

Course Details - Units of competency from SIT30616 Certificate III in Hospitality (Partial) - Glenunga International High School

EASVA Title	Barista (Hospitality)
Qualification	Working Towards Units of competency from SIT30616 Certificate III in Hospitality
RTO	MADEC Australia (National Code 3957)
Host Organisation	Glenunga International High School
Course Length	1 Term
Course Description	BARISTA. Students will learn how to make a wide range of coffee types using commercial espresso coffee machines, hygienically and in accordance with customer requirements. Students will learn to provide quality service to customers in a service industry workplace. They will develop the ability to determine and address diverse customer needs and expectations, deal with complaints and difficult service situations, apply knowledge of protocol and ritual, and systematically manage a clientele. This course will also provide students with the skills and knowledge to safely store, handle and prepare food in a manner which will ensure it is safe for consumption by patrons.
Pathways	The hospitality industry is one of Australia's largest and fastest growing sectors. Run by a qualified trainer the aim is for student to be able to gain knowledge, skills and experience in preparing and serving espresso coffee, providing quality customer service and following workplace hygiene procedures. Personal hygiene practices apply to all personnel operating at all levels within industries, such as kitchen hands, cooks, chefs, catering staff, café and fast food outlets. This is a mandatory requirement in all states for people in these positions. The course will help prepare students for part-time/casual café work or lead into further food and beverage courses.
Delivery Location(s)	Glenunga International High School, 99 L'Estrange Street, Glenunga, SA, 5064
Dates and Times	4 weekly sessions at Glenunga International High School on Tuesdays from 15:30 until 17:30. Commencement date 16/02/21. A Thursday class commencing on 3/3/2021 will also run in term 1. Depending on demand classes will run on a Wednesday and during Term 2, 3 and 4. Please contact your VET Coordinator in your school for more information.
Work Placement	0 days
SACE Details	SACE Stage 2, 10 SACE credits
Units Of Competency	Elective SITHFAB005 Prepare and serve espresso coffee (30 nominal hours) SITXCCS007 Enhance customer service experiences (40 nominal hours) SITXFSA001 Use hygienic practices for food safety (15 nominal hours) Nominal hours are used for SACE purposes and are not reflective of actual delivery hours This short course attracts accredited units of competency for recognition of prior learning.
Training Cost	\$315.00
Other Costs	None
Cost Notes	In addition to the course cost, an administration fee will apply as follows. Non-EASVA government school - \$50 per enrolment Non-government school - \$100 per enrolment (refer to member school tab for list of EASVA schools)
Number Of Students	Minimum 10 Maximum 15
Public Transport	Glenunga International High School, L' Estrange Street, Glenunga SA 5064 Take Bus 100 Circle Line along Portrush Road to Stop 13, then walk west down Queen Street (approx. 500m) to the school. If travelling along Glen Osmond Road (Bus 161, 166 and others), get off at Stop 8 and walk along Conyngham Street (approx. 200m) to the school
Contact Person	Mr Alex Turnbull, Phone 8379 5629, Email alex.turnbull@gihs.sa.edu.au