



# BARISTA COURSE

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

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NATIONALLY RECOGNISED  
TRAINING

**BROCHURE 2024**

RELEASED MARCH 2024  
REVIEW - 6 MONTHS

VERSION 1  
DOCUMENT UNCONTROLLED WHEN PRINTED



RTO #91413

# 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 Just Careers Training Client/Participant Handbook and Terms & Conditions and that you have access to a copy of this document, which is downloadable from our website.

# Delivery Options



## FACE TO FACE

### Duration

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

If you are currently employed, you have 4 weeks from the date of enrolment to complete your course requirements. If you are not currently employed, you will have 6 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:

- Attendance for 1/2 day of training
- Participation in a range of learning activities
- Access the online learning materials
- Complete the supervisor log book.

## CAREER PATHWAAYS

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



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

# Workplace Requirements

If you are currently working in a food and beverage outlet, a supervisor logbook\* needs to be completed by your supervisor and brought with you on the day of your course, and if you meet the requirements of the course then you will receive your certificate within 10 working days.

If you are not working in a suitable business, you may attend this course, however you will be required to attend a suitable workplace and complete the performance requirement of the logbook.

You have 6 months from the date of course booking to complete your course requirements, which include your work placement requirements or the submission of the logbook\*.

If you don't have access to a workplace\*\*, please speak to your trainer as we may be able to assist you in organising a suitable work placement venue to complete the mandatory 12 hours of work placement.

The workplace in all cases must have the following available;

- Personal Protective Equipment (gloves for example)
- Cleaning materials and chemicals
- Pest control chemicals and equipment
- 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 may be submitted after course attendance, but will require a follow up verification call (fees apply).*

*\*\* Sydney ONLY - 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 a closed book assessment. This is used to demonstrate that you have the required knowledge for attaining this unit.

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)

Just Careers Training 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 Just Careers Training team.

If you have any difficulty in completing the course, then you should contact Just Careers Training 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 do not have access a suitable workplace (workplace arrangements might be made for Face-to-Face\* learners), need language and literacy assistance etc.

*\*Sydney ONLY - Fees May Apply*

## 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 Just Careers Training Course)

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

## ACCESS AND EQUITY AT JUST CAREERS TRAINING

We are committed to ensuring that we offer training opportunities to all people on an equal and fair basis. All participants have equal access to our training programs irrespective of their gender, culture, linguistic background, race, socio-economic background; disability, age, marital status, pregnancy, sexual orientation or carer's responsibilities. All participants who meet our entry requirements will be accepted into any of our training programs.



## PRIVACY AND CONFIDENTIALITY

Just Careers abides strictly by all state and federal requirements relating to your privacy and confidentiality including the AQTF 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 Just Careers Training. 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

Just Careers Training 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.

Licences 4 Work

Ph: 02 8292 0111

Email: [info.syd@licences4work.com.au](mailto:info.syd@licences4work.com.au)

Website: [www.licences4work.com.au](http://www.licences4work.com.au)