

Release 1	<p>This version first released with CPP Property Services Training Package Release 15.0</p> <p>Supersedes and is equivalent to CPP30316 Certificate III in Cleaning Operations.</p>
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QUALIFICATION CODE CPP30321

QUALIFICATION TITLE Certificate III in Cleaning Operations

QUALIFICATION DESCRIPTION

This qualification reflects the role of cleaners responsible for undertaking a range of routine and non-routine tasks according to work schedules, liaising with clients and in some cases members of the public, and operating in a range of general residential and commercial settings as well as specialist cleaning environments.

The cleaner may work alone, with or without supervision, and has responsibility for selecting, preparing and using appropriate cleaning methods for a range of cleaning situations while ensuring safe work practices.

No licensing, legislative, regulatory, or certification requirements apply to this qualification at the time of endorsement.

This qualification is suitable for an Australian traineeship pathway. **TBC**

ENTRY REQUIREMENTS

There are no entry requirements for this qualification.

PACKAGING RULES

To achieve this qualification, competence must be demonstrated in **14** units of competency consisting of:

- **5 core** units
- **9 elective** units.

Electives are to be selected as follows:

- **9** units from the electives listed below

Up to **2 of the 9** elective units may be selected from any current training package qualification or accredited course, provided:

- they contribute to a valid, industry-supported vocational outcome
- maintain the integrity of the Australian Qualifications Framework (AQF) alignment
- do not duplicate the outcome of another unit chosen to achieve the qualification.

CORE UNITS	
<u>BSBOPS201</u>	Work effectively in business environments

BSBOPS304	Deliver and monitor a service to customers
BSBWHS211	Contribute to the health and safety of self and others
BSBWHS332X	Apply infection prevention and control procedures to own work activities
CPPCLO3100	Maintain cleaning storage areas
ELECTIVE UNITS	
Group A: Interior and exterior cleaning	
CPPCLO3101	Clean carpeted floors
CPPCLO3102	Clean hard floors
CPPCLO3103	Clean and maintain amenities
CPPCLO3104	Clean high touch surfaces
CPPCLO3105	Clean glass surfaces
CPPCLO3106	Pressure wash and clean surfaces
CPPCLO3107	Clean external surfaces
CPPCLO3108	Clean window coverings
CPPCLO3109	Clean fabric upholstery
CPPCLO3110	Treat carpet stains
CPPCLO4104	Restore water damaged structures and contents
CPPCLO4110	Perform restorative carpet cleaning
CPPCLO4111	Strip and seal hard floors
Group B: Residential and accommodation services	
CPPCLO3111	Clean rooms, furniture and fittings
CPPCLO3112	Clean walls, ceilings and fittings
SITHACS003	Prepare rooms for guests
Group C: Manufacturing and food processing services	
CPPCLO3113	Clean food handling areas and equipment
CPPCLO3114	Clean specialised clean-room environments
CPPCLO3115	Clean industrial machinery
SITHKOP001*	Clean kitchen premises and equipment
Group D: Work organisation, health and safety	
BSBESB405	Manage compliance for small business
BSBWHS308	Participate in WHS hazard identification, risk assessment and risk control processes

<u>BSBWHS331</u>	Participate in identifying and controlling hazardous chemicals
<u>BSBXTW301</u>	Work in a team
<u>CHCDIV001</u>	Work with diverse people
<u>CPCCCM2012**</u>	Work safely at heights
<u>CPCCWHS1001</u>	Prepare to work safely in the construction industry
<u>HLTAID011</u>	Provide first aid
<u>HLTINFCOV001</u>	Comply with infection prevention and control policies and procedures
<u>SIRXCEG008</u>	Manage disrespectful, aggressive or abusive customers
<u>SITXFS001</u>	Use hygienic practices for food safety

** Prerequisite unit [CPCCWHS1001](#) Prepare to work safely in the construction industry

*Prerequisite unit [SITXFS001](#) Use hygienic practices for food safety