

FOOD HYGIENE & SAFETY

+Café Skills

ABOUT

Complete this entry-level unit while practising cafe & barista skills in a fully-equipped commercial kitchen.

Taught by IMPACT's highly skilled and experienced trainer.

COURSE CONTENT

- Follow hygiene procedures and identify food hazards
- Report any personal health issues
- Prevent food contamination
- Hand washing
- Barista including
 - Frothing milk
 - Making a variety of coffees
 - Cleaning machine
- Café skills
 - Preparing food
 - Customer service
 - EFTPOS & cash handling
 - Kitchen clean up
 - Commercial dishwasher

COURSE INFO

COURSE DURATION

9 am - 2:30 pm

COURSE DATE

Monday 15th Jan to
Thursday 19th of Jan

COURSE DELIVERY

Face-to-face

PRICE

Contact us
to discuss your options

RTO NO. 0115

COMPLY WITH AUSTRALIA NEW ZEALAND
FOOD STANDARDS CODE

SITXFSA005

Use hygienic practices for
food safety

REFRESHING BEVERAGE BASICS



0% ALCOHOL
100% DELICIOUS

ABOUT

Are you ready to learn the art of crafting delicious non-alcoholic beverages? Join our course and learn to enhance the flavour and appearance of your drinks and serve them with confidence and flair.

YOU WILL LEARN

Taught by a highly skilled, industry-qualified, and experienced trainer from IMPACT, you will learn how to prepare and serve a range of non-alcoholic beverages. This includes teas, cappuccinos, milkshakes, smoothies, juices, frappes, iced coffees/chocolates, mocktails, and more.

COURSE CONTENT

- Select ingredients.
- Select, prepare and use equipment.
- Prepare and serve non-alcoholic beverages.

COURSE INFO

COURSE DURATION

4 DAYS
9 am - 2:30 pm

COURSE DATE

Monday 22nd of Jan to
Thursday 25th of Jan

COURSE DELIVERY

Face-to-face

PRICE

Contact us
to discuss your options

RTO NO. 0115

JOIN US FOR A THIRST-QUENCHING ADVENTURE!

SITHFAB024

**Prepare and serve
non-alcoholic beverages**

**PRE-REQUISITE: SITXFSA005 - USE HYGIENIC PRACTICES
FOR FOOD SAFETY**