

## SITHFAB002 Provide Responsible Service of Alcohol



### Duration, Delivery Method & Attendance

All short courses are delivered via face-to-face classes.

We value face-to-face training and do not provide distance or full online learning options.

### Course Locations:

62-64 Little La Trobe Street, Melbourne Vic 3000  
Ground Floor, 333 Flinders Lane, 3000

We can also deliver this course to your workplace with a minimum of 10 people.

### Assessment

The assessment of this short courses includes: written questions, oral questioning, and observation of skills.

Assessments may be adjusted to meet individual needs within the course rules.

**EFT Payment details: Serve It UP**  
**BSB: 013395 Account: 276818452**  
**(State your name as reference)**



**Want to work in Hospitality? Chances are you will need your RSA if you are serving alcohol.**

Duration: 4 hours

Cost: \$50 to obtain your RSA or \$80 if you would like to obtain two courses (RSA and RSF).

Pay cash on the day, EFT at least one day prior, or by card at our head office.

*You must bring ID to create a unique student identifier (USI). If you already have a USI from prior study you will need this number at enrolment.*

The course includes:

- ⇒ The law, fines, demerit points and star rating
- ⇒ Facts about alcohol
- ⇒ Strategies to refuse service
- ⇒ Good serving practices
- ⇒ How to promote/advertise legally
- ⇒ Unacceptable service practices
- ⇒ Added value for business that 'Serve It Up' offers:
- ⇒ Teach your staff about your license
- ⇒ Go through your red line plan
- ⇒ Check your RSA register and ensure your business is compliant
- ⇒ Check your signage

Face-to-face RSA training is required for licensees and staff selling, offering or serving liquor for general, on-premises, late night and packaged liquor license.

Licensee and staff are subject to mandatory RSA requirements and have one month from the date on which they first sell, offer for sale or serve liquor on a licensed premise to complete an RSA program.

Every 3 years your RSA needs to be refreshed. Complete this online via the VCGLR. Website.

There is an \$8000 fine if any staff member does not have an up-to-date RSA and they have been employed for over a month.

On completion of this course you will be given a VCGLR certificate and a statement of attainment for the unit completed. SITHFAB002 Provide responsible service of alcohol. This can be credit transferred into further hospitality courses.

Interested in completing a full Certificate IV in Hospitality. Talk to the office or trainer, you may be eligible for government funding.

# RSF & First Aid



## RSF (Responsible Service of Food)

Duration:

### Part 1:

Online assessment approx. 1.5hrs (must be completed before Part 2)

### Part 2:

Practical assessment (with a Serve It Up trainer on our campus (please contact [info@serveitup.com.au](mailto:info@serveitup.com.au) or call our office on 1300 555 748 to book in a time)

Or

if you work at a hospitality establishment you may complete the practical component at your place of employment with a nominated third party observer)

Cost: \$50 to obtain your RSF or \$80 if you would like to obtain two courses (RSF and RSA).

*To enrol and pay for this unit please click the link located on our website*

## First Aid (Level 2)

Learn how to help people and possibly save a life!

**8 hours Face-to-Face Training (plus pre-reading) \$110**

### Units Covered:

- HLTAID003 Apply First Aid (valid for 3 years)
- HLTAID001 Provide Cardiopulmonary Resuscitation (valid for 12 months)

By completing this course you will learn how to provide first aid, life support, and manage an incident and other first aiders, until the arrival of medical or other assistance.

Includes skills such as:

- Management of an unconscious casualty
- Cardiopulmonary resuscitation (CPR)
- Automated external defibrillator (AED)
- Legal and social responsibilities of a first aider
- Abdominal injuries
- Allergic reactions
- Bleeding & burns
- Choking/airway obstruction
- Sprains, strains, fractures and dislocations
- Snake, spider, insect and marine bites
- Hypothermia, hyperthermia, dehydration, and heat stroke
- Poisoning and toxic substances

