



# Certificate II in Health Support Services (Food Services) HLT23221



The Certificate II in Health Support Services (Food Services) equips students with essential skills and knowledge to thrive in support roles across health care environments, with a strong focus on food preparation and service.



## In- Person Delivery

Hands-on training in our purpose built facilities for one day per week over 12 months.



## Workplace Experience

Students are encouraged to undertake work experience in a health or community facility to strengthen skills and confidence.



## On Track for QCE

Earn four QCE credit points upon successful completion of the qualification.



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VETis  
funded

FFS \$3710

## Career Pathways

- Food services assistant in hospitals or health facilities
- Hospital kitchen or catering assistant
- Patient meal services assistant
- Aged care food services worker
- Dietetics or nutrition services support assistant (non-clinical role)

## Further Training Pathways

- Certificate III in Health Support Services
- Certificate III in Individual Support (Ageing, Disability or Home and Community)
- Certificate III in Hospitality or Commercial Cookery
- Certificate III in Allied Health Assistance (with experience and additional study)

# Certificate II in Health Support Services (Food Services)



## HLT23221

If you're passionate about making a real difference in patient care, this qualification is your gateway to providing safe, nutritious meals that enhance wellbeing in hospitals, aged care facilities, and other health settings.

The Certificate II in Health Support Services (Food Services) is just the beginning! This qualification opens doors to further study in health, aged care, or hospitality, giving you the chance to expand your skills and create a rewarding career in industries that truly make a difference.

### Course Components:

- **CHCCOM005** Communicate and work in health or community services
- **CHCDIV001** Work with diverse people
- **HLTINF006** Apply basic principles and practices of infection prevention and control
- **HLTWHS001** Participate in workplace health and safety
- **SITXFSA005** Use hygienic practices for food safety
- **SITHCCC024** Prepare and present simple dishes
- **HLTFSE001** Follow basic food safety practices
- **HLTFSE003** Perform kitchenware washing
- **HLTFSE009** Apply cook-freeze and reheating processes
- **BSBPEF202** Plan and apply time management
- **HLTWHS005** Conduct manual tasks safely
- **HLTAID011** Provide first aid

(Units delivered under a third-party agreement with MBNTA.)

