# HOUSEKEEPER (COMMERCIAL, RESIDENTIAL, INDUSTRIAL) (Time-Based)

## **APPENDIX A**

#### O\*NET CODE 37.2012-00

This training outline is a minimum standard for Work Processes and Related Instruction. Changes in technology and regulations may result in the need for additional on-the-job or classroom training.

## **WORK PROCESSES**

# A. Safety and Workplace Orientation

250

- 1. Learn and follow employer building safety protocols.
- 2. Learn and follow equipment safety protocols.
- 3. Learn and follow materials safety protocols.
- 4. Learn and understand the need for a sanitary workspace:
  - a. Chemical and equipment sanitation;
  - b. Pest control;
  - c. Miscellaneous problem areas.
- 5. Properly test and apply potentially hazardous chemicals.
- 6. Don and doff Personal Protective Equipment (when required).
- 7. Practice proper body mechanics: learn safer and less strenuous methods for moving furniture and equipment.
- 8. Demonstrate accident-avoidance skills.
- 9. Safeguard against disease.

# **B.** Equipment Use and Maintenance

700

- Use manual cleaning tools, including but not limited to: brooms, mops, buckets, squeegees, ladders, rags, spray bottles, etc.
- 2. Use power cleaning equipment, including but not limited to: buffers, vacuum cleaners, carpet shampooers.
- 3. Maintain cleaning equipment.
- 4. Recognize and report equipment problems/malfunctions/defects, etc.

## C. Basic Housekeeping Skills

900

- 1. Clean resilient and hard surface floors, such as: vinyl, ceramic, quarry tile, and terrazzo.
- 2. Clean carpets, using proper method dependent on fiber types.
- 3. Clean fiberglass and porcelain in bathrooms.
- 4. Clean walls with different finishes: painted, papered, paneled.
- 5. Clean ceilings of various types: painted, textured, wood.
- 6. Clean windows: draperies, shades, glass, blinds, and fixtures.
- 7. Clean furniture with methods appropriate to finish: fabric, vinyl, etc.
- 8. Clean kitchens/kitchenettes, etc.
- 9. Clean office space.
- 10. Stage room(s)/spaces for occupants.

# D. Inventory and Supplies

50

1. Manage and maintain cleaning supplies: order, receive, issue, control, store, and cost items.

#### E. Miscellaneous Skills

100

- 1. Demonstrate efficient time management.
- 2. Communicate through writing; e.g., keeping work records, submitting reports (where appropriate).
- 3. Demonstrate ability to relate well with co-workers, supervisors, quests, customers, visitors, vendors, etc.
- 4. Learn skills for different work environments, such as: health care, food service, schools, commercial, and residential.

## **Approximate Total Hours**

2000

Apprenticeship work processes are applicable only to training curricula for apprentices in approved programs. Apprenticeship work processes have no impact on classification determinations under Article 8 or 9 of the Labor Law. For guidance regarding classification for purposes of Article 8 or 9 of the Labor Law, please refer to <a href="https://doi.ny.gov/public-work-and-prevailing-wage">https://doi.ny.gov/public-work-and-prevailing-wage</a>

# HOUSEKEEPER (COMMERCIAL, RESIDENTIAL, INDUSTRIAL)

## **APPENDIX B**

## RELATED INSTRUCTION

## Safety and Health

- 1. Emergency Procedures
- Accident Prevention
- 3. Personal Protective Equipment (PPE)
- 4. Right-to-Know/Safety Data Sheets (SDS)
- 5. Basic Workplace Safety *or* OSHA 10-Hour General Industry course
- 6. First Aid minimum 6.5 hours
- 7. Sexual Harassment Prevention must comply with Section 201-g of the Labor Law

# **Trade Theory and Science**

- 1. Reading Comprehension
- 2. Basic Math
- 3. Basic Chemical Properties
- Label Reading
- Cleaning Material Selection
- Chemicals and Their Usage: Proper Dilutions and treatment of chemical injuries
- 7. Infection Control: Decontamination and Semi-Decontamination
- 8. Pest Control
- 9. Trash and Laundry Control
- 10. Inventory/Inventory System
- 11. Recordkeeping
- 12. Interpersonal Workplace Skills
- 13. The Cleaning Team as part of the Hospitality Team
- Career Development—Job Skills, Guest Service Training, etc.

## Other Related Courses as Necessary

A Minimum of 144 Hours of Related Instruction is Required for Each Apprentice.

Appendix B topics are approved by New York State Education Department.