

BSBSS00095

Cross-Sector Infection Control Skill

1300 555 748

courses@serveitup.com.au

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 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

Fee for service: \$450

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

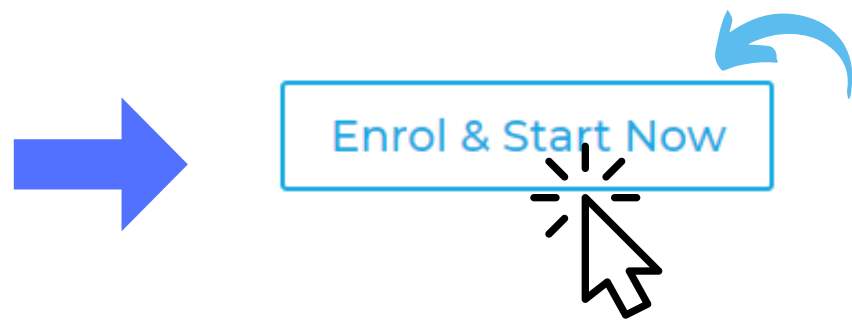


How to get started.

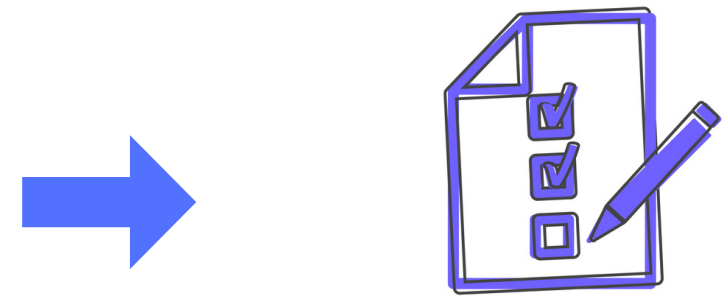
Don't worry, it's easy!



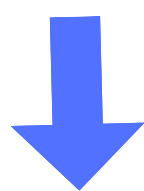
Read course information



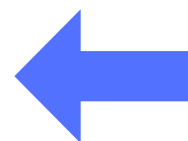
Click Enrol & Start Now Button



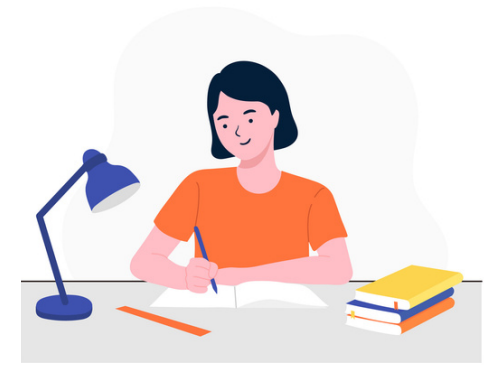
Complete enrolment details and upload ID



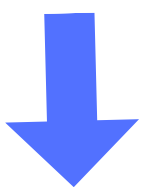
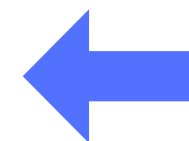
A SIU trainer will be in touch to assist you



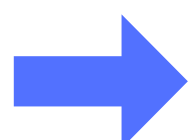
Automatically receive link to start your course



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

1300 555 748
courses@serveitup.com.au
39 / 617 - 643 Spencer St, West Melbourne Vic 3003
RTO: 22542