



BARISTA COURSE

SITHFAB025 Prepare and Serve Espresso Coffee
SITXFSA005 Use Hygienic Practices for Food Safety



NATIONALLY RECOGNISED
TRAINING

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About this Course

This course outlines the required competencies, skills, and knowledge for extracting and serving espresso coffee drinks using professional espresso machines and grinders. Participants will learn to recommend coffee drinks to customers, choose and grind coffee beans, prepare and evaluate espresso beverages, and operate, maintain, and clean espresso machinery and grinders. It also includes referring complex equipment repairs to professional technicians.

This unit is relevant to any hospitality environment offering espresso coffee drinks, such as cafes, restaurants, bars, clubs, and venues hosting functions or events. It is designed for espresso machine operators who work semi-independently and with minimal oversight.

The competencies gained in this module must comply with federal and state/territory laws, Australian/New Zealand standards, and industry best practices.

UNIT OF COMPETENCY

Unit Code	Unit Title
SITHFAB025	Prepare and Serve Espresso Coffee
SITXFSA005	Use Hygienic Practices for Food Safety

WHAT'S COVERED?

Participants will gain the following knowledge:

- How to organise the coffee workstation.
- How to select and grind coffee beans.
- Advise customers and take espresso coffee orders.
- How to extract and monitor quality of espresso.
- Undertake milk texturing process.
- How to notify authorities of any unsafe practices that violate hygiene protocols.
- How to serve espresso coffee beverages
- How to clean espresso equipment.



ENROLMENT

In order to undertake this, course you will be required to complete our Enrolment Form (available on the internet when booked for online, or in the classroom if booking for face to face classes).

Once you have submitted this and paid the required fees then you will have commenced your course.

It is important that when enrolling, you must ensure that you have read and understood the Licences 4 Work Client/Participant Handbook and Terms & Conditions and that you have access to a copy of this document, which is downloadable from our website.

PRE-COURSE REQUIREMENTS

Your confirmation email will provide you with the links and sign in details to access the learning portal to complete the readings and pre-course quiz.

These must be completed prior to commencing your course.

Delivery Options



FACE TO FACE

Duration

1/2 day (up to 4 hours) of training

You will have 3 months from enrolment to complete your course requirements.

Extension provisions are available. Please refer to the Terms & Conditions on our website.

To complete this course, participants will need to undertake the following:

1. Access the online learning materials
2. Complete the pre-course quiz
3. Attend for 1/2 day of training
4. Participate in a range of learning activities
5. Complete the Supervisor logbook

**Logbooks may be submitted after course attendance but will require a follow up verification call.*

CAREER PATHWAYS

This course is suitable for individuals in the hospitality sector seeking to master coffee-making skills or baristas aiming for certification.



Workplace Requirements

You have 3 months from the date of course booking to complete your course requirements, which include your work placement requirements for the submission of the logbook*.

The workplace in all cases must have the following available;

- Personal Protective Equipment (gloves for example)
- Cleaning materials and chemicals
- Fixtures and large and small equipment including:
 - Measuring equipment
 - Milk foaming jugs
 - Workstation with industry current commercial grade espresso machine and coffee grinders.
 - Service ware for different types of coffee beverages including espresso and standard cups, takeaway cups and lids, and takeaway cardboard trays.
- Commercial range of coffee beans, ground coffee and other ingredients.
- A supervisor or manager that can verify your abilities

These are available in all food and beverage outlets. If these are not available, then you may contact Licences 4 Work for advice.

**Supervisor logbooks may be submitted after course attendance, but will require a follow up verification call (fees apply).*



How you will be assessed

Your training is competency based, meaning that you will need to provide evidence that you have met the required competency. This evidence will be generated and or collected by:

- Tasks and assignments you undertake during your study
- Work placement or workplace evidence signed off on by your supervisor.

In order to attain this unit of competency you will need to be assessed. This assessment aims to demonstrate that you have the required skills and knowledge and that you can apply these in the workplace. During your training session you will be required to complete a class assessment on the information provided. This is an open book assessment. This is used to demonstrate that you have the required knowledge for attaining this unit. You have up to 7 day to submit this for marking.

