



Funded by Smart & Skills – Training Needs Identification (TNI) funding
NO COURSE FEE for NSW Students – fully government funded

Competency unit: HLTINFCOV001 Comply with infection prevention and control policies and procedures.

NSW Smart & Skilled funding is available under the Training Needs Identification (TNI) funding program. Whilst funding cannot be 100% guaranteed; Training Services NSW will consider all reasonable applications with current turnaround times between 2-5 days.

TNI funding applications can be applied requested for corporate organisations or groups of individuals.

How the course is delivered.

The course is delivered fully online with a workplace assessment component. People completing this Course MUST either be working or able to demonstrate their skills in the workplace for a minimum of 3-5 days. The workplace assessment component is completed using a combination of online video uploads and remote observation using an appropriate mobile app such as Messenger or Facetime.

With easing social distancing restrictions, this course can be delivered to small groups (8-12 persons) either online or in a classroom with appropriate control over social distancing and workplace hygiene requirements.

A summary course outlined of the Learning Materials is as follows:

- Section (1) Introduction to germs and microbes
- Section (2) Infection control (hygiene) procedures
- Section (3) Food Standards & good hygiene practices
- Section (4) Infection prevention and control
- Section (5) Chemicals and equipment
- Section (6) Cleaning techniques
- Section (7) Handle and dispose of clinical waste
- Section (8) Maintain and store cleaning equipment
- Section (9) Managing COVID-19 Risks

About Daniels Associates: We are the most respected provider of cleaning industry training over the last 16 years. We provide course content to the Cleaning Association (BSCAA) and many large organisations and government departments.

COVID-19 Pandemic response

On 12 May 2020 a suite of infection control training products was released for a new unit of competency HLTINFCOV001 Comply with infection prevention and control policies and procedures.

This competency unit was developed to provide an immediate response to the need for infection control training in the retail, food handling and transport sectors with the COVID-19 pandemic.

Food and hospitality have been hard hit by the pandemic response. This unit of competency is designed to not just provide staff skills in infection control but restore confidence in the general public and economy as a whole. As such, funding for this unit of competency is a critical for the NSW government to get large sectors of the economy going again.

This competency unit has been specifically contextualised for the hospitality industry and covers both front of house and back of house staff.

