



BARISTA COURSE

SITXFSA001 Use hygienic practices for food safety

SITHFAB005 Prepare and serve espresso coffee

Course Information

This course covers two nationally recognised accredited units that are part of the SIT - Tourism, Travel and Hospitality. This qualification is designed to develop the skills and knowledge required to work in a barista capacity.

Entry requirements

- There are no qualification or pathway prerequisites to undertake this course.
- Sound basic reading and writing skills are needed. If you have any reading or writing support needs, please discuss with us at enrolment.

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Paying for the course

The College can offer Community Service Obligation funding for this qualification for eligible learners. Please check the student fee with the College.

- For those students who are not eligible for a Community Service Obligation subsidy the course is priced at \$165.
- For information regarding conditions for refunds, please refer to our [Student Handbook on our website.](#)

Learning and Assessment Material

You will be provided with detailed learning and assessment materials for each unit.

Course delivery

This course is delivered over two days (12 hours).

Course packaging rules

Students are required to complete 2 units

Code	Title
SITXFSA001	Use hygienic practices for food safety
SITHFAB005	Prepare and serve espresso coffee

Assessment

There are no exams. Your competency (knowledge and skills) is assessed through

- Completion of Written Questions and Answers
- Practical demonstration of skills

You are required to be on time to class and attend for the full allocated time.

Student Support

Under Student Support provisions you may approach the trainer at any time for additional support or discussion, and programmed support may be offered in groups or individually. We also offer a variety of support for people with specialised learning needs. Please let us know if you have any Language Literacy and Numeracy or other needs and we can discuss arrangements to provide you with support in your studies.

Foundation Skills

Foundation Skills describe language, literacy, numeracy and employment skills that are you are required to have to successfully complete the qualification. These skills are included in the training and assessment for each unit. On successful completion of the units SITXFSA001 – Use hygienic practices for food safety and SITHFAB005 - Prepare and serve espresso coffee, you will also be awarded two further units from the Foundation Skill Training Package. These are:

- FSKOCM03 - Participate in simple spoken interactions at work
- FSKRDG07 - Read and respond to simple workplace information

If you have any further questions, please do not hesitate to contact the College in (02) 6672 6005

or reception.mcc@bigpond.com

For more information go to [Student Information on our website](#)

This training is subsidised by the NSW State Government under the Community Service Obligation ACE program

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