

Fnsacc301a Assessment Solution

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Prepare and Serve Cocktails

This unit describes the skills and knowledge required to care for people with life-threatening or life-limiting illness and/or normal ageing process within a palliative approach.This unit applies to workers in a residential or community context. Work performed requires some discretion and judgement and is carried out under regular direct or indirect supervision.

Ahcfau202

This unit of competency describes the skills and knowledge required to identify client issues or requirements, identify the preferred solution, and provide information and solutions to clients.
FNSACC301A

This unit describes the skills and knowledge required to work positively with the carers and families of people using the service based on an understanding of their support needs.

Prepare Simple Dishes

This unit of competency describes the skills and knowledge required to recognise commonly encountered plants, including desired species and weeds, and to document and confirm plant identification.The unit applies to individuals who recognise plants under general supervision with limited autonomy or accountability.

TAEDEL404

This unit of competency describes the skills and knowledge required to administer finance, insurance and legal requirements.

Chcccs025

This unit describes the skills and knowledge to provide services to an older person. It involves following and contributing to an established individual plan.

Ahpcm204

This unit of competency describes the skills and knowledge required to observe, recognise and record

fauna that are encountered when undertaking agricultural, horticultural and land management activities.The unit applies to individuals working in a broad range of job contexts who undertake defined routine activities under supervision. They exercise limited autonomy within established and well-known parameters, providing solutions to a limited range of predictable problems.

Course of Study in English ...

This unit describes the skills and knowledge required to contribute to the development, implementation and review of individualised support.

Chcccs006

The Business Services Series are a set of 7 workbooks addressing individual management competencies from the Business Services Training Package. Written by experienced TAFE teacher-authors, each workbook provides comprehensive coverage of one management module and is perfect for teachers tailoring courses to the national package. Easily a standalone product, each workbook is content-rich, with ample theory to complement the timed activities, skill-checklists and real-life Australian case-studies.

Prepare and Serve Non-Alcoholic Beverages

This unit describes the skills and knowledge required to assist clients to identify their rights, voice their needs and concerns and realise their interests, rights and needs.

Produce Stocks, Sauces and Soups

This unit of competency covers the skills and knowledge required to work effectively within own area of responsibility while responding to an emergency disease or plant pest incursion.

Ahcmom203

This unit of competency describes the skills and knowledge required to undertake pre start checks, operate, maintain and shut down basic machinery and equipment used in the agriculture, horticulture and land management sectors.

Provide Service to Customers

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Chcage003

Use Food Preparation Equipment

TAEDEL402

Ahcber301

Manage Effective Workplace Relationships

National Code of Practice for Registration Authorities and Providers of Education and Training to Overseas Students

CHCPAL001