



THE
LEARNING
DEVELOPMENT
GROUP

Introduction

This accredited short programme is Unit Standard aligned and aimed at individuals working in biohazardous and high risk cleaning environments where micro-organisms need to be controlled and contained.

The practical programme covers the terminology associated with microbiology, types of micro-organisms, where micro-organisms exist, cleaning procedures and protocols, hand hygiene, the use of Personal Protective Equipment, chemicals and equipment, and reaction and remediation procedures.

There is a strong focus on preventing the spread and growth of microbes, cleaning standards, controlling pests, limiting contamination, reporting infectious conditions and identifying microbiological sensitive areas in different environments.

Target Audience

This short programme is aimed at those working in high-risk cleaning environments including medical, veterinary, dental and pharmaceutical facilities, laboratories, food and beverage manufacturing and food services establishments.

Entry Requirements

- Speaking and listening skills at ABET Level 1.
- Understand basic cleaning principles (Level 1).
- Use chemicals in the cleaning services environment (Level 1)

Additional Requirements

- Access to appropriate practical workplace activities and equipment.
- Active support and mentorship by your manager.
- Access to a PC, software and the internet where online learning is required.

Health, Safety & Hygiene

Microbial Cleaning

SERVICES SETA Statement of Results

US ID:	110471
NQF Level:	2
Credits:	5

Course Delivery & Assessment

We use in-classroom, virtual classroom and blended interactive, facilitated training, group discussions and practical exercises to embed skills.

You will need to:

- Attend all scheduled sessions.
- Demonstrate theoretical and practical understanding of course content.
- Complete practical assignments.
- Participate in group activities and discussions.
- Compile and submit a Portfolio of Evidence (PoE).

To receive your Statement of Results, Apply Basic Microbiological Principles in Cleaning, you will need to compile, submit and be found competent on a Portfolio of Evidence (PoE).

Learning Outcomes

By the end of the short programme, you will be able to:

- Explain types of micro-organisms and other microbiology terminology.
- Describe how micro-organisms can be helpful and harmful to people and the environment.
- Prevent contamination from waste.
- Control the unwanted spread of micro-organisms.
- Control the growth of microbes in the workplace.
- Explain the factors needed for the growth of microbes.
- Explain cleaning and disinfecting.
- Follow hand-washing protocols.
- Identify and control microbiologically sensitive areas in the workplace.
- Describe the risks of incorrect microbial cleaning.





Course Content

Apply basic micro-biological principles in cleaning

Accreditation Body: **SERVICES SETA**

| SAQA ID: 110471 | Learning Programme ID: NA
| NQF Level: 2 | Credits : 5

Module 1: Explain what micro-organisms are and where they exist

- Explain the terms microbiology, microbes, micro-organisms, germs (pathogens) and spores
- Give examples of microbes and describe how they can be harmful and helpful to people and the environment
- Describe different types of micro-organisms and their sources
- List groups of people whose health is most threatened by germs

Module 2: Control the unwanted spread of micro-organisms

- Explain why microbe spread should be limited, and how good hygiene and habits limit their spread
- Follow hand washing protocols
- Follow work and cleaning procedures to contain microbes
- Explain the role of pests in microbe spread and how to control them
- Explain microbiological contamination and how to limit and prevent it
- Name illnesses caused by micro-organisms
- Explain how to treat unsafe water to make it safe for drinking

Module 3: Control the growth of microbes in the workplace

- Explain why microbial growth needs to be controlled in the workplace
- Describe how microbes multiply
- Name four factors needed for the growth of microbes
- Explain how to limit food sources of microbial growth
- Explain why its important to carry out cleaning procedures at specified temperatures
- Explain why equipment must be clean and dry before being stored
- Explain the difference between cleaning and disinfecting
- Describe the correct chemical contact time for disinfection

Module 4: Identify microbiologically sensitive areas in the workplace

- Explain what PP clothing must be worn in sensitive areas
- Name contamination risk areas and why they pose a high risk and how to control them
- Explain why handwashing is important in microbially sensitive areas
- Give examples of harmful micro-organisms in the workplace
- Describe how harmful micro-organisms can affect products and people's health
- Describe the risks of incorrect cleaning in microbiologically sensitive areas



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