

Hospitality cleanliness and hygiene



Course Description

A skill set to equip individuals to effectively maintain high levels of personal hygiene to prevent food contamination, identify food hazards, clean food preparation areas, storage areas, and kitchen equipment to ensure food safety and a clean, compliant workplace.

How will you learn?

Delivery will be over 4 weeks that consists of a combination of 4 x 1.5 hour sessions face to screen (Zoom) on-line training (Didasko). Scheduled weekly tuition support. Practical assessment at Espresso 66 café following strict social distancing guidelines

This course is offered through a Recognition of Prior Learning Pathway. Your learning has occurred over your years of working in a role which reflects the units of competency below.

Recognition of Prior Learning (RPL)

RPL is an assessment process that involves assessment of an individual's relevant prior learning (including formal, informal and non-formal learning) to determine the credit outcomes of an individual application for credit. We will work with students to identify any relevant existing skills and knowledge they may have to determine their eligibility for recognition for any components of the qualification which may save time and avoid unnecessary duplication of training.

Course Outline

This course consists of 2 units of competency and is detailed below.

Locations of Delivery

Due to COVID-19 restrictions, the face to screen delivery can be completed in a location that is suitable for the participant. It can be achieved at home or in the workplace. The practical will be completed at Espresso 66 Café in Winnellie.

Eligibility/Entry Requirements

There are no entry requirements for this qualification.

Assessment

Assessment strategies vary with each unit of competency and are inclusive of on-line assessments, work place observations, third party reports and the completion of the work placement log books.

Recognition of Prior Learning assessment strategies will consist of self-assessment, resume, evidence portfolio, competency conversation and if applicable practical activities.

Thank you for choosing GTNT Training to further your skills and knowledge. We look forward to working alongside you on your journey.

Career Pathways

Achievement of these units provides credit towards qualifications in tourism, travel, hospitality, events, holiday parks and resorts in the SIT Tourism, Travel and Hospitality Training Package.

Commencement Date

May 25th 2020

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Course Outline

Unit Code	Unit Name	Unit Type
SITHKOP001	Clean Kitchen Premises & Equipment	Core
SITXFSA001	Use hygienic practices for food safety	Core

Cost

Nil

Government subsidies and entitlements

This course is subsidised by the NT Government.

GTNT will provide the following

On-line training platform—Didasko.

Student to provide

Workplace suitable to undertake this qualification.

Laptop compatible with Microsoft products and Wi-Fi connectivity.

General information

GTNT Complaints and Appeals policy refer to [GTNT Complaints and Appeals Policy](#)

GTNT Refund and Fee Information refer to Student Handbook [GTNT Training Student Handbook](#)

GTNT Training Enrolment Form refer to [GTNT Training Enrolment Form](#)

For further information and enrolment

Contact Gemma Kaliebe, Training Administrator at GTNT Training on **(08) 8980 0600**, email training@gtntgroup.com.au, or visit our website www.gtnt.com.au

Unique Student Identifier

From 1 January 2015, all students participating in Nationally Recognised Training in Australia will need to have a Unique Student Identifier, or USI. This includes students completing an apprenticeship, skill set, and certificate or diploma course. A USI gives you access to your online USI account and will contain all of your nationally recognised training records and results from 1 January 2015 onwards. Your results will be available in your USI account.

When applying for a job or enrolling in further study, you will often need to provide your training records and results. One of the main benefits of the USI is that you will have easy access to your training records and results throughout your life.

It is free and easy for you to create your own USI online at www.usi.gov.au. Your local Customer Service office can also provide further information and assistance. For assistance please call us on our admin desk line 04 2660 3503/02 8872 8903.

GTNT Training is a Recognised Training Organisation that issues nationally recognised qualifications and statements of attainment. RTO code: 0381

