

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