



Fact Sheet

BARISTA

Short Course **SITXFSA005** - Use hygienic practices for food safety
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 and handling of food
- Provide advice to customers on coffee beverages
- Setting up, operating, maintaining and cleaning coffee equipment
- Making different types of specialty coffee

Course Duration:

- Monday, **(Includes Enrolment and Induction)**
- Monday to Friday **(Training)**
- Time: 9:00am - 3:00pm each day

Course Location:

NJL Parent Pathways Office: 17 Edith Street, Innisfail

Course Material

You will be provided with all course material needed to complete the certificate by NJL.

No additional costs are involved.



5 Days



\$450



Classroom
delivery



FOR MORE INFORMATION

Contact National Joblink

✉ training@njl.org.au

☎ (07) 4041 5607

📍 17 Edith St, Innisfail

National Joblink
RTO Code 60156

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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 an experienced hospitality trainer.
- You will be required to participate in practical activities on a daily basis at NJL simulated work environment.
- You will be required to complete self-paced study of up to 8 hours per week.

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

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