



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	PERFORMANCE CRITERIA
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Maintain personal hygiene.	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.

SKILLS	DESCRIPTION
Reading skills to:	locate specific information relating to hygienic practices and hygiene hazards in workplace procedures.
Oral communication skills to:	describe type and location of hygiene hazard when reporting.
Learning skills to:	follow simple processes to model hygienic practices.
Problem-solving skills to:	adjust cleanliness and appearance after identifying hygiene hazards.

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>

Assessment Requirements for SITHIND001 Use hygienic practice for hospitality service

Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- establish a procedure to:
 - integrate at least eight personal hygiene practices in day-to-day preparation for work
 - check at least two of the following for contamination and cleanliness during day-to-day work functions and adjust as required:
 - hands
 - uniform
 - clothing
 - personal protective items.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- personal and professional reasons for maintaining personal hygiene in hospitality service environments:
 - reduction of, and healing from, personal illness
 - optimal health and sense of well being
 - social acceptance
 - prevention of spread of illness to others
 - maintenance of organisation image and service standards
- personal hygiene practices to care for personal health and wellbeing prior to and during service periods:
 - bathing or showering
 - brushing and flossing teeth; using mouthwash
 - cutting or manicuring finger nails
 - treating skin allergies, conditions or wounds
 - using deodorant
 - using hand sanitiser
 - washing clothes regularly
 - washing hands regularly

- washing scalp and hair
- wearing clean clothing and personal protective equipment
- meaning of:
 - airborne diseases
 - infectious diseases
- ways of transferring micro-organisms and spreading airborne and infectious diseases and illness to self and others:
 - blowing nose
 - coughing
 - drinking
 - scratching skin and hair
 - sneezing
 - spitting
 - touching wounds
- employee responsibilities in following hygienic practices and maintaining the hygiene of the workplace.

Assessment Conditions

Skills must be demonstrated in a hospitality industry service environment. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- organisational specifications:
 - guidelines relating to personal hygiene and presentation requirements
 - guidelines relating to workplace hygiene standards and hazards
- others with whom the individual can interact; these can be:
 - others in an industry workplace who are assisted by the individual during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors.

Links

Companion Volume implementation guides are found in VETNet -

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

