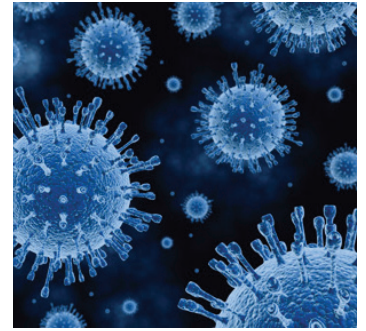


Course Description:

This unit describes the skills and knowledge required to follow organisational infection prevention and control procedures, including implementing standard and transmission-based precautions and responding to infection risks.

Course Duration: Full Day Course Delivery

- Follow standard and additional precautions for infection prevention and control
- Identify and respond to situations where additional precautions may be required to prevent transmission of infection
- Follow hand hygiene practices in accordance with organisations policies and procedures
- Identify infection hazards associated with own role and work environment
- Identify own areas of responsibility in relation to infection prevention and control
- Assess risk by determining the likelihood and severity of harm from identified hazards.
- Document and report activities and tasks that put self, clients, visitors and/or other workers at risk
- Identify appropriate control measures to minimise risk in accordance with organisations procedures



Skillset details:

HLTSS00067 Infection control Skill Set (Transport and Logistics)

Description

A set of skills to follow organisational infection prevention and control policies and procedures, including implementing standard and transmission-based precautions and responding to infection risks in organisations operating in the transport and logistics industry.

This skill set is for individuals working in various capacities in transport and logistics who require the skills and knowledge to decrease the risk of and transmission of infection whilst carrying out their daily duties.

HLTSS00065 Infection control Skill Set (Retail)

Description

A set of skills to follow organisational infection prevention and control policies and procedures, including implementing standard and transmission-based precautions and responding to infection risks in organisations operating in the retail industry. This skill set is for individuals working in various capacities in a retail setting who require the skills and knowledge to decrease the risk of and transmission of infection whilst carrying out their daily duties.

HLTSS00066 Infection control Skill Set (Food Handling)

Description

A set of skills to follow organisational infection prevention and control policies and procedures, including implementing standard and transmission-based precautions and responding to infection risks in organisations that include food handling in their operations. This skill set is for individuals working in various capacities in workplaces that handle food who require the skills and knowledge to decrease the risk of and transmission of infection whilst carrying out their daily duties.

This course is run by Applied Training Solutions

For more information about this course or to enrol please contact

Phone: **1800 287 960** or email: **solutions1@appliedtraining.com.au**

For more information about ATS visit www.appliedtraining.com.au

*Conditions Apply ** Government funding may apply