

Certificate in Housekeeping



At a glance



A practical, easy-to-follow course that builds Housekeeping knowledge and skills through hands-on training and real-world experience.

Pathway




- To gain the Certificate in Housekeeping Skills.
- To participate in work experience.
- To support trainees into either paid or voluntary work.


Funding




Sessions cost £14 per hour, with a recommended schedule of 4 hours per day. Various funding options are available to cover tuition fees. Please contact us for more details.

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COURSE OVERVIEW



Housekeeping plays a vital role in the hospitality industry. If you are looking to begin a career in this area, the Certificate in Housekeeping offers the ideal starting point. The course equips trainees with a foundational knowledge of best practices and awareness of health and safety procedures. The course is delivered in a clear and accessible format, combining practical skills training with hands-on work experience. The end result is for trainees to achieve proficiency in these skills at a minimum basic level.

WHO IS IT FOR?



The Certificate in Housekeeping course is suitable for anyone over the age of 18 with an interest in housekeeping and/or independent living, and requires additional learning support.

TOPICS COVERED



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| • Housekeeping organisation | • Cleaning systems |
| • Safety in housekeeping operations | • Safe use of chemicals |
| • Understanding customer requirements | • Carpet cleaning & floor care |
| • Correct use, care & maintenance of equipment | • Correct action for recycling, reuse & disposal of waste materials |
| • Operating processes & procedures | • Organisation of laundry processes |
| • Meeting the required standards | • Correct use of laundry equipment |
| • Checking for maintenance requirements | • Correct use of settings & cleaning agents |
| | • Finishing & storage of laundered items. |

DURATION



Trainees have Individual Learning Programmes (ILP) based on their availability, care, and funding packages. The minimum training is two days a week, and the maximum is three days a week. This results in trainees progressing at a rate that is dependent on their ILP and the development of the skills and competencies required.

ASSESSMENT



Trainees will be continually assessed throughout the duration of their training programme.

CERTIFICATION



At the end of the course, trainees who have completed 3 modules will be awarded a Certificate in Housekeeping endorsed by the Institute of Hospitality and the Craft Guild of Chefs.