



Fact Sheet

BARISTA

Short Course **SITHFAB025** - Prepare and serve espresso coffee

Overview:

This Nationally Accredited course will cover the fundamentals of Food Safety and Barista Coffee Making, providing you with the necessary skills to prepare and serve espresso coffees in restaurants, bars, and cafes using commercial espresso machines.

You will learn the essentials of making exceptional coffee while understanding the importance of practising food hygiene and safe food preparation techniques essential to ensuring your customers' health and safety.

You will learn about:

- Food Safety practices including correct food safety handling of food
- Provide advice to customers on coffee beverages
- Setting up, operating, maintaining and cleaning coffee equipment
- Making different types of speciality coffee

Course Duration:

- **Monday (Includes Induction and enrolment)**
- Time: 9:00am - 3:00pm
- **Tuesday to Friday**
- Time: 9:00am - 3:00pm

Course Location:

NJL Cairns - 70 Spence Street, Cairns City

Course Material:

You will be provided with all course material needed to complete the certificate by NJL. No additional costs are involved.

No additional costs are involved



5 days



\$450



Classroom
delivery



National Joblink
RTO Code 60156

FOR MORE INFORMATION

Contact National Joblink



training@njl.org.au



(07) 4041 5607



46-50 Spence St Cairns



NATIONALLY RECOGNISED
TRAINING

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Dress Requirements:

Neat clean clothes, tied back hair, **closed nonslip shoes**, long pants.

Entry Requirements

You will need a functional level of literacy and numeracy skills to be able to read work documents, complete forms and do basic calculations.

You will be required to undertake a language literacy and numeracy evaluation as part of the enrolment process.

Delivery Methods

- Training will be face to face with NJL's experienced hospitality trainer.
- You will be required to participate in practical activities on a daily basis.

Award

You will receive a Nationally Accredited Statement of Attainment on completion of the course.

How will you be assessed?

Assessment method will include knowledge assessment, demonstration observation, practical tasks and oral questioning conducted in classroom and simulated work environment.

Units to be completed:

SITXFSA005 - Use hygienic practices for food safety
SITHFAB025 - Prepare and serve espresso coffee

Full details on this qualification can be found at: <https://training.gov.au/Training/Details/SIT20322>

For all further information please refer to the NJL Learner Handbook which will be made available to you on course application.

To find out more contact your local NJL office or visit www.njl.org.au

Cairns QLD
PO Box 6398
Cairns QLD 4870
Ph: 07 4041 5607

Innisfail QLD
PO Box 760
INNISFAIL QLD 4860
Ph: 07 4027 6715

Rockhampton QLD
PO Box 9792
Frenchville QLD 4701
Ph: 07 4921 3107

Tasmania
PO Box 1387
Launceston TAS 7250
Ph: 03 6334 4966



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