HLT33215 Certificate III in Health Support Services

Modification History

<table>
<thead>
<tr>
<th>Release</th>
<th>Comments</th>
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<tbody>
<tr>
<td>Release 1</td>
<td>This version was released in <em>HLT Health Training Package release 3.0</em> and meets the requirements of the 2012 Standards for Training Packages. Supersedes HLT32812 Certificate III in Health Support Services. Change in packaging rules. Significant changes to core.</td>
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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: SITXFS101)
SITHCCC204  Produce vegetable, fruit, egg and farinaceous dishes (Note pre-req: SITXFS101)
SITHCCC307  Prepare foods to meet special dietary requirements (Note pre-req: SITXFS101)
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
SITXFS101  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