



Australian Government

HLT33215 Certificate III in Health Support Services

Release 1

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Modification History

Release	Comments
Release 1	<p>This version was released in <i>HLT Health Training Package release 3.0</i> and meets the requirements of the 2012 Standards for Training Packages.</p> <p>Supersedes HLT32812 Certificate III in Health Support Services. Change in packaging rules. Significant changes to core.</p>

Qualification Description

This qualification covers workers who provide support for the effective functioning of health services. These functions are carried out under supervision and require the use of some discretion and judgement. These workers may also provide a team leadership, workplace training or leading hand function. These workers do not deliver direct care to clients.

No licensing, legislative, regulatory or certification requirements apply to this qualification at the time of publication.

Packaging Rules

Total number of units = 15

- 6 core units
- 9 elective units, consisting of:
 - at least 6 units from the electives listed below
 - up to 3 units from the electives listed below, any endorsed Training Packages or accredited courses – these units must be relevant to the work outcome

Any combination of electives that meets the rules above can be selected for the award of the *Certificate III in Health Support Services*. Where appropriate, electives may be packaged to provide a qualification with a specialisation.

Packaging for each specialisation:

- at least 6 Group A electives must be selected for award of the *Certificate III in Health Support Services (Cleaning)*
- at least 6 Group B electives must be selected for award of the *Certificate III in Health Support Services (Laundry)*
- HLTFSE001 and at least 5 other Group C electives must be selected for award of the *Certificate III in Health Support Services (Food Services)*

All electives chosen must contribute to a valid, industry-supported vocational outcome.

Core units

CHCCOM005	Communicate and work in health or community services
CHCDIV001	Work with diverse people
HLTINF001	Comply with infection prevention and control policies and procedures
HLTWHS001	Participate in workplace health and safety
HLTWHS005	Conduct manual tasks safely
BSBWOR301	Organise personal work priorities and development

Elective units

Group A electives – CLEANING specialisation

CPPCCL2001A	Use hot water extraction
CPPCCL2003A	Use dry foam shampoo
CPPCCL2004A	Use dry absorbent compound

CPPCCL2005A	Use wet foam shampoo
CPPCLO2009A	Clean glass surfaces
CPPCLO2010A	Clean ceiling surfaces and fittings
CPPCLO3002A	Restore hard floor surfaces
CPPCLO3003A	Replace a hard floor finish
CPPCLO3013A	Clean window coverings
CPPCLO3016A	Wash furniture and fittings
CPPCLO3020A	Clean using pressure washing
CPPCLO4022A	Organise and monitor cleaning operations

Group B electives – LAUNDRY specialisation

LMTGN2005B	Perform minor maintenance
LMTGN2006B	Perform test or inspection to check product quality
LMTGN2008B	Coordinate work of team or section
LMTGN2010B	Perform tasks to support production
LMTGN3001B	Control production in a section of a textiles, clothing and footwear enterprise
LMTGN3005B	Plan tasks to assist production operations
LMTGN4005A	Plan and implement production within a work area

Group C electives – FOOD SERVICES specialisation

HLTAHA018	Assist with planning and evaluating meals and menus to meet recommended dietary guidelines
HLTAHA019	Assist with the monitoring and modification of meals and menus according to individualised plans
HLTAHA020	Support food services in menu and meal order processing
HLTFSE001	Follow basic food safety practices
HLTFSE005	Apply and monitor food safety requirements

HLTFSE006	Prepare foods suitable for a range of client groups
HLTFSE007	Oversee the day-to-day implementation of food safety in the workplace
SITHCCC103	Prepare sandwiches (Note pre-req: SITXFSA101)
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes (Note pre-req: SITXFSA101)
SITHCCC307	Prepare foods to meet special dietary requirements (Note pre-req: SITXFSA101)
SITXINV401	Control stock

Other electives

CHCCCS009	Facilitate responsible behaviour
CHCCCS020	Respond effectively to behaviours of concern
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety
HLTFSE008	Conduct internal food safety audits
AHCCHM303A	Prepare and apply chemicals
AHCCHM304A	Transport, handle and store chemicals
AHCNSY306A	Implement a propagation plan
AHCPMG301A	Control weeds
AHCPMG302A	Control plant pests, diseases and disorders
AHCTRF302A	Establish turf
AHCTRF303A	Implement a grassed area maintenance program
BSBFLM312	Contribute to team effectiveness
BSBINN301	Promote innovation in a team environment
CPPCMN4002B	Implement and monitor environmentally sustainable work practices
SISCAQU001	Test pool water quality
SISCAQU004	Develop and implement pool water maintenance procedures
SITXFSA101	Use hygienic practices for food safety

SITXFSA401 Develop and implement a food safety program

Qualification Mapping Information

No equivalent qualification.

Links

Companion volumes from the CS&HISC website - <http://www.cshisc.com.au>