

BSBSS00095

Cross-Sector Infection Control Skill

1300 555 748

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39 / 617 - 643 Spencer St, West Melbourne Vic 3003

RTO: 22542

Course overview

As Victorian businesses start to emerge from Coronavirus restrictions, employers and their staff need to ensure they can safely reopen and engage with customers. Serve It Up is now offering the BSBSS00095 Cross-Sector Infection Control Skill, a free, short, accredited training course with a mixture of online and workplace-based learning that will help staff identify and manage the ongoing risk of Coronavirus infections.

This targeted skill set, covering the unit BSBWHS332x Apply infection prevention and control procedures to own work activities, is focused on Victorians employers and workers in Victorian businesses where COVID-safe practices are vital.

What you will learn

- Hand hygiene practices
- Effective surface cleaning
- Use of personal protective equipment
- Disposal of contaminated waste
- Hazard identification, control and reporting
- Appropriate protocols and responses in the event of an incident
- Knowledge regarding the basis of infection and transmission

Fees

Free

The Victorian Government, with the Commonwealth Government, is responding to the coronavirus (COVID-19) pandemic by fully funding five Infection Control Skill Sets (Skill Sets) for training providers to deliver to Victorian workers. These short courses will help workers ensure their workplaces are safe for themselves and the community and stop the spread of COVID-19.

The Victorian Government will cover the cost of one funded Infection Control Skill Set per person. You can only participate in 1 of the 5 infection control skill sets currently available. Enrolling in this skill set will not count towards your standard Skills First commencement Allocation. You are eligible for FREE training for this skill set if you are eligible to work or volunteer in Australia, irrespective of your citizenship or residency status.

Entry Requirements

- Have access to a computer or smart device and the internet to complete your studies.
- Complete online enrolment with short pre-training review to ensure this is the right course for you.

What's Next?

After finishing this qualification you can gain extra skills by completing:

- Complete a SIT30616 Certificate III in Hospitality OR
- Food Handler's Certificate
- Responsible Service of Alcohol (RSA)

Further Student Information

View our student handbook on our website for information about;

- Your rights & obligations
- Recognition of Prior Learning (RPL) and Credit Transfer (CT)
- Cancellations
- Refunds
- Complaints
- Support services and much more.

Information relating to fees, charges, payment plans and skills first funding is also available on the website under the student information tab.

Our approved third parties/brokers can refer students to this course.

Duration, delivery and assessment

- Self-paced online learning and assessment completed through our learner management system, Canvas
- 2 hour practical skills class - book your spot once your online assessment is completed
- Assessments include online questions, case studies and observations of skills
- Recommended 20 hours of self-paced learning
- You can have up to 3 months to complete this course

Location

Online theory

Practical in your workplace OR at Serve It Up campus

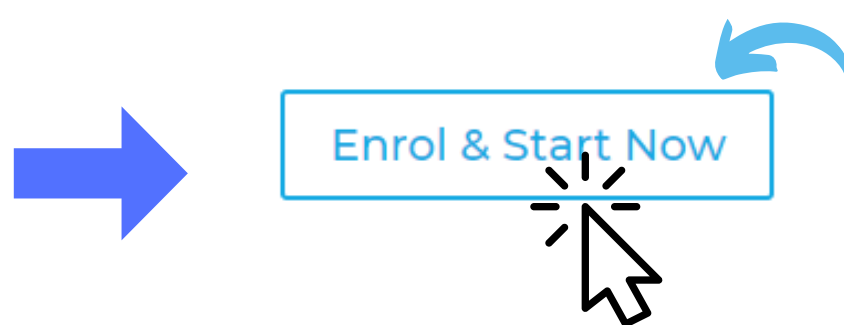


How to get started.

Don't worry, it's easy!



Read course information



Click Enrol & Start Now Button



Complete enrolment details and upload ID



Complete short learning, literacy & numeracy (LLN) assessment to ensure the course is suitable for you



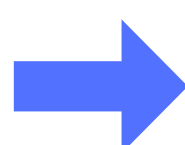
Automatically receive link to start your course



A SIU trainer will be in touch to assist you



Complete practical demonstrations (in workplace, at our campus or upload a video demonstration)



Receive your certificate



Please don't hesitate to contact us for any questions you might have about the steps outlined above.

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