



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



5 days



\$450



Classroom delivery

### 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

## **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](http://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