If you answer incorrectly, then you will be allowed further attempts to choose the correct answers to the questions after reviewing the information provided again. You will be allowed three attempts during your training session after which you will need to speak to one of our trainers to better understand how we can help you attain this unit of competency.

The assessor will also use your logbook to confirm your application of the skills and knowledge required.

Achieving a result of “Satisfactory” for all the assessment and evidence requirements of a unit is required to achieve a result of “Competent” for the Unit of Competency.

Where a result of “Not Satisfactory” is achieved then your trainer will assist you in getting to the required result of “Satisfactory”.

Where a result for a Unit of Competency is “Not Yet Competent”, then your trainer will assist you in meeting all the requirements of the Unit within the required time.

Outcome

The qualification is nationally recognised. Upon successful completion of the required assessments you will be awarded a Statement of Attainment for the following units:

SITHFAB025 Prepare and Serve Espresso Coffee
SITXFSA005 Use Hygienic Practices for Food Safety

Other Important Information

RECOGNITION OF PRIOR LEARNING (RPL)

Licences 4 Work values your current skills, knowledge and/or experiences. If you feel that you already have the required skill and knowledge relating to this course, contact us to discuss how your skills and knowledge can be recognised.

LANGUAGE LITERACY & NUMERACY REQUIREMENTS

The course is delivered in English, to be able to successfully complete the training programs participants must be able to read and write English to a sufficient standard to work with the supplied texts. Participants may also be requested to undertake a Language Literacy and Numeracy assessment. The course is delivered in English, to be able to successfully complete the training programs participants must be able to read and write English to a sufficient standard to work with the supplied texts. Participants may also be requested to undertake a Language Literacy and Numeracy assessment.

PARTICIPANT SUPPORT & REASONABLE ADJUSTMENTS

From the time you enquire until you have completed your course you will have the assistance and support of the Licences 4 Work team.

If you have any difficulty in completing the course, then you should contact Licences 4 Work who will endeavour to find a way to assist you in meeting the requirements of the course. Areas where we can provide assistance includes if you need language and literacy assistance etc.

FEES AND CHARGES

The fee for this course is as per our currently advertised price. This fee includes the enrolment fee, program fees and resources. Prices are subject to change. Additionally, there may be a fee associated with scheduling your verification call. Please visit our website or contact us for further information.

TERMS & CONDITIONS

For information regarding any of the below, please refer to the Terms & Conditions on our website (these will also be available in your confirmation email when you enrol into any Licences 4 Work Course)

- Fees and charges
- Refunds
- Course extensions
- Withdrawals
- Cancellations

TRAINING AT LICENCES 4 WORK

We are committed to ensuring we offer training opportunities to all people on an equal and fair basis within the confines of equal opportunity legislation.

We enrol people based on their commitment to training and likelihood to complete the training .

We don't present barriers to enrolment and training and will provide support in all honest endeavours to successfully complete the training in all enrolments we accept.



PRIVACY AND CONFIDENTIALITY

Licences 4 Work abides strictly by all state and federal requirements relating to your privacy and confidentiality including the VET Quality Framework and the Privacy Act 1988. Your information will only be passed to relevant persons as required by law or Department of education guidelines.

After enrolment and for the duration of training and assessment your records will need to be kept at the office of Licences 4 Work. These records are kept in a secure and locked location. Types of documents we may be required to keep include; enrolment forms, records of assessments (at times this may be photographic), attendance and progress details.

COMPLAINTS AND APPEALS

Licences 4 Work has a fair and transparent complaints and appeals policy. All complaints will be dealt with in a timely manner and avenues for appeals extend to third party arbitration.

If you feel that you have been treated unfairly while undertaking this course or that you are unhappy with our services, then please contact us for a complaint and/or an appeal form.

Further information about complaints and appeals can be found in our Client/Participant Handbook available on our website.

MORE INFORMATION

Refer to your Client/Participant Handbook or contact our Customer Service staff.

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