



**Australian Government**

# **SITHIND001 Use hygienic practice for hospitality service**

**Release: 1**

# SITHIND001 Use hygienic practice for hospitality service

## Modification History

Not applicable.

## Application

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to maintain the health and wellbeing of self and others.

The skills and knowledge to ensure food safety are covered in SITXFSA001 Use hygienic practices for food safety.

The unit applies to all hospitality service environments.

Individuals at all levels use this skill in the workplace during the course of their daily activities.

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

## Pre-requisite Unit

Nil

## Competency Field

Working in Industry

## Unit Sector

Hospitality

## Elements and Performance Criteria

### ELEMENTS

Elements describe the essential outcomes.

1. Maintain personal hygiene.

### PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1. Develop a routine of *personal cleanliness* practices in preparation for work and to maintain customer confidence in organisational service.
- 1.2. Check and adjust personal cleanliness during service periods to maintain health of self and others.
- 1.3. Check cleanliness of uniform and personal protective equipment for contamination during service periods and adjust to maintain

- health of self and others.
2. Prevent health hazards in the workplace.
    - 2.1. Follow organisational procedures to ensure hygienic personal contact in the course of work duties.
    - 2.2. Prevent the spread of micro-organisms by washing hands at *appropriate times*.
    - 2.3. Identify and address workplace *hygiene hazards* within scope of own role, and report any unresolved hazards that may affect the health of self and others.

## Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

<b>SKILLS</b>	<b>DESCRIPTION</b>
Reading skills to:	<ul style="list-style-type: none"> <li>• locate specific information relating to hygienic practices and hygiene hazards in workplace procedures.</li> </ul>
Oral communication skills to:	<ul style="list-style-type: none"> <li>• describe type and location of hygiene hazard when reporting.</li> </ul>
Learning skills to:	<ul style="list-style-type: none"> <li>• follow simple processes to model hygienic practices.</li> </ul>
Problem-solving skills to:	<ul style="list-style-type: none"> <li>• adjust cleanliness and appearance after identifying hygiene hazards.</li> </ul>

## Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

- Personal cleanliness* must include:
- maintaining clean:
    - hair
    - hands
    - nails
    - skin
    - work clothing
  - wearing clean bandages on wounds.

- Appropriate times*** must include after:
- contact with items:
    - cleaning cloths, linen, and tea towels
    - linens contaminated with human waste, blood and body secretions
  - coughing
  - eating and drinking
  - scratching skin and scalp
  - smoking
  - sneezing and blowing the nose
  - spitting
  - touching the hair, scalp or any wound
  - using the toilet.
- Hygiene hazards*** must include consideration of factors relating to:
- lack of:
    - clean cloths and tea towels
    - hygiene signage
    - personal protective equipment
  - seeing others using unhygienic practices
  - unclean:
    - hand washing facilities
    - public areas
    - staff amenity areas
    - toilets
    - workstations.

## Unit Mapping Information

SITHIND101 Use hygienic practices for hospitality service

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>