally accredited training is aligned to the following competency unit from the Health training package:

- HLTINFCOV001 Comply with Infection Prevention and Control Policies and Procedures

Note: This unit is current from 12th May 2020.

Venue: The training can be conducted either:

- Fully on-line utilizing our Learner Management System web-based portal
- Via in-person training for groups (upon request)

All our educators are experienced Food Service professionals who have significant infection control expertise to teach in this area.

Resources: We provide all learning resources to conduct the training, including a comprehensive workbook and video presentations. No special clothing is required. Students will require access to a food services premises that allows them to develop their skills in the workplace. Those students enrolled in our on-line program will require a laptop or PC.

Support for Participants

The Australian Food Training Centre aims to ensure that our courses and training programs meet the needs of a changing, dynamic and diverse workforce. We therefore encourage students from non-English speaking backgrounds to enrol (or with any other unique learning needs) and can arrange for learner support through each student's workplace. This support includes areas such as literacy/numeracy skills and in general study skills.

Course Admission Requirements / Pre-requisites

There are no pre-requisites for entry to this course, however applicants enrolled in our on-line learning environment will require appropriate digital literacy and computing skills.

Our Fees

Our services are provided through either government funded training schemes and/ or through fee-for-service arrangements.

- Download our Course Fees brochure to find out more
- Mandatory Student Enrolment fee: \$ 15.00 per eligible participant

Subsidised Training

For eligible students, this course is subsidised by the South Australian Government.

Visit www.skills.sa.gov.au for eligibility and subsidy criteria or contact the Skills and Employment Infoline on 1800 673 097 for assistance.

Please contact the Australian Food Training Centre on 08 8288 0288 for any further information you may require.

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Further Information from



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