COVID-19 Return to Work (Hospitality) – Course Outline

Overview
Work practices and standard operating procedures in the hotel, accommodation and food service industry have changed significantly as a result of COVID-19, and are likely to remain that way for some time.

Employers have a responsibility to educate staff on additional hygiene and physical distancing policies as well as modified procedures to create a safe working environment.

Developed in conjunction with Food Safety experts, peer reviewed by leading hotel organisations and aligned with Federal Government advice, this engaging course has a hospitality and food service focus and will provide your staff with essential information on new work practices in this COVID-19 environment.

Topics covered
- What is COVID-19?
- How to defend against the spread of COVID-19
- Return to work protocol - Workplace Safety
- Adopting Safer workplace management techniques
- Contactless procedures
- Preventing cross contamination
- 'High-Risk' areas that need extra attention
- Effective cleaning and sanitising procedures
- Managing meetings and deliveries
- Housekeeping, laundry and waste management

Designed for
This non-accredited course is designed for organisation-wide delivery and provides hotel, accommodation and food service employees and employers with a sound understanding of new regulations and enhanced hygiene and physical distancing practices for the post COVID-19 workplace.

Outcomes
On successful completion of this course you will have a greater understanding of how your workplace should be adjusting to new regulations, how to educate staff and co-workers on the new requirements and what additional precautions to take to ensure your workplace maintains the highest possible hygiene standards. You will also be able to download a Certificate of Completion as a record of learning at the end of the course.

Duration
30 minutes