



READY TO SERVE HOSPITALITY SKILLS

OVERVIEW

This hands-on short course is designed to equip you with the in-demand skills to work in the Hospitality industry, which may include in cafés, restaurants, bars, clubs, and function and event venues! You will learn espresso skills and food hygiene skills for work as a Barista who prepares and sell espresso coffee beverages. You will also gain customer service skills and learn how to process financial transactions whilst operating cafe pop-ups from our coffee lab and restaurant. You will also complete face-to-face Responsible Service of Alcohol (RSA) training (Victoria). The RSA is required for all liquor licensees and bar staff, and those involved in the serving, selling, and supply of alcohol in Victoria. This course is available to you if you are a new entrant to the industry, have an interest in obtaining a career pathway into the hospitality industry, or would like to brush up and formalise your essential hospitality skills.

COMPULSORY UNITS

SITXFSA005 Use hygienic practices for food safety
SITHFAB021 Provide responsible service of alcohol

ASSESSMENT

The assessments will enable students to demonstrate the underpinning knowledge, skills and attributes required to meet the course outcomes. A range of assessment strategies to meet the different needs of students will be selected, including a test and practical demonstration.

LICENCES/TICKETS

As part of this course, you will complete the unit SITHFAB021 Provide responsible service of alcohol, and will receive the Victorian RSA completion certificate that is required for working in a licensed premises in Victoria.

You will also complete the unit SITXFSA005 - Use hygienic practices for food safety, which will appear on your transcript once completed.

DELIVERY METHODS

- On-campus – The majority of teaching and assessment is conducted on-campus

LOCATIONS

- McKoy Street, Wodonga Vic (Main campus)

DURATION

Short Course 4 sessions

DELIVERY SCHEDULE

Dates: 2nd, 3rd, 9th & 10th December 2025 (4 sessions in total)

Time: 9am - 3pm

Location: Building G/Cafe Lab/The Valleys

REQUIREMENTS

For course attendance, you will be required to wear all-black clothing that consists of a black t-shirt/shirt and black pants. You will also be required to wear flat enclosed shoes and your long hair must be tied back.

FEES

Fee For Service \$250.00 (Tuition \$250.00, Materials \$0.00)

FEES ADDITIONAL INFORMATION

The student tuition fees published are indicative only and can be subject to change given individual circumstances at the time of enrolment.

HOW TO APPLY

Apply via the 'Apply now' button in the course information page.

If the course is not available for online application, register your details via the 'Enquire Now' form to be notified when future dates are scheduled, or to chat to our friendly Customer Experience team.

Please note: We reserve the right to close course intakes early. Many courses have limited places and high demand. Early applications are recommended. We reserve the right to cancel intakes and courses if there are insufficient student numbers.

PATHWAYS

This course will help you gain skills and knowledge towards employment as a barista or related work within the hospitality industry. You may consider further study options to complete qualifications in Cookery or Hospitality. Study pathways with Wodonga TAFE.

WHEN YOU CAN ENROL

On Campus Start 02 December 2025 - Apply via the "Apply now" button in the course information page

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WHEN YOU CAN START

Apply Now!

On-campus: Start 02 December - Two day per week, Tuesday & Wednesday (9am-3pm), 4 sessions in total

OTHER RELEVANT COURSES

Certificate II in Hospitality; Certificate III in Hospitality