



**Australian Government**

# **HLTSS00066 Infection control Skill Set (Food Handling)**

**Release: 1**

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### **Modification History**

Not applicable.

### **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.

### **Units**

HLTINFCOV001 Comply with infection prevention and control policies and procedures

### **Pathways Information**

Achievement of this unit of competency provides credit towards qualifications in a range of training packages where infection control skills are required.

### **Licensing/Regulatory Information**

No occupational licensing, certification or specific legislative requirements apply to this skill set at the time of publication.

### **Skill Set Requirements**

Not applicable.

### **Target Group**

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.

### **Suggested words for Statement of Attainment**

This unit of competency from the HLT Health Training Package provides a set of skills for implementing infection control policies and procedures in a food handling workplace.