

READY, SET, SERVE! - HOSPITALITY ESSENTIALS SHORT COURSE



**GAIN THE SKILLS
FOR YOUR CAREER SUCCESS**

**WHILE AT
SCHOOL**



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

THE AXIAL TRAINING DIFFERENCE

At Axial Training our aim is to provide an exceptional education experience, with quality outcomes and tailored training solutions that add genuine value to a students secondary school experience.

We have developed an industry-leading blended vocational training model that has proven to be ideal for Queensland Schools delivery.



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, immediate employment or Apprenticeship and Traineeship opportunities.

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HOSPITALITY ESSENTIALS SHORT COURSE



BE EMPOWERED TO MAKE A DIFFERENCE



PROGRAM OVERVIEW

Fast track your Coffee Skills, 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. Successful students will attain an RSA Certificate as well as a Food Safety Supervisor Certificate.

DELIVERY OPTIONS



Timetabled to
your individual
schools needs



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



Lessons delivered
at your school over
2 days

COURSE OUTLINE

SITHFAB025 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

SITXFSA005 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.

SITXFSA006 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

SITHFAB021 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

PRICE - \$350.00



LET'S CONNECT



NATIONALLY RECOGNISED
TRAINING

QUALIFICATION DELIVERED BY AXIAL TRAINING RTO 2437 CRICOS 03452C