W V E / Y TRAINING & DEVELOPMENT EST 2011 SIU 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 are rebuilding from Coronavirus restrictions, employers and their staff need to ensure they can safely stay open 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**

Skills First funding: \$0 Fee for service: \$300

# **Entry Requirements**

To complete this skill set students will need:

- Access to a computer and the internet
- Digital skills to complete online assessments, upload, use a point-of-sale
- Access to a workplace to conduct practical demonstrations, alternatively you can book here at Serve It Up Campus
- Complete a language, literacy and numeracy assessment as part of enrolment to ensure they are capable of completing course requirements, ability to read and comprehend policies and procedures and menus

#### What's Next?

After finishing this course you can gain extra skills by completing Certificate III or IV in Hospitality

### **Further Student Information**

#### Student Handbook

View our student handbook on our website for information about; your rights & obligations, fees, payment terms, cancellations, refunds, complaints and appeals, support services and much more.

#### Recognition of Prior Learning (RPL)

You can ask for your relevant existing skills, qualifications and experience to be assessed and taken into account when your level of competency is being assessed. There will be a cost associated, refer to our statement of fees and charges. RPL is not covered by government funding.

#### Support Services

We have educational support services available to meet the needs of many different students. If you think you require additional support please let us know at enrolment. Or, if during the course you find you need extra help, please talk to your trainer or the office and we will work with you to find the best support options.

#### Referrals

Third parties may be used to refer students to this course. Third parties cannot confirm enrolment or pre-training reviews or conduct any training or assessment; this is always completed by Serve It Up. If you would like to check their credentials or make a complaint please call the head office on 1300 555 748.





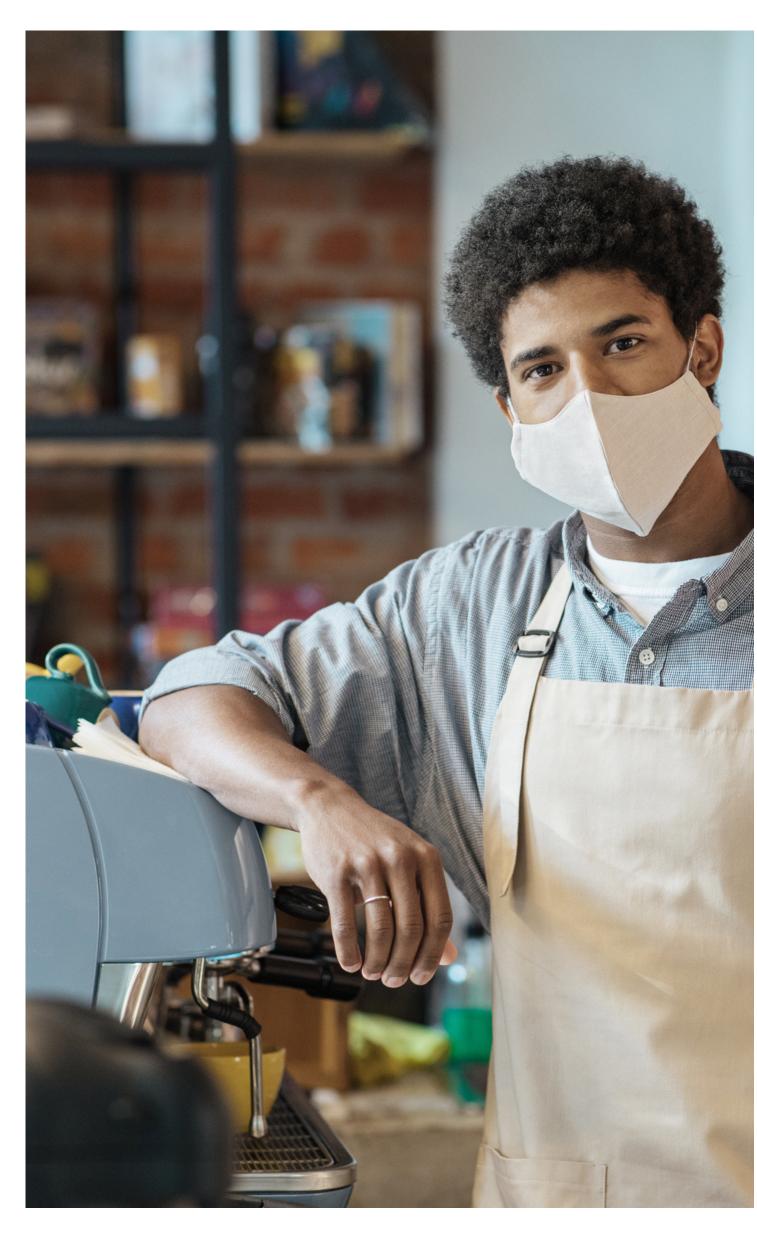
# **Duration, delivery and assessment**

- Self-paced online learning and assessment completed through our learner management system, Canvas
- Assessments include online questions, case studies, oral questions and observations of skills (upload video)
- Recommended 20 hours of self-paced learning
- You can have up to 3 months to complete this course

