

BARISTA, FOOD SAFETY & RSA SHORT COURSE



**GAIN THE SKILLS
FOR YOUR CAREER SUCCESS**

**WHILE AT
SCHOOL**



THE AXIAL TRAINING DIFFERENCE

Axial Training aim to provide flexible & tailored training solutions that add genuine value. We have developed an industry-leading blended vocational training model.

Our services to our school partners include:

- ✔ A dedicated Account Manager
- ✔ Monthly student progress reporting
- ✔ End-of-term reporting
- ✔ Access to our online learning platform

**Learn the vital skills
that could see you
obtain the perfect
casual or full-time
hospitality role**

SCHOOLS PROGRAM

At Axial Training, we are passionate about nurturing our student's individual qualities, preparing them for meaningful and purposeful lives in industry and study, whilst affording them world-class opportunities to reach their ideal career aspirations.

Axial Training is proud to offer a range of short course programs to Queensland secondary school students, providing pathways to further study, employment or Apprenticeship and Traineeship opportunities.

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BE EMPOWERED TO MAKE A DIFFERENCE

PROGRAM OVERVIEW

Fast track your Barista, Food Safety and Alcohol Service knowledge and gain the essential skills necessary to work within the hospitality industry in this enjoyable and practical short course..

DELIVERY OPTIONS



Timetabled to your individual schools needs



Self-directed online pre-course learning +2-day practical



Lessons delivered at your school or at an Axial Campus

COURSE OUTLINE

SITHFAB005 Prepare & Serve Espresso Coffee

By studying this unit, you will gain the knowledge and skills required to extract and serve espresso coffee beverages using commercial espresso machines.

Learn to:

- advise customers on coffee beverages,
- select and grind coffee beans,
- prepare and assess espresso coffee beverages, and
- use, maintain and clean espresso machines

SITXFSA001 Use Hygienic Practices For Food Safety

Study of this unit will see the student gain valuable knowledge and skills about personal hygiene practices, which will help you prevent food contamination that might cause food-borne illnesses.

Learn to:

- follow predetermined organisational procedures,
- identify and control food hazards,
- report personal hygiene issues,
- prevent food contamination, and
- avoid cross-contamination by washing hands.

SITHFAB002 Provide Responsible Service Of Alcohol

This unit is an accredited competency that gives you the skills and knowledge to serve alcohol legally and responsibly in a bar environment.

Learn to:

- sell or serve alcohol responsibly
- identify issues related to the sale and service of alcohol
- assist customers to drink within appropriate limits
- monitor emotional and physical state of customers
- identify situations which pose a risk

SITXFSA002 Participate in Safe Food Handling Practice

This unit describes the performance outcomes, skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food.

Learn to:

- store food safely
- prepare food safely
- follow a food safety program
- maintain a clean environment

PRICE - \$250.00



LET'S CONNECT

