# S T N U T N O O

## **SERVICE DOCUMENTS**

- Mueller College OSHC Philosophy
- Statement of commitment to the Safety & Wellbeing of Children & the Protection of Children from Harm
- Child & Youth Risk Management Strategy

### 01.

### **CHILDREN & YOUNG PEOPLE**

- 1.Respect for Children & Young People
- 2.Interactions with Children and Young People
- 3.Child Protection
- 4.Behaviour Support, Management & Exclusions for Behavioural Reasons
- 5.Anti-Bullying
- 6.Anti-Bias
- 7. Celebrating Cultural Difference, Aboriginal & Torres Strait Islander Peoples
- 8.Inclusion of Additional Needs
- 9. Service Entry for High School Students
- 10. Children and Young Person Clothing and Property

### 02.

## **PROGRAMS**

- 11.Curriculum Development
- 12.Educational Program
- 13. Nature Play and Exploration
- 14. Physical Activity
- 15.Sleep & rest
- 16.Creativity & Expressive Arts
- 17.PG ratings
- 18. Children and Young People Technology
- 19. Photographic Images & Video
- 20.Homework
- 21. Excursions, Transportation, Bus Safety & Vehicle Restraint
- 22.Incursions
- 23.Extra-Curricular Activities
- 24.Escorting

# 03.

# WELLBEING

- 25. Providing a Child Safe Environment
- 26. Providing a Drug, Alcohol & Smoke free Environment
- 27. Supervision
- 28. Managing Duty of Care
- 29.Sun Safety
- 30. Sharps & Foreign Objects
- 31.Water Safety
- 32.Keeping of Animals
- 33. Management of Dangerous Animals, Poisonous Plants & Fungi



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# 04.

## **HYGIENE**

34.Infectious Diseases 35.Cleanliness & Sanitising 36. Hand washing & Hygiene 37.Toileting

38. Children & Young People Requiring Toileting Assistance

39. Safe Storage of Soiled Items

# 05.

### **HEALTH**

40.First Aid

41. Medical Conditions

42.Medication

43.Illness

44.Incident & Injury

45.Trauma

46.Immunisation

# 06.

### **FOOD & NUTRITION**

47. Food, Beverages & Nutrition 48. Food Handling, Safety & Storage 48b. Mueller College OSHC Food Safety Program

# 07.

# PROVISION & SAFETY

49. Workplace Health & Safety

50. Cyber Security, Training & Education

51.Risk Management

52. Hazard Reporting, Maintenance of Buildings & Equipment

53. Hazardous Products

54. Electrical Safety

55. Adhering to Manufacturers Advice

56. Spaces, Facilities & Equipment Required

57. Shared Facilities

58. Environmental Sustainability

### 08.

# **EMERGENCIES**

59. Managing Crisis & Critical Events 60.Natural Disasters

61.Missing Person

62. Emergency Evacuation

63.Emergency Lock Down



64.Employee Code of Conduct

65.Child Safe Code of Conduct

66.Recruitment & Employment and Probation

67. Staff Orientation, Induction & Mentoring

68.Role & Expectations of Staff & Staff Under 18

69. Employee Qualifications & Study

70. Relief and Vacation Care support staff

71. Volunteers & Childhood Education & Care Practicum Students

72.Staff Performance Monitoring & Professional Development

73.Staff Grievance

74. Workplace Harassment & Bullying 74b. Harassment Prevention Plan

75. Staff Health, Immunisation & illness

76.Staff Rosters & leave

77. Staff Technology and Personal Devices

10.

### **FAMILY & COMMUNITY**

78. Priority of Access

79.Enrolment, Waitlists & Orientation

80. Arrival & Departure of Children & Young People

81. Family & Community Code of Conduct

82.Complaints Handling

83. Family Involvement, Communication & Feedback

84. Family Barriers

85.Community Engagement

86. Visitors

87. Suitability Notices & Prohibited Persons

11.

# **MANAGEMENT & ADMINISTRATION**

- 88. Quality Compliance
  - 89. Governance & Management
  - 90. Privacy & Confidentiality
  - 91. Record Keeping
  - 92. Notifications & Reporting
  - 93. Fees & Cancellations
  - 94. Child Care Subsidy
  - 95. Budgeting & Financial Planning
  - 96. Purchasing & Fraud Prevention
  - 97. Insuring Risks

