



BE EMPLOYED WITH FOOD HANDLING INFECTION CONTROL TRAINING.

ENROL IN HLTSS00066 STATEMENT OF ATTAINMENT IN INFECTION CONTROL (FOOD HANDLING)

COURSE DESCRIPTION:

The Australian Industry and Skills Committee (AISC) has identified infection control training as a key priority across a range of industry sectors during the COVID-19 pandemic.

This newly developed infection control skill set has been designed for people working in the food handling and preparation sectors, especially those working in the food service industries.

THIS COURSE ALSO PROVIDES:

The course will be delivered online, and students will have access to online learning activities, practice quizzes, resources, and workbooks.

COURSE UNIT:

HLTINFCOV001 - Comply with infection prevention and control policies and procedures.

COURSE OUTCOMES:

By successfully completing this course, you will become proficient in:

- following organisational infection prevention and control policies and procedures, including implementing standard and transmission-based precautions and responding to infection risks in the workplace
- decreasing the risk of, and transmission of, infection while carrying out daily duties.

COURSE SNAPSHOT:

Course:

Statement of Attainment in Infection Control (Food Handling) (HLTSS00066)

Course Delivery:

This course is delivered through 25 hours of self-paced online learning and online workplace assessment.

Cost:

This Fee Free* course is fully Government subsidised.

For more information on fees, please contact our customer service team on 1300 045 737.

*Eligibility criteria apply.

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