

Hospitality & Bar Crash Course



Course Overview

Come join our hospitality crash course. Get skilled for your summer job.

Each day you will practice and develop your coffee skills, learn two new cocktails, two new wines, practice beer pouring, service techniques, point of sale (POS) and much, much more.

You will get real experience by completing simulated service 2 times each day, covering coffee service and lunch service. The course is predominantly practical, however there will be some sit down theory and assessments.

Yes! You do get to taste what you make (within reason - RSA principals apply!) Light lunch will be provided every day.

Graduate with your Responsible Service of Alcohol (RSA) and Responsible Service of Food (RSF) certificates, plus a nationally recognised statement that covers units in Bar, Coffee and Food and Beverage.

Students are required to complete an online component outside of these sessions to obtain their Responsible Service Food (RSF).

Students will be required to complete practical and written assessments.

Duration

The course is delivered over a 8 days Tuesday–Friday for two weeks consecutively, 10am to 4pm each day. If you require extra help, book in before or after class.



Fees \$695 (no GST)

Pay a \$70 deposit to secure a place. The remainder will need to be paid prior to or on day 1.

Course Locations:

LLT (Head Office) 62 Little Latrobe Street,
Melbourne, 3000

Hunters and Disciples- 617 Spencer Street,
West Melbourne, 3003

Job Roles

Wait staff, bar tenders, baristas, bar back, runner, function and catering staff.

Entry requirements and

- Over the age of 18
- Come dressed appropriately and wear enclosed toe shoes
- Able to use a computer and access the internet, read and write in English

Pathways

The course provides you with a pathway into SIT40416 Certificate IV in Hospitality. You can credit transfer the units you receive upon completion to reduce the Certificate IV course duration by up to 6 weeks. You may even be eligible for Skills First government funding which will cover the cost of the full qualification.



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Recognition of Prior Learning (RPL)

You can ask for your relevant existing skills, qualifications and experience to be assessed and taken into account when your level of competency is being assessed. There will be a cost associated, refer to statement of fees and charges. RPL is not covered by government funding.

Credit Transfer (CT)

If you have previously completed a unit the same as what is in your new course we can give you credit and you will not have to do that unit again. No cost associated, but you do need to complete a credit transfer application.

Support Services

We have educational support services available to meet the needs of many different students. This includes specialists that can provide one-on-one support. If you think you require additional support please let us know at enrolment. Or if during the course you find you need extra help please talk to your trainer or the office and we will work with you to find the best support options.

Units

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SITXFSA001	Use hygienic practices for food safety
SITHFAB002	Provide responsible service of alcohol
SITHFAB005	Prepare and serve espresso coffee
SITXFIN001	Process financial transactions
SITHFAB003	Operate a bar
SITHFAB010	Prepare and serve cocktails
SITHFAB004	Prepare and serve non-alcoholic beverages
SITHFAB001	Clean and tidy bar areas
SITHFAB007	Serve food and beverage
SITHFAB014	Provide table service of food and beverage

How to Book

Call 1300 555 748 and pay deposit via EFT or, Book and pay online via our website, follow the courses tab.

Class dates on our website www.serveitup.com.au