



Australian College of Culinary and Management Pty Ltd

RTO-45886-CRICOS-04038J

COVID-19 Response Plan

An important consideration for our dedication to running a safe education program is to plan for running a COVID-Safe program in line with the DHHS, Business Victoria and Safe Work Australia guidelines. We have completed a detailed COVID-19 safety policy. This includes:

- Visitor registration
- QR scanning
- Adhering to 1 person per 2 sqm density requirements
- 1.5m social distancing
- Sanitisation stations at reception and in classroom
- Regular cleaning
- Communicating the requirement for students not to attend if they have any symptoms.
- Implementing the use of face masks at any time that this advice is given.
- Operational flexibility to quickly pivot to digital classes via Google Classroom should any future COVID lockdowns not allow for physical presence
- Cookery courses are also flexible to deliver only the theory component via Google Classroom
- In the event of lockdown, and the practical component at a later date

The above has been based on our review of the following authority websites:

- <https://www.asqa.gov.au/covid-19/guidance-providers>
- <https://www.asqa.gov.au/covid-19/rising-challenges-delivering-changed-world>
- <https://www.dese.gov.au/covid-19/resources/coronavirus-regulatory-information-universities-vet-elicos-and-higher-education-providers>
- <https://covid19.swa.gov.au/covid-19-information-workplaces>
- <https://www.worksafe.vic.gov.au/coronavirus-covid-19>

For Covid-19 updates please visit ACCM - <https://www.accm.vic.edu.au/>