



Give the students a welcome break from the rigours of the school year and offer them the chance to be job ready.

The popular Hospitality Essentials program is an exciting hands on program providing students with the minimum qualifications and work skills to gain employment in the hospitality and retail food industry!

Course Date	6th - 10th January 2020 8.30am - 12.30pm / 1.00pm - 5.00pm
Course duration	4 Days
Accreditation	RSA Approved by the Victorian Commission for Gambling and Liquor Regulation (VCGLR), the RSA course covers legal requirements of the sale and service of alcohol, harm minimisation strategies and the effects of alcohol.
	Food Safety Handler Level 1 (SITXFSA001 Use Hygienic Practices for Food Safety), is the most effective entry-level course for basic food hygiene procedures. It covers the importance of serving and storing food safely.
	Barista Basics is the course to learn about creating a selection of coffees that are commonly served in Melbourne cafes and around Australia, along with grinding techniques, coffee extraction, milk texturing and presentation.
	Professional Waiter course gives participants an insight into the fundamentals of providing quality customer service while practising core service cycle skills necessary to work as a waiter.
	Provide First Aid-HLTAID003 This qualification includes for example, general first aid practices, responding to an emergency situation annd using an Automated External Defibrillator (AED). This course requires completion of pre-course online components prior to session.
Location	Brighton Secondary College, 120 Marriage Road Brighton East VIC 3187
Study mode	Short course
Course Cost	\$215 (includes all participants course materials/resources and certificates)

RTO# 6372



