

## Qualification Information: Food Service pathway

### HLT33115 Certificate III in Health Services Assistance

*Multiskilling pathways for Food Services*

<b>Qualification Packaging</b>	<p>To achieve this qualification, competency must be demonstrated in:</p> <p>14 units of competency consisting of:</p> <ul style="list-style-type: none"> <li>• 5 core units</li> <li>• 9 elective units.</li> </ul>
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Date	Session	Competency units
Month 1 & 2	Induction & WHS	HLTWHS001 Participate in workplace health and safety (core) HLTWHS005 Conduct manual tasks safely (import-1)
Month 3	Infection Control	HLTINF006 Apply basic principles and practises of infection prevention and control (core)
Month 4	Working in Health	CHCCOM005 Communicate and work in health or community services (core) CHCDIV001 Work with diverse people (core)
Month 5	Body systems	HLTAAP001 Recognise healthy body systems (core)
Month 6	Medical terminology	BSBMED301 Interpret and apply medical terminology appropriately (core)
Month 7	Professional Development & catch-up	BSBWOR301 Organise personal work priorities and development (core)
Month 8	Innovation & Teamwork	BSBINN301 Promote innovation in a team environment (E-1) BSBFLM312 Contribute to team effectiveness (E-2)

#### Food Services – Electives

Date	Session	Competency units
Month 9	Food Safety (1)	HLTFSE001 Follow basic food safety practices (E-3) SITXFSA005 Use hygienic practices for food safety (additional unit)
Month 10	Food Safety (2)	HLTFSE005 Apply and monitor food safety requirements (E-4) HLTFSE007 Oversee the day-to-day implementation of food safety in the workplace (E-5)
Month 12	Kitchen cleaning	SITHKOP009 Clean kitchen premises and equipment (import-2) HLTFSE003 Perform kitchenware washing (E-6)

#### Assessment

**Assessments:** Assessments are performed during training session and in an on-the-job environment outside normal training sessions defined in this training schedule.