

BARISTA SKILLS

Nationally Recognised Training



NATIONALLY RECOGNISED
TRAINING

COURSE OVERVIEW

This nationally accredited set of skills aims to equip individuals with the skills and knowledge required to prepare and serve espresso coffee beverages using commercial espresso machines and grinders.

To achieve the accredited part qualification, the candidate must complete two (2) unit of competency; refer to unit list on page 2.

Acacia Education & Training is committed to providing an inclusive learning environment. Principles of access and equity for all students are applied in all programs.

COURSE OUTCOME

This training applies to those looking to apply for a role within the hospitality industry. It aims to provide the student with knowledge on hygiene standards and barista skills and applies to any hospitality organisation that serves espresso coffee beverages.

ENTRY REQUIREMENTS

There are no formal entry requirements for this qualification.

- Applicants will be required to undertake a Language, Literacy & Numeracy assessment.
- Applicants will be required to complete a Pre-Training Review.
- Applicants must be able to attend all practical assessments on the assigned dates where required.



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JOB OUTCOMES

This course will develop a range of skills that may be required for roles in the following areas:

- ✓ **Cafe/Bar Worker**
- ✓ **Cafe/Bar Supervisor**
- ✓ **Function & Event Staff**
- ✓ **Waiter/Waitress**
- ✓ **Food & Beverage Attendant**

COURSE DELIVERY



COURSE DURATION

Students may have up to six (6) months to complete the course. However, if you are utilising NSW Government funding, these dates may vary.

Students will need to follow the training plan provided to them at commencement of training to ensure they complete the course in the required timeframe. Approximately fifteen (15) hours of study should be allocated for each unit.

E: hello@acaciaeducation.edu.au

P: 02 4751 2300

W: www.acaciaeducation.edu.au

ESSENTIAL SKILLS FOR THE WORKPLACE



UNITS OF COMPETENCY

Below are the units of competency required for this course.

UNIT CODE	UNIT DESCRIPTION
SITXFSA001	Use hygienic practices for food safety
SITHFAB005	Prepare and serve espresso coffee

UNIT OVERVIEW

SITXFSA001 - Use hygienic practices for food safety

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illness.

Knowledge Evidence examples: Knowledge of basic food safety laws, standards and codes; health issues likely to cause a hygiene risk relevant to food safety; hand washing practices.

Practical Evidence example: Students will be required to demonstrate use of safe food handling practices in food handling work functions in line with organisational hygiene procedures on at least 3 occasions.

SITHFAB005 - Prepare and serve espresso coffee

This unit describes the performance outcomes, skills and knowledge required to extract and serve espresso coffee beverages using commercial espresso machine and grinders.

Knowledge Evidence examples: Knowledge of the major types and characteristics of espresso coffee beverages; methods and techniques for preparing and serving espresso coffee beverages.

Practical Evidence example: Students will be required to prepare and present a variety of espresso-based coffee beverages such as cappuccino, latte, espresso, on 3 different occasions within commercial timeframes.



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COURSE DELIVERY

This course can be delivered in a flexible program of **mixed-mode or classroom***. Practical sessions will be held in a simulated environment or workplace.

Theory: Students may complete their assessments at their own pace. Support from a designated trainer is available via email, phone, SMS and video call.

Practical: All practical assessments will be carried out in the classroom with the designated trainer present.

**Classroom may be arranged on a case-by-case basis. Minimum numbers may apply. Ask us for more information.*

CERTIFICATE

On successful completion of all assessments each participant will receive a Statement of Attainment containing the nationally recognised units of competency:

- SITXFSA001
- SITHFAB005

The successfully completed units provide credit towards a range of qualifications within the SIT Tourism, Travel and Hospitality Training Package.

COURSE FEES - \$249

Subsidised Training: Participants may be eligible to receive subsidised training or a fee reduction through the NSW Government Smart & Skilled program. Contact Acacia for further information on determining your eligibility or visit <https://smartandskilled.nsw.gov.au/are-you-eligible>.

This training is subsidised by the NSW Government.

ELIGIBILITY

To be eligible to receive Smart and Skilled funding, applicants must meet the following criteria:

- living or working in NSW
- 15 years old or older and no longer at school
- an Australian citizen, Australian permanent resident, humanitarian Visa holder or New Zealand citizen.

STUDENT SUPPORT

Academic support

Students have access to trainer support throughout the duration of their course, whether they are learning via correspondence, online, or in class. Our experienced trainers are available to answer any questions students may have regarding the learning materials and assessments. The appointed trainer can be contacted via email, phone or video call, students will be provided with these contact details on course commencement.

Administrative support

The administrative team is available during business hours (9am - 5pm) Mondays to Fridays and can assist students with all administrative enquiries or issues, including enrolment, change of contact details, class schedules, online learning and certification. The administrative team can be contacted using details further below.

APPLICATION TO ENROL

Acacia is committed to ensuring all applicants clearly understand the details and outcomes of the course they are enrolling in. For information on the enrolment process and to apply please speak with your workplace coordinator, job service provider, contact us directly or use the online link on our website.

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