

# VCE Vocational Major Barista Pro



## What you will be learning

This course will teach you the skills and knowledge you need to work in a cafe or restaurant environment as a barista. You will learn coffee making, latte art, coffee service, customer service, point of sale and cash handling. Every week will include hands on practicals skills training plus theory.

## Units

SITXFSA005 - Use hygienic practices for food safety

SITXCCS014 - Provide service to customers

SITHFAB025 - Prepare and serve espresso coffee

SITXFIN007 - Process financial transactions.

## Delivery Specifics and Outcomes

- Graduate with the nationally accredited skill set SITSS0080- Espresso Machine Operation
- Includes your Food Handler's Certificate
- All units Credit Transfer into Certificate II, III or IV in Hospitality
- Job Outcome = Barista, cafe attendant
- Delivered over 12 months
- Enrol anytime up to 3 weeks after the commencement of the school year
- This VCE VM course consists of 95 nominal hours and equates to 1 VET credit when successfully completed.
- This course is suitable for students in years 10, 11 and 12
- Please contact your school to discuss fees



## Location

39/617-643 Spencer St,  
West Melbourne, 3003

Scan QR code to express interest or visit  
[www.serveitup.com.au/hospitality-vce](http://www.serveitup.com.au/hospitality-vce)

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