



BARISTA COURSE

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

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NATIONALLY RECOGNISED
TRAINING



RTO #91413

About this Course

The Food Handler unit covers the essential skills and knowledge to maintain personal hygiene and prevent food contamination. It teaches how to follow safe food handling procedures and control food hazards. It applies to anyone handling food or food contact surfaces in settings like cafes, bars, restaurants, catering, healthcare, and transport services.

The Barista 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 COMPETENCIES

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



WHAT'S COVERED?

Participants will gain the following knowledge:

- How to follow hygiene procedures and identify food hazards
- How to report any personal health issues
- How to prevent food contamination
- How to prevent cross-contamination by washing hands
- 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.

WHO CAN DO THIS COURSE?

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

PRE-COURSE REQUIREMENTS

There are no pre-course requirements.

Mode of Delivery & Duration



FACE TO FACE

Duration

1 Day + Work Placement Requirements

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

1. Access the online learning materials
2. Attend your scheduled course
3. Complete and submit your third party report*

Your training commences upon activation of the link provided to our learning management system.

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.

**Third Party Reports/Logbooks may be submitted after course attendance, but will require a follow up verification call*



ONLINE

Duration

2-3 hours online learning + Work Placement Requirements

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

1. Access the online learning materials
2. Complete the online quizzes and assessment
3. Complete and submit your third party report*

Your training commences upon activation of the link provided to our learning management system.

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.

DELIVERY LOCATION

Face-to-Face course is held at one of our Just Careers Training Facilities. Please check our website(s) for upcoming courses and locations.

The course may be organised for the workplace, however this can only take place once we have ensured that the area used for practical and theory training is safe and adequate. Please contact us for further details.

CAREER PATHWAYS

Completing a Barista course can lead to career opportunities as a barista, café all-rounder, head barista, café supervisor or manager, coffee roaster assistant, quality control assistant, mobile coffee van operator, hospitality worker, or even starting your own café or coffee business.

Online Course Requirements

1. You must have access to:
 - A secure and stable internet connection computer*
 - Laptop
 - Tablet
2. A quiet place to undertake your online requirements
3. Practical work place**

* A mobile phone is not suitable

** You will need to organise the work placement location, times and dates.



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 Third Party Report/Logbook (the successful delivery of 30 coffees)***.

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 Just Careers Training for advice.

***Supervisor logbooks/Third Party Reports may be submitted after course attendance, but will require a follow up verification call



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/observer (witness).

In order to attain these units of competency you will need to be assessed. These 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 or online learning journey you will be required to complete a written assessment on the information provided. This is an open book assessment. This is used to demonstrate that you have the required knowledge for attaining these units.

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 up to five 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 these units of competency.

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

Achieving a result of “Satisfactory” for all the assessments and evidence requirements for these units 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:

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



Other Important Information

RECOGNITION OF PRIOR LEARNING (RPL)

If you feel that you already have the skills and knowledge covered in this course through prior learning, work experiences or general life skills then you may apply for RPL (Recognition of Prior Learning).

This is a process whereby you present evidence of your competency to your assessor who will then assess your evidence against the requirements of the course. Should the evidence meet the requirements of one or more units (even the whole qualification) then you may be awarded the unit(s) and not require any training or assessment. Where the evidence presented does not meet the requirements then you may apply to attempt an assessment only process to provide the required evidence or simply return to completing the required training followed by assessment. Contact us for further information about RPL assessments.

LANGUAGE, LITERACY, NUMERACY & DIGITAL REQUIREMENTS

Language, Literacy, Numeracy & Digital Requirements
This course is delivered in English. To be able to successfully complete our training programs, participants must be able to read and write English to a sufficient standard to work with the supplied texts. You may also be requested to undertake a Language, Literacy, Numeracy and Digital assessment.

FLEXIBILITY & REASONABLE ADJUSTMENT

In line with VET principles and as per the requirements set out in the relevant Training Package, there is scope for Reasonable Adjustment of the training and/or assessment requirements set out in this course.

Reasonable Adjustment in training may include the use of learning props and methodologies better suited to the individual's needs, as long as the adjustment in training method is still in line with regulator requirements. Examples of this include the use of videos and presentations, one on one training methods (for parts of the training not requiring work with other individuals) and extended training plans that exceed the standard course duration and format.

Reasonable Adjustment in assessment may include adjusting the assessment methodologies or the tools in order to cater for the needs of the participant. This may include the use of Verbal Assessment in place or written assessments and other variations allowable by the course requirements. Minimum assessment requirements have been set out by in the National Training Package and these cannot be reduced.

PARTICIPANT SUPPORT

You will be provided with sufficient support to ensure that you attain this Skill Set. This support is limited to support offered throughout the duration of the course and the support that we can provide to you in relation to training and assessment. Support cannot change any of the course requirements. Where we

cannot provide you with the support you require, we will provide you with information about where and how you can access any available services.

Your trainer will:

- Explain the course requirements, objectives and outcomes
- Present the required information in an easy to understand format
- Discuss the subject matter, answer your questions and demonstrate the skills required
- Assess you only once you feel (and he/she believes) you are ready for any final assessment
- Provide options for further training
- Provide you with options, where they exist and are allowable for reasonable adjustment to the training and/or assessment components of this course.

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.



RE ASSESSMENT, COMPLAINTS AND APPEALS

Our trainers have the experiences, abilities and training to deliver this well designed program and therefore to effectively assist you in your course and achieving the required result.

During your training you will receive feedback about your performance including suggestions where required. You will also be informed if you are doing exceptionally well!

During training if you or your trainer feels that you require additional support, then there are options to assist you, i.e. extended duration of your course.

At the end of the day, after you have undertaken the required training and attempted your assessment, you will be informed of your results. Results for this course may include Competent or Not Yet Competent. If you are deemed Competent, then you will have attained the Unit of Competency.

If you are deemed Not Yet Competent, this means that you will require further training, followed by re-assessment, or simply re-assessment, depending on your performance in both the theory and practical component of this course.

You will be informed of your result and what you will need to do in order to achieve the Unit of Competency. Fees will apply for further training and/or for re-assessment. Please refer to the terms found on our website or contact us for further information.

Licences 4 Work has an effective appeals and an effective complaints procedure, which can be viewed on our website. This has been designed to ensure that you have the option to exercise your right to appeal a decision or to make a complaint.

If you disagree with the result that you have achieved, have a complaint about the course, our trainer/ assessors or anything else, please speak to one of the managers at Licences 4 Work or refer to your Student Handbook for further information.

MORE INFORMATION

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

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