



Australian Government

SITHIND005 Use hygienic practices for hospitality service

Release: 1

SITHIND005 Use hygienic practices 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 SITXFSA005 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.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

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 policies and 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 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.

Unit Mapping Information

Supersedes and is equivalent to SITHIND001 Use hygienic practice 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 SITHIND005 Use hygienic practices 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:

- integrate at least six 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 equipment.

Knowledge Evidence

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

- reasons for maintaining personal hygiene in hospitality service environments:
 - reduction of, and healing from, personal illness
 - optimal health and sense of wellbeing
 - social acceptance
 - prevention of spread of illness to others
 - maintenance of organisation image and service standards
- personal hygiene practices to care for own health and wellbeing prior to and during service periods:
 - bathing or showering
 - brushing and flossing teeth and 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 bandages on wounds

- wearing clean clothing and personal protective equipment
- ways of transferring micro-organisms and spreading airborne and infectious diseases and illness to self and others
- hand washing techniques and when they must be used, including after:
 - contact with items, including linens contaminated with human waste, blood and body secretions
 - coughing
 - eating and drinking
 - scratching skin
 - smoking
 - sneezing and blowing the nose
 - spitting
 - touching the hair, scalp or any wound
 - using the toilet
- hygiene hazards and processes for addressing or reporting:
 - lack of:
 - clean linen
 - hygiene signage
 - personal protective equipment
 - observing others using unhygienic practices
 - unclean:
 - hand washing facilities
 - public areas
 - staff amenity areas
 - toilets
 - workstations
- 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; or
- a simulated industry environment set up for the purposes of assessment.

Assessment must ensure access to:

- organisational specifications:
 - guidelines relating to personal hygiene and presentation requirements
 - guidelines relating to workplace hygiene standards and hazards.

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

Links

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