



## Hospitality Short Course

# Barista Skill Set

### SITXFSA005

Use hygienic practices for food safety

### SITHFAB025

Prepare and serve espresso coffee

**This course includes online theory and two-days practical and knowledge training.**

### Location

Adelaide Institute of Hospitality  
1/192 Pirie Street Adelaide 5000

### Available Dates

Contact [info@aioh.com.au](mailto:info@aioh.com.au)

### Cost

\$350.00 per student

### Registration

Please contact AIOH via email  
[info@aioh.com.au](mailto:info@aioh.com.au) OR call 08 8338 1492.

This course covers the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses and the performance outcomes, skills and knowledge required to extract and serve espresso coffee beverages using commercial espresso machines and grinders.

**Group training is also available off-site on request.**

**ADELAIDE  
INSTITUTE OF  
HOSPITALITY**

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Adelaide SA 5000

**P** 08 8338 1492  
**E** [info@aioh.com.au](mailto:info@aioh.com.au)  
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**CRICOS** 04072G  
**RTO** 40138  
**ABN** 83 066 351 029

## Hospitality Short Course

# Barista



### Entry Requirements

Relevant literacy and numeracy skills

### Workplace Requirements

Not required

### Other Course Requirements

Students must present in clean casual clothes including long pants, enclosed shoes and hair tied back.

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### Overview

#### **SITXFSA005 Use hygienic practices for food safety**

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas.

This includes restaurants, cafes, clubs, hotels, and bars; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast food outlets; residential catering; in-flight and other transport catering.

It applies to food handlers who directly handle food or food contact surfaces such as cutlery, plates and bowls during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen stewards, kitchen hands, bar, and food and beverage attendants, and sometimes room attendants and front office staff.

Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards Code.

In some States and Territories businesses are required to designate a food safety supervisor who is required to be certified as competent in this unit through a registered training organisation.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support this unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

#### **SITHFAB025 Prepare and serve espresso coffee**

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.

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.

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