COLLEGE AUSTRALIA

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,
Payment Plan

Funding:
Career Start

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

Nationally Recognised Training

Skills Assure
Proud to be a Queensland Government subsidised training provider

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

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Visit our website ca.edu.au or call us on 07 3255 0506 for more information and current pricing. All information is correct at the time of printing. While every attempt is made to ensure that information is updated and accurate, some changes may occur without notice. V25.0

07 3255 0506 | info@ca.edu.au | ca.edu.au
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