



Australian Government

SITHIND005 Use hygienic practices for hospitality service

Release: 1

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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

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 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>