



Infection control Skill Set (Food Handling)

State ID: AE115

About this course

Learn to control COVID-19 related infection in food handling

In these unprecedented times, new regulations need workers to manage infection control while providing food to the general public.

Skills can be applied to specific food handling industry needs such as using kitchens and packaging areas, front of house, staff rooms and offices, food stock deliveries and vehicles, equipment storage, and bathrooms and toilets.

Gain these skills:

- Introduction to Infection Control
- Chain of Infection and Disease Transmission
- Breaking the Chain of Infection
- Contamination and Cleaning
- Hazards, Risks, Responsibilities and Reporting

Maintain your ability to work safely and within government requirements; or, prepare your business for compliance by including your staff in training, raising their capability in ensuring the safety of staff and customers in your workplace.

Interested in non-food handling control skills?

We have specific courses for selected industries, tailored to the infection control needs of those industries. Find out more by using the links to the other course pages below:

- [General skill set](#)
- [Retail skill set](#)
- [Transport and logistics skill set](#)

Requirements of the course

Once enrolled, you will receive information about how to login to our [eCampus](#) and you will need to complete a literacy and numeracy quiz to show you can study the course online.

Your course study will involve accessing content online for 5 study modules, followed by a series of online quiz assessments to test your knowledge.

When you finish your online study, there is a compulsory requirement to attend a practical demonstration and assessment session. The next fortnightly available dates and locations are:

Rockingham: Friday 17 July 1pm to 5pm

Murdoch: Friday 7 August 2pm to 6pm

Thornlie: Friday 21 August, time to be announced later

When using our online enrolment, please note:

Some users may experience some minor technical issues with the online enrolment process. If the enrol now link does not work for you the first time you click it, please try the link again. See our [guide for enrolling using our online system](#) for any other queries.

**SKILLS
READY**

Boost your skills for the future

This course can help you get ready for your first job, or re-skill quickly for jobs that are available as WA's economy recovers. **This course is absolutely free for anyone to study.** [Find out more.](#)

Overview

This course may be offered with a blended, flexible delivery model to enable social distancing measures to be undertaken during the COVID-19 pandemic. This approach may include a mix of online and classroom based delivery, as well as practical and work experience placements. Lecturers will provide any specific instructions if

your training delivery style needs to change.

Semester 2, 2020

Rockingham - Online + practical assessment on-campus



When: **Semester 2, 2020**



How: **Part Time
Self Paced**

Units

Core

National ID	Unit Title
HLTINFCOV001	Comply with infection prevention and control policies and procedures