

BASIC **BARISTA**

*SITHFAB025 - PREPARE AND SERVE
ESPRESSO COFFEE*

COURSE FEE

\$120

INCLUDES ADMINISTRATION FEE
AND LMS (RESOURCES) ACCESS.

MELBOURNE

QIC TRAINING AND DEVELOPMENT
FRASER STREET BRUNSWICK 3056

COURSE DESCRIPTION

Our Basic Barista Training Program offers comprehensive instruction for individuals entering the coffee service industry. This course focuses on equipping participants with the fundamental skills and knowledge required to extract and serve quality espresso beverages using commercial espresso machines and grinders.

This course is designed for individuals seeking employment in various hospitality settings, including cafes, restaurants, bars, clubs, and event venues. It is particularly beneficial for espresso machine operators who aim to work independently and under limited supervision

COURSE STRUCTURE

Our Basic Barista course encompasses the unit SITHFAB025 - Prepare and serve espresso coffee. When you completed this training, you will earn a Statement of Attainment of the unit of competency.

PATHWAYS

Upon successful completion, you may continue your studies through enrolment in:

- [SIT20322 - Certificate II in Hospitality](#)
- [SIT20122 - Certificate II in Tourism](#)

Alternatively, you may enter the workforce in roles such as:

- Barista
- Café Attendant
- Coffee Shop Server

DURATION AND DELIVERY METHOD



Classroom – 1 session of 6 hours per week for 1 week



Online – 6 hours for 1 week

SELECTION CRITERIA

To ensure successful participation in this training program, your staff must meet the following criteria:

- Be at least 18 years old
- Complete LLND assessment
- Have your own digital device with reliable internet and video recording capabilities
- Access Google Chrome or similar browsers, MS Word, MS PowerPoint, or equivalent applications, and Adobe Acrobat Reader
- Reading and writing - a learner will be able to read, comprehend and write a range of texts within a variety of contexts.
- Oral communication - a learner will be able to use and respond to spoken language including some unfamiliar material within a variety of contexts.
- Numeracy and mathematics - a learner will be able to recognise and use a variety of conventions and symbolism of formal mathematics.

MODE OF ASSESSMENT



Observation/Practical Skills



Written



Case Studies

ENQUIRE NOW!



UNIT OF COMPETENCY

CODE	TITLE
SITHFAB025	Prepare and serve espresso coffee

UNIT APPLICATION

This unit describes the performance outcomes, skills and knowledge required to extract and serve espresso coffee beverages using commercial espresso machines and grinders. It requires the ability to advise customers on coffee beverages, select and grind coffee beans, prepare and assess espresso coffee beverages and to use, maintain and clean espresso machines and grinders. Complex repairs of equipment would be referred to specialist service technicians.

Preparation of coffee beverages using other methods is covered in SITHFAB024 Prepare and serve non-alcoholic beverages.

This unit applies to any hospitality organisation that serves espresso coffee beverages, including cafes, restaurants, bars, clubs, function and event venues.

It applies to espresso machine operators who operate with some level of independence and under limited supervision.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication

RECOGNITION OF PRIOR LEARNING

All individual students are offered the opportunity to apply for RPL, please see the Student Handbook or enquire at the QIC Training and Development for the procedure on how to apply.

Please refer to the Enrolment Form, for the terms and conditions of enrolment, which includes: Enrolment and Selection; Training Guarantee; Course Fees, Payments and Refunds; Course Fees paid in Advance; Recognition of Prior Learning (RPL) or Credit Transfer.

ENQUIRE NOW!