



QUALIFICATION DESCRIPTION

The Barista Short Course is made up of two units of competency.

SITHFAB005 - 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.

SITXFSA001 - 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.

HOW WILL YOU LEARN?

This course is offered as an online distance education delivery with practical face-to-screen and on-line support. The training uses an on-line training platform, which provides the student

with all necessary reference materials, formative assessments and summative assessments. Apart from the theory assessment, practical assessments are required to be completed for each unit and can be done at site location or in an office-based training environment. Students are offered a variety of support including online and face-to-screen assistance.

Training is done through the following methods:

- Online training platforms which incorporates all the required reference material, Formative Assessments, Summative Assessments, and records of unit observations. Platforms are accessible through all electronic devices that have internet and browser access.
- Marking can take up to 14 days to be completed. If a re-submission is required the requested information is to be provided within 7 days.
- Students will be provided with a training plan to assist in tracking their progress. The start and end dates in the training plan are to be used as a guide only.

Support is provided through:

- Face to screen / Microsoft Teams appointments with the Business Trainer at student's request.
- Phone / text messages / emails to trainer.
- Pre-submission review of unit work.

RECOGNITION OF PRIOR LEARNING (RPL)

RPL is an assessment process that involves assessment of an individual's relevant prior learning (including formal, informal and non-formal learning) to determine the credit outcomes of an individual application for credit. We will work with students to identify any relevant existing skills and knowledge they may have to determine their eligibility for recognition for any components of the qualification which may save time and avoid unnecessary duplication of training.



LOCATIONS OF DELIVERY

The online delivery will be completed within your nominated classroom and simulated workplace.

ELIGIBILITY / ENTRY REQUIREMENTS

A pre-enrolment process to establish suitability to undertake the course and to determine support requirements will be conducted, which will include a Language, Literacy and Numeracy (LLN) assessment.

COSTS

Total course fee including administration and government tax is **IDR 5,900,000**

ASSESSMENT

Assessment strategies for each unit will consist of written questions, video recordings of students and the completion of practical assessment tasks with a verified industry expert.

COURSE OUTLINE

This course consists of 2 units of competency and is detailed below. The SITXFSA001 - Use hygienic practices for food safety unit is a pre requisite for SITHFAB005 - Prepare and serve espresso coffee.

Unit Code	Unit Name
SITHFAB005	Prepare and serve espresso coffee
SITXFSA001	Use hygienic practices for food safety

CAREER PATHWAYS

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. Possible job titles including:

- Espresso Coffee Machine Operator



GTNT WILL PROVIDE THE FOLLOWING

Access to our online learning platform Didasko including learning materials and assessment tasks. Trainer support as required.

STUDENT TO PROVIDE THE FOLLOWING

Workplace simulation suitable to undertake the qualification.

Laptop with compatible Microsoft products and Wi-Fi connectivity.

GENERAL INFORMATION

GTNT Group [Complaints and Appeals policy](#)

GTNT Training [Student Handbook](#)

UNIQUE STUDENT IDENTIFIER

From 1 January 2015, all students participating in Nationally Recognised Training in Australia will need to have a Unique Student Identifier or USI. This includes students completing an apprenticeship, skill set, and certificate of diploma course. A USI gives you access to your online USI account and will contain all of your nationally recognised training records and results from 1 January 2015 onwards. Your results will be available in your USI account.

When applying for a job or enrolling in further study, you will often need to provide your training records and results. One of the main benefits of the USI is that you will have easy access to your training records and results throughout your life.

It is free and easy for you to create your own USI online at www.usi.gov.au. Your GTNT Customer Service office can also provide further information and assistance. For assistance please call us on admin desk link +614 2660 3503 / +612 8872 8903.

FOR FURTHER INFORMATION AND ENROLMENT

Email: bali@ais-indonesia.com, or visit our website www.ais-indonesia.com



GTNT TRAINING IS A RECOGNISED TRAINING
ORGANISATION THAT ISSUES NATIONALLY RECOGNISED
QUALIFICATIONS AND STATEMENTS OF ATTAINMENT.

RTO CODE: 0381