



ALLIED HEALTH



HLT33021 Certificate III in Allied Health Assistance

WHAT DOES THIS COURSE INVOLVE?

This course will teach you the skills and knowledge required to provide assistance to health professionals involved in the care of clients and involves direct client contact under supervision.

- Apply effective infection control practices
- Workplace health and safety protocols to ensure a safe working environment
- Develop effective communication techniques to interact with clients, colleagues, and healthcare professionals
- To interpret and apply medical terminology accurately
- Explore the systems and functions of the human body to better understand healthcare practices

ENTRY REQUIREMENTS

- Applicants must be 16 years or over
- · Must be attending Secondary School

STUDY PATHWAYS

- Certificate III in Allied Health Assistance
- Certificate III Individual Support
- Certificate IV in Allied Health Assistance
- Diploma Nursing
- Diploma Remedial Massage
- Bachelor of Nursing

CAREER OUTCOMES

This course will prepare you to work in clinical, community and residential settings.

Possible roles include:

- Therapy Assistant
- Physiotherapy Assistant
- Allied Health Assistant
- Podiatry Assistant
- Speech Pathology Assistant

COURSE LENGTH

2 years

STRUCTURED WORKPLACE LEARNING

80 hours

CONTRIBUTION TO THE VCE AND VCE VOCATIONAL MAJOR

Please speak to your VET coordinator for more information about contribution to VCE or VCE VM.

TUITION AND MATERIALS

All fees will be made available to secondary schools. All fees are invoiced to secondary schools.

YEAR ONE

Units Hours	
СНССОМ005	Communicate and work in health or community services
CHCDIV001	Work with diverse people
HLTAHA027	Assist with an allied health program
HLTINF006	Apply basic principles and practices of infection prevention and control
HLTWHS001	Participate in workplace health and safety

YEAR TWO

Units Hours	
BSBMED301	Interpret and apply medical terminology appropriate
HLTAAP001	Recognise healthy body systems
HLTAHA041	Support food services and dietetics in menu and meal order processing
HLTFSE001	Follow basic food safety practices

Units subject to change.

For more information contact

E: VDSS@itfe.edu.au



