



Upskill for the workforce hospitality

Looking for work in the Hospitality industry? Whether you are looking for part-time work while you study or if you dream of a career in the industry these short courses will get you started.



Use hygienic practices for food safety SITXFSA001

Food Handlers play an important role in ensuring the health of your customers and the public. Current Legislation makes it mandatory that any person handling food has received training and demonstrated competency in Safe Food Handling methods.

This course covers safe food handling and safe storage, effective use of detergents and sanitisers, waste and pest control. Includes an overview of how the food safety legislation will affect you. Meets Food Safety Program requirements. Successful participants will gain Statement of Attainment SITXFSA001 - Use hygienic practices for food safety from Certificate II in Hospitality SIT20316.

1 day \$130

RSA

It is a requirement that anyone who sells, serves or supplies alcohol in NSW holds a current RSA Certificate. Participants will receive a Statement of Attainment

Unit of Competency

SITHFAB002 Provide responsible service of alcohol.
OLGR Approved. (Includes Photocard).

1 day \$180

RCG

Legislation requires all people working or intending to work in gaming areas of hotels and registered clubs to complete an approved course. Participants will receive a Statement of Attainment.

1 day \$140

Unit of Competency

SITHGAM001 Provide responsible gambling services.

Prepare and serve espresso coffee SITHFAB005

This is an excellent qualification for those wanting to gain employment in cafes, restaurants and bistros.

This unit deals with the skills and knowledge to extract and serve espresso coffee using a commercial espresso machine, including storage of coffee and cleaning, care and preventative maintenance of machinery. It applies to baristas and others who make coffee using a commercial espresso machine in a variety of hospitality settings. This unit does not cover general preparation of coffee using methods of coffee extraction other than espresso machines.

2 days \$280

Food Safety Supervisor SITXFSA002

SITXFSA002 is commonly known as the Food Supervisor unit of competency for food safety training within the Hospitality sector. It includes food safety practices such as how to follow Food Safety Programs & HACCP, store food safely, prepare food safely, provide safe single use items, maintain a clean environment and dispose of food safely.

People at many levels use this skill in the workplace during the course of their daily activities, including cooks, chefs, caterers, kitchen hands and food and beverage attendants.

Includes SITXWHS001 Participate in safe work practices

1 day \$242

Concession prices available for eligible participants

