

## Qualification Information:

### HLT33215 Certificate III in Health Support Services Multiskilling Food Service (Catering) Staff

Multiskilling qualification for Food Services (Catering) staff working in Health and Aged Care. The qualifications outlined below leads to the award of HLT33215 Certificate III in Health Support Services without specialisation.

<b>Client(s)</b>	This qualification has been designed to be delivered on the job. This qualification reflects the role of individuals who have a range of well-developed health support service skills working in food services (catering).
<b>Course Duration</b>	This course is normally delivered over a period of <i>approximately</i> 12-24 months.
<b>Entry &amp; Admission Requirements</b>	<p>Daniels Associates has the following admission requirements to suit the delivery and assessment mode offered:</p> <p>For entry into this qualification you are required to be working in a food services/catering role or arrange appropriate employment in a food services/catering role. Daniels Associates does NOT provide student assistance for work placement or employment.</p> <p>Learners should be able to demonstrate ACSF level 2 competency in written and spoken English and will undertake a Language, Literacy, and Numeracy test prior to commencing their qualification.</p> <p>The majority of students enrolling in this qualification will be funded under New South Wales Smart and Skilled traineeship funding or the Queensland Certificate 3 Guarantee funding. There are specific entry requirements to be eligible for funding.</p> <p><b>NSW Smart &amp; Skilled funding eligibility</b></p> <p>To be eligible to undertake a course through a traineeship pathway you must meet the following criteria:</p> <ul style="list-style-type: none"> <li>• Must not have completed a Certificate III Qualification or higher within the last 7 years.</li> <li>• Australian citizen, Australian permanent resident, Australian permanent humanitarian visa holder or New Zealand citizen.</li> <li>• FULL time staff – worked for their EMPLOYER for less than 3 months full time.</li> <li>• PART time staff – worked for their EMPLOYER for less than 12 months part time.</li> <li>• PART time staff - work an average of 21 hours per week.</li> </ul> <p>The current course fee (2020) for funding under a Smart and Skilled traineeship is \$0. This course has been made fee free from 1 January 2020 for students enrolled in a traineeship.</p> <p><b>Queensland Certificate 3 Guarantee funding eligibility</b></p> <p>To be eligible to undertake a course through the Certificate 3 Guarantee Program you must meet the following criteria:</p> <ul style="list-style-type: none"> <li>• Must not already hold or be undertaking a Certificate III or higher qualification (if completed at school not counted)</li> <li>• Be 15 years or older</li> <li>• Not be attending school</li> </ul>

