



Learn for Life

HLT33115 Certificate III in Health Services Assistance

This qualification equips you with key skills in food safety and service for clinical settings, focusing on hygiene, customer service, and preventing contamination, setting you up for a career that blends technical expertise with leadership in health and innovation.



Duration:
12 - 24 months



Method:
Online, RPL



Payment:
Upfront, Pay Per Unit



Funding:
Certificate 3 Guarantee

What can I expect?

This qualification is meticulously designed to arm you with comprehensive skills and knowledge vital for roles focusing on food safety and service, particularly in clinical settings. You will gain proficiency in essential food safety practices, from basic hygiene to monitoring and implementing food safety standards daily, crucial for preventing foodborne illnesses. The course also hones on serving customers and executing general cleaning tasks, emphasising efficiency, hygiene, and preventing cross-contamination for patient safety. These aspects are designed to prepare you for a dynamic career that combines technical proficiency in food safety with leadership qualities for enhancing health, hygiene, and innovative practices in the workplace.

Career Pathway Potential



Orderly



Kitchen Assistant



Patient Support Assistant



Ward Clerk

Qualification Structure

Total Number of Units: 15

✓ **7 Core Units**

✓ **8 Elective units**



Core Units:

CHCCOM005

Communicate and work in health or community services

CHCDIV001

Work with diverse people

HLTINF006

Apply basic principles and practices of infection prevention and control

HLTWHS001

Participate in workplace health and safety

HLTAAP001

Recognise health body systems

BSBWOR301

Organise personal work priorities and development

BSBMED301

Interpret and apply medical terminology appropriately

Elective Units:

HLTFSE001

Follow basic food safety practices

HLTFSE005

Apply and monitor food safety requirements

HLTFSE007

Oversee the day-to-day implementation of food safety in the workplace

HLTFSE003

Perform kitchenware washing

HLTFSE004

Serve cafeteria customers

HLTHSS003

Perform general tasks in a clinical setting

CHCCCS010

Maintain a high standard of service

BSBINN301

Promote innovation in a team environment



Workplace Requirement

Not applicable

Entry Requirements:

Not applicable