## Location

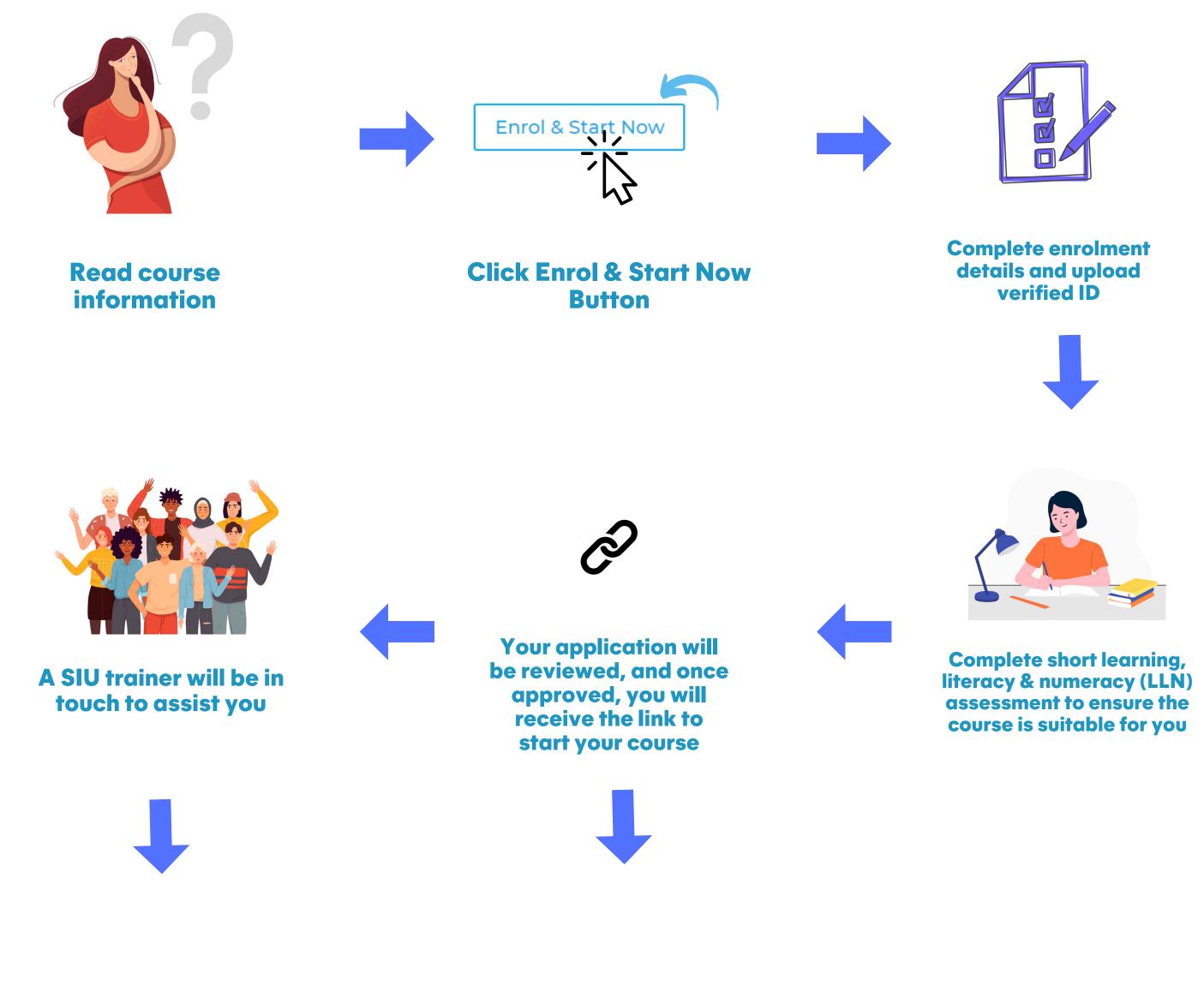
Online theory

Practical in your workplace OR at Serve It Up campus



# How to get started. Don't worry, it's easy!







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.