

Form 361 COVID Safe for Dining In Training Instructions

Overview:

All staff, councillors and members of JCUSA affiliated clubs and societies, who provide food where patrons will be seated are required to undertake this training.

Key points from the [COVID Safe Checklist: Dining and drinking](#) are:

- Ensure staff/councillors. Club/society members present have completed mandatory COVID Safe training;
- Unwell persons are to stay at home if they are sick, and to go home immediately if they become unwell;
- Place signs at entry points to instruct people not to enter the location if they are unwell or have COVID-19 symptoms;
- If practicable, set up separate exit and entry points;
- For dining in, implement measures to restrict numbers to **one patron per 2 square metres** (inclusive of indoor and outdoor seated areas);
- Do not provide [serve yourself buffet style food service areas or self-service type foods](#) (e.g, pizzas, grazing platters, box of mixed sandwiches) and communal water stations or condiments. You cannot use shared sauce bottles, tongs, scoops, spoons or other utensils or equipment used for self-service and buffets which may be touched by multiple people as this increases the risk of spreading COVID-19;
- Shared menu items or grazing plates are to be served on individual plates and separate cutlery provided for each person; and
- Contact tracing information to be captured ([Form 322 COVID-19 Contact Tracing Form](#))

Instructions:

1. Go to <https://tafeqld.edu.au/covid-safe>
2. Scroll down and click on the register now button for the COVID Safe for Dining In (micro-credential).



COVID Safe for Dining In (micro-credential)

Suitable for all people returning to work in hospitality.

Register your interest below and we will send you the enrolment information.

[Register now](#)

3. Follow the instructions in this program.
4. Email the completion certificate to jcusa.general.manager@jcu.edu.au