HLTINFCOV001 Comply with Infection Prevention and Control Policies and Procedures

Manufacture, Fabrication, Engineering, Mining, Agriculture, Trades, Logistics, Transport and more ...

This Infection Prevention has been designed for your industries





















COVID-19 has impacted infection control standards in a range of job roles across the economy. This short course is for up-skilling individuals who require the skills to decrease the risk and transmission of infection whilst carrying out their daily duties. This course provides the skill sets to support relevant workers to respond to the infection risks posed by the COVID-19 pandemic: Retail, Food Handling, Transport, Engineering, Mining, Fabrication, Manufacture, Logistics and many more.

DURATION:

6 hours – can be broken into separate sessions. Online and virtual classroom real time. Also available Group bookings face to face available onsite or at the college. ID: HLTINFCOV001

Infection Control training course

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The trained workers will help to inspire confidence in their customers while also helping to minimise the risk of spreading the COVID-19 virus as Australia re-opens businesses, rebuilds the workforce and positions for strong and rapid economic recovery.

Who is this course for?

The skill sets have been designed to enable infection control training across the retail, food and beverage and transport and logistics sectors and many others.

Qualification details

- National Code: HLTINFCOV001
- **Duration:** 25hrs
- Delivery Mode: Online self paced with additional real time face to face online support. Large groups are able to arrange onsite training and training at our college 63 Abernethy Road Belmont- 1300855503-admin@dnakingstontraining.edu.au
- Training can be flexible for large groups through breaks and down time

What you will learn

- Hand hygiene and care of hands
- Use of personal protective equipment
- Handling of waste
- Enforcing clean and contaminated zones
- Limitation of contamination
- Surface cleaning for infection control
- Identify infection hazards and assess risks
- Best practice associated with virus and bacterial infection and control
- Where to find reliable and trustworthy information

Infection Control Specialised Industry Skills

Retail

As a result of COVID-19, retail workers require skills to decrease transmission of infection while undertaking their daily duties. **HLTSS00065 Infection Control (Retail)** is for those with existing qualifications or be delivered as a stand-alone course for those currently in the workforce without a qualification.

Suggested workplaces include:

- Large and small businesses
- Rural, regional and metropolitan areas
- Stand-alone stores
- Strip shops
- Shops in shopping centres
- Cinemas and game arcades
- Convenience stores, including petrol stations
- Supermarkets
- Retail areas within beauty salons, hairdressing salons, barbers and sporting facilities including gyms
- Indoor/outdoor markets
- Museums and galleries
- Online retail either having a relationship with a physical store or a warehouse

Transport & logistics

HLTSS00067 (Transport and Logistics) Infection Control unit is for those with existing qualifications or be delivered as a stand-alone course for those currently in the workforce without a qualification.

Suggested workplaces include:

Large Business through to sole traders

- Rural, regional, city areas
- Offices
- Depots
- Customer sites
- Roadside service areas
- Service centres

Transport and distribution

- Distribution centres / warehouses
- Client workplaces
- Commercial buildings

- Residential buildings
- Vehicles, including public transport vehicles
- Yards and storage facilities
- Supermarkets and retail facilities

Food Handling

HLTSS00066 Infection Control (Food Handling) unit is for those with existing qualifications or be delivered as a stand-alone course for those currently in the workforce without a qualification.

Suggested workplaces include:

Large Business through to sole traders (1 employee to 1000's)

- Large and small businesses
- Fabrication
- Manufacture
- Transport
- Logistics
- Mining
- Engineering
- Agriculture
- Rural, regional and metropolitan areas
- Restaurants
- Cafes and casual dining
- Fast food outlets
- Catering operations including in-flight catering and pre-packaged food
- Conference centres
- Meal delivery including commercial such as room service and home delivery and voluntary such as meals on wheels
- Education facilities, including schools, universities, VET provider campuses
- Hospitals
- Aged care & disability facilities including residential aged care, group homes, etc.
- Mobile food/coffee carts, soup kitchens, etc.
- Sporting canteens
- Bars that incorporate food service
- Museums and galleries
- Performance venues such as theatres and arenas
- Cookery classes
- Correctional centres
- Online food delivery businesses

About our trainers

Our trainers are fully qualified to deliver nationally recognised training and are highly experienced in their area of expertise.

What you will need

- a computer to participate in online learning
- ability to video your assessment or participate in a video conference (smartphone)

Other information



This is nationally accredited training.

You will need:

- a unique student identifier (USI), and
- to send us a copy of your photo id.

(We can assist you with attaining this)

Assessments will be required to be successfully completed to attain Statement of Attainment, though support is provided with these. They may include a variety of options: oral, demonstration, multiple choice and short answer.

Cost per person - \$290, EMICOL members - \$220

Group deductions are available on request

Contact:





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