



# HLTSS00066 Infection Control Skill Set (Food Handling)

National ID: HLTSS00066 | State ID: AE115

## About this course

**Learn how to follow infection prevention and control policies and procedures within organisations that include food handling in their operations.**

You will also learn how to implement standard and transmission-based precautions and respond to infection risks.

The Infection control Skill Set has been primarily designed for delivery online. Students are expected to start and complete the online theory component of the course using the Blackboard learning platform within one week from the start date, and the practical activities associated with the training are expected to be completed within 3 weeks after the completion of the online component. The practical components required can be achieved through observation of your skills in a workplace setting, or through a video submission, or alternatively through a demonstration of your skills at one of our nominated campuses.

Nominated campuses include: Broome, Karratha, Kununurra and Pundulmurra (South Hedland).

Once you are enrolled your lecturer will be in contact with you prior to starting the scheduled course.



**North  
Regional**

*We're working for  
Western Australia.*



**The skill set is free for everyone!** Please note: The minimum age requirement to undertake this

course is 15 years old.

## Overview



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