



Professional Coffee Preparation Skills (Barista)

Short Course

SITHFAB025 SITXFSA005

BEGIN YOUR CAREER IN HOSPITALITY WITH ESSENTIAL SKILLS IN SERVICE AND FOOD SAFETY.

Overview

This two-day course provides you with the essential skills and knowledge to prepare and serve exceptional espresso coffee in any hospitality setting. You'll learn the art of coffee making, from bean selection and grinding to extraction and milk texturing, while also gaining a strong foundation in food safety and hygiene practices.

It covers two key units:

- **SITHFAB025: Prepare and serve espresso coffee (Release 1):** Preparing and serving espresso coffee using commercial equipment, including bean selection, grinding, extraction, customer advice, and basic machine maintenance. It applies to various hospitality settings.
- **SITXFSA005: Use hygienic practices for food safety (Release 1):** hygienic practices for food safety, focusing on preventing contamination in various hospitality and food service settings.

Who is this course for

This course is ideal for:

- Aspiring baristas
- Cafe and restaurant staff
- Anyone passionate about coffee and wanting to develop professional barista skills

Duration of Course: 2 Day

Available States: NSW, VIC, QLD, SA, WA, TAS, NT, ACT

Certification: Statement of Attainment

Course cost: \$450

Delivery Mode: Face-to-face



Face to Face



INDUSTRY
SIT-HOSPITALITY



Existing worker



Job seeker

What will you learn

Coffee Preparation:

- Organising your coffee workstation
- Selecting and grinding coffee beans
- Extracting espresso and monitoring quality
- Texturing milk for various coffee styles
- Serving espresso coffee beverages
- Cleaning and maintaining espresso equipment

Food Safety and Hygiene:

- Following hygiene procedures and identifying food hazards
- Reporting personal health issues
- Preventing cross-contamination
- Understanding and complying with food safety regulations

By completing this course, you will be able to:

- Confidently prepare and serve a variety of espresso coffee beverages.
- Apply safe and hygienic practices in a hospitality environment.
- Provide excellent customer service and coffee advice.
- Maintain a clean and organised workspace.

Entry requirements:

- Understand and communicate in English (verbal and written exercises).
- Basic numeracy skills for measurements.
- Have a USI (Unique Student Identifier) or create one here



Study pathways:

Take your study further with other courses offered at NTO:

Full Qualifications:

- Gain a broader understanding of the hospitality industry with a **Certificate III in Hospitality (SIT30622)**
- Further your career with a Certificate IV in Hospitality or a Diploma of Hospitality Management.

Specialised Skills:

- Develop your skills in specific areas such as latte art, coffee blending, or managing a cafe with relevant short courses.

Short Courses and Skill Sets:

- Combine your Barista skills with an RSA (SITHFAB021) to become fully qualified to work in a venue with alcohol and coffee service.
- **Food Safety Supervisor - Part Qualification:** This part qualification includes the SITXFSA005 Use hygienic practices for food safety unit and the SITXFSA006 Participate in safe food handling practices unit to provide you with the essential skills and knowledge to be a Food Safety Supervisor in a retail hospitality setting.
- **Gain essential workplace skills:** Acquire valuable skills in first aid (HLTAID011) and workplace health and safety (TLIF0025, CPCWHS1001) to enhance your employability and workplace safety awareness.
- **Explore specialised areas:** If you're interested in specific industries, consider our short courses in retail makeup (SHBBMUP009, SHBBMUP008), nail services (SHBBNLS007), or civil construction equipment operation (RIIMPO320F, RIIMPO318F).

Note:

Your certificates, transcripts and other entry requirement evidence must be certified through a Justice of the Peace or other authorising officer. NTO can provide this service if required.



Fees and Payment Information

At NTO, we are committed to ensuring the financial protection and transparency of all students and corporate clients in line with Australian regulations. Below, you will find detailed information regarding course fees, payment terms, and options available to you.

Fee Information:

- **Course Fee:** \$450
- **Deposit and Prepaid Fees:** No more than \$1,500 in prepaid fees prior to course commencement.
- **Payment Plans:** Flexible options to pay in full or on a payment plan.
- **Buy Now, Pay Later (BNPL):** Available for short courses.
- **Invoice Payments:** Available for corporate clients.

For detailed information on payment plans, BNPL, and invoicing, please reach out to our team nto@nto.com.au.

Learner Rights and Refunds

- **Cooling-off Period:** You are entitled to a statutory cooling-off period.
- **Refunds:** NTO offers refunds if the arrangement is terminated early or services are not provided as agreed.
- **Refund Requests:** Can be submitted in writing and will be addressed per NTO's refund policy.

Become a qualified **Barista** and master the art of coffee making with our Prepare and Serve Espresso Coffee short course.

Gain the confidence to create exceptional coffee beverages, provide excellent customer service, and maintain a safe and hygienic workspace.

Why Choose



- **Industry-Relevant Curriculum:** Our programs are designed in collaboration with industry experts, ensuring you gain the practical skills and knowledge employers demand.
- **Experienced Mentors:** Learn from seasoned professionals who will guide you on your journey, providing valuable insights and support.
- **Supportive Learning Environment:** Our small class sizes and dedicated staff foster a sense of community and personalised attention, empowering you to reach your full potential.
- **Nationally Recognised Qualifications:** Graduate with qualifications that open doors to opportunities worldwide, allowing you to shape your future wherever your path may lead.



**For more information about our
courses call 1300 132 213
or visit nto.com.au**