	<ul style="list-style-type: none"> <li>• Must be employed in an applicable job role or have the ability to find suitable employment</li> <li>• Be a Queensland resident – an Australian Citizen or permanent resident living in Queensland, or a New Zealand citizen permanently residing in Queensland</li> <li>• Once you have completed the qualification level through the Certificate III Guarantee Funding you will no longer be eligible for a government subsidised training place.</li> </ul> <p>The current course fee (2018) for funding under Certificate 3 Guarantee funding is \$50. This fee is payable before course commencement.</p> <p>Concession fee of \$25 is available to students who meet appropriate eligibility – concession eligibility changes frequently and students should check with Daniels Associates student administration for current concession eligibility and pricing.</p>																		
<b>Course pricing fee for service</b>	<p>Please contact Daniels Associates for course pricing.</p> <p>Course pricing varies depending upon government funding and number of enrolments</p>																		
<b>Qualification Packaging</b>	<p>15 units must be completed:</p> <ul style="list-style-type: none"> <li>• 6 core units</li> <li>• 9 elective units</li> </ul>																		
<b>Units of Competency</b>	<table border="1"> <tr> <td>WH&amp;S</td> <td>HLTWHS001 Participate in workplace health and safety (core) HLTWHS005 Conduct manual tasks safely (core)</td> </tr> <tr> <td>Infection Control</td> <td>HLTINF001 Comply with infection prevention and control policies and procedures (core)</td> </tr> <tr> <td>Communicate in Health &amp; Professional Development</td> <td>CHCCOM005 Communicate and work in health or community services (core) BSBWOR301 Organise personal work priorities and development (core)</td> </tr> <tr> <td>Diversity</td> <td>CHCDIV001 Work with diverse people (core)</td> </tr> <tr> <td>Food Safety (1)</td> <td>HLTFSE001 Follow basic food safety practices SITXFSA101 Use hygienic practices for food safety CPPCLO3038 Clean food handling areas</td> </tr> <tr> <td>Food Safety (2)</td> <td>HLTFSE005 Apply and monitor food safety requirements HLTFSE007 Oversee day to day implementation of food safety</td> </tr> <tr> <td>Food Preparation (1)</td> <td>SITHCCC103 Prepare sandwiches (pre-req SITXFSA101)</td> </tr> <tr> <td>Food Preparation (2)</td> <td>SITHCCC307 Prepare foods to meet special dietary requirements (pre-req: SITXFSA101)</td> </tr> <tr> <td>Innovation &amp; Teamwork</td> <td>BSBINN301 Promote innovation in a team environment BSBFLM312 Contribute to team effectiveness</td> </tr> </table>	WH&S	HLTWHS001 Participate in workplace health and safety (core) HLTWHS005 Conduct manual tasks safely (core)	Infection Control	HLTINF001 Comply with infection prevention and control policies and procedures (core)	Communicate in Health & Professional Development	CHCCOM005 Communicate and work in health or community services (core) BSBWOR301 Organise personal work priorities and development (core)	Diversity	CHCDIV001 Work with diverse people (core)	Food Safety (1)	HLTFSE001 Follow basic food safety practices SITXFSA101 Use hygienic practices for food safety CPPCLO3038 Clean food handling areas	Food Safety (2)	HLTFSE005 Apply and monitor food safety requirements HLTFSE007 Oversee day to day implementation of food safety	Food Preparation (1)	SITHCCC103 Prepare sandwiches (pre-req SITXFSA101)	Food Preparation (2)	SITHCCC307 Prepare foods to meet special dietary requirements (pre-req: SITXFSA101)	Innovation & Teamwork	BSBINN301 Promote innovation in a team environment BSBFLM312 Contribute to team effectiveness
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<b>Training Delivery</b>	<p>Training is normally delivered off-the-job in a class room type environment.</p> <p>Training is delivered at each worksite location.</p> <p>The workplace must have appropriate equipment and site access to conduct training and assessment according to the <u>Employer – Resource Assessment checklist</u> (Form).</p>																		

<b>Assessment</b>	
<b>RPL / Credit Transfer</b>	<p><u>National Recognition and Credit Transfer</u> – Daniels Associates has a Student/Learner Handbook, which outlines the process to be followed for granting national recognition and credit transfer.</p> <p><u>Recognition of Prior Learning</u> - Daniels Associates has a RPL Student Guide, which outlines in detail a process to be followed for granting Recognition of Prior Learning. RPL Assessment material enables the assessors to gain a clear understanding of the student’s knowledge, skills and experience, thus enabling an objective assessment of the applicant’s current competency to be made.</p> <p>Learners must apply for National Recognition, Credit Transfers and RPL prior to or immediately after formal enrolment but prior to the commencement of the delivery of the units. Any RPL’s granted must be accepted and signed off by the student.</p> <p>Where a student is successful in their RPL or CT application the Learners training plan / timetable must be adjusted.</p>
<b>Assessment Arrangements</b>	<p>The assessment process will include the gathering of evidence to demonstrate the student’s competence. Learners will be advised of the assessment requirements at the beginning of each unit / cluster through documented assessments that will clearly outline all required tasks that must be completed to achieve competence within the specified unit.</p> <p>The assessment methods include theory and practical tasks and will be clearly documented in the Assessment Tool Kit. Assessment methods include:</p> <p><b>Work Based Activities:</b> Learners will work through a range of assessable activities in a classroom environment. These activities may include completion of case studies, participating in simulated activities, workplace audits and demonstration of skills and knowledge.</p> <p><b>Assignment:</b> Learners are required to complete a take-home assignment in their own time. Assignments include a combination of multiple choice questions, short answer questions and case studies.</p> <p><b>Workplace Assessment:</b> Learners are required to demonstrate their skills and knowledge for some units of competency in a fully operational working environment. These assessments use a combination of <b>Direct Observation</b> and <b>Verbal Questions</b>.</p> <p>Appropriate times for these assessments will be negotiated with the learner and their workplace supervisor.</p> <p><b>Third Party Evidence Sheet</b> to be completed by the learner’s supervisor. Learners are required to review the Third Party Evidence with their workplace supervisor. If both are satisfied that the learner meets the criteria, their supervisor signs and dates the Third Party Evidence Sheet.</p>

**Daniels Associates**

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