

# CPP30321 Certificate III in Cleaning Operations

## **CPP30321 Certificate III in Cleaning Operations**

## **Modification History**

Release 1 This version first released with CPP Property Services Training Package Release 15.0.

Supersedes and is not equivalent to CPP30316 Certificate III in Cleaning Operations.

## **Qualification Description**

This qualification reflects the role of cleaners responsible for undertaking a range of routine and non-routine tasks according to work schedules, liaising with clients and in some cases members of the public, and operating in a range of general residential and commercial settings as well as specialist cleaning environments.

The cleaner may work alone, with or without supervision, and has responsibility for selecting, preparing and using appropriate cleaning methods for a range of cleaning situations while ensuring safe work practices.

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

This qualification is suitable for an Australian traineeship pathway.

# **Entry Requirements**

There are no entry requirements for this qualification.

# **Packaging Rules**

To achieve this qualification, competence must be demonstrated in **14** units of competency consisting of:

- 5 core units
- 9 elective units.

Electives are to be selected as follows:

• **9 units** from the electives listed below

Up to **2 of the 9** elective units may be selected from any current Training Package qualification or accredited course, provided:

- they contribute to a valid, industry-supported vocational outcome
- maintain the integrity of the Australian Qualifications Framework (AQF) alignment
- do not duplicate the outcome of another unit chosen to achieve the qualification.

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#### **CORE UNITS**

BSBOPS201 Work effectively in business environments

BSBOPS304 Deliver and monitor a service to customers

BSBWHS211 Contribute to the health and safety of self and others

BSBWHS332X Apply infection prevention and control procedures to own work

activities

CPPCLO3100 Maintain cleaning storage areas

#### **ELECTIVE UNITS**

#### Group A: Interior and exterior cleaning

CPPCLO3101 Clean carpeted floors

CPPCLO3102 Clean hard floors

CPPCLO3103 Clean and maintain amenities

CPPCLO3104 Clean high touch surfaces

CPPCLO3105 Clean glass surfaces

CPPCLO3106 Pressure wash and clean surfaces

CPPCLO3107 Clean external surfaces

CPPCLO3108 Clean window coverings

CPPCLO3109 Clean fabric upholstery

CPPCLO3110 Treat carpet stains

CPPCLO4104 Restore water damaged structures and contents

CPPCLO4110 Perform restorative carpet cleaning

CPPCLO4111 Strip and seal hard floors

#### Group B: Residential and accommodation services

CPPCLO3111 Clean rooms, furniture and fittings

CPPCLO3112 Clean walls, ceilings and fittings

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SITHACS003 Prepare rooms for guests

#### Group C: Manufacturing and food processing services

CPPCLO3113 Clean food handling areas and equipment

CPPCLO3114 Clean specialised clean-room environments

CPPCLO3115 Clean industrial machinery

SITHKOP001\* Clean kitchen premises and equipment

#### Group D: Work organisation, health and safety

BSBESB405 Manage compliance for small business

BSBWHS308 Participate in WHS hazard identification, risk assessment and risk

control processes

BSBWHS331 Participate in identifying and controlling hazardous chemicals

BSBXTW301 Work in a team

CHCDIV001 Work with diverse people

CPCCCM2012\*\* Work safely at heights

CPCCWHS2001 Apply WHS requirements, policies and procedures in the construction

industry

HLTAID011 Provide first aid

HLTINFCOV001 Comply with infection prevention and control policies and procedures

SIRXCEG008 Manage disrespectful, aggressive or abusive customers

SITXFSA001 Use hygienic practices for food safety

\*\*Prerequisite unit CPCCWHS2001 Apply WHS requirements, policies and procedures in the construction industry

## **Qualification Mapping Information**

Supersedes and is not equivalent to CPP30316 Certificate III in Cleaning Operations.

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<sup>\*</sup>Prerequisite unit SITXFS001 Use hygienic practices for food safety.

## Links

The Companion Volume Implementation Guide for the CPP Property Services Training Package is available at -

 $\underline{https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=6f3f9672-30e8-4835-b348-205dfcf13d9b}.$ 

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