

Hospitality Courses 2024



Coffee Job Ready



3 Days 10am-4pm

Get skilled to work as a barista:

- Make and serve espresso coffee
- Food Handlers' Certificate - Level 1
- Infection Control
- Using the Point of Sale (POS)
- Hospitality service skills
- Latte art
- Discounted RSA available on completion of the course work
- Extra course info [here](#)

Outcomes

- Coffee job ready statement of participation
- Food Handlers' Certificate – Level 1 (SITXFSA005 Use hygienic practices for food safety)
- Infection Control Certificate (BSBSS00095 – Cross-Sector Infection Control Skill Set)

Fees & Funding

- Funded Concession: \$50
- Funded Non-concession: \$250
- Fee for service - no funding: \$400

Bar Job Ready



3 Days 10am-3pm

Get skilled to work in a variety of hospitality venues:

- Bar skills
- Beer pouring
- Basic cocktails
- Mixed drinks
- Service & Point of Sale
- Food Handling Certificate Level 1
- Infection Control
- Discounted RSA on completion of the course work.

Outcomes

- Bar job ready statement of participation
- Food Handlers' Certificate – Level 1 (SITXFSA005 Use hygienic practices for food safety)
- Infection Control Certificate (BSBSS00095 – Cross-Sector Infection Control Skill Set)

Fees & Funding

- Funded Concession: \$50
- Funded Non-concession: \$250
- Fee for service - no funding: \$400

How to enrol:

1. Email courses@serveitup.com.au or call
2. Speak to a course advisor
3. We will email you an enrolment form
4. Complete the enrolment form & pay
5. Start your course



Course Advisor

*Funded places are limited. Check availability when enrolling.

www.serveitup.com.au 1300555748 RTO no: 22542



Hospitality Courses 2024



Hospitality Essentials Pre-Employment Program



4 Days 10am-3pm

Get skilled to work in a variety of hospitality venues:

- Food Handlers' Certificate - Level 1
- RSA Certificate
- Hospitality service skills
- Coffee skills
- Basic Bar
- Using the Point of Sale (POS)
- Resume preparation (hospitality focused)
- Interview and job trial skills
- Job application support
- Work experience in our cafe available
- Extra course info [here](#)

Outcomes

- Hospitality Essentials Statement of Participation
- Food Handlers' Certificate – Level 1 (SITXFSA005 Use hygienic practices for food safety)
- RSA Certificate from LCV+ SITHFAB021 Provide responsible service of alcohol

Fees \$500 Employment Service Providers refer a client [here](#)

Responsible Service of Alcohol (RSA)



Victorian Responsible Service of Alcohol Certificate

SITHFAB021 Provide responsible service of alcohol

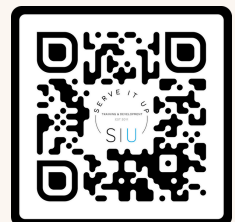
- 6 hour class
- Online theory assessment
- Role plays and case studies

Fees \$60

Discount: \$20 OFF for students that have fully completed the job ready course in 2024.

How to enrol & complete:

1. Enrol online [here](#)
2. Select your course date
3. Pay your fee
4. Our team will confirm your enrolment and class
5. Attend your class & complete the assessment



The following courses will be offered in 2025:

SIT40422 Certificate IV Hospitality

SIT30622 Certificate III Hospitality

SIT20322 Certificate II in Hospitality



Food Safety Courses 2024



Food Handlers' Certificate - Level 1



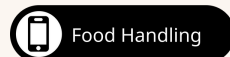
SITXFSA005 Use hygienic practices for food safety

- Self-paced theory online (5-15 hours)
- Practical observations (2 hours)
 - Video upload, or
 - Observations at our campus

Fees \$60

How to enrol & complete:

1. Enrol online [here](#)
2. Pay your fee
3. Our team will confirm your enrolment & send you your online course link
4. Complete your theory
5. Book your practical class after you complete your theory, or upload your videos



Food Safety Supervisor Certificate - Level 2



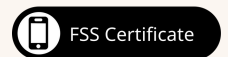
SITXFSA006 Participate in safe food handling practices

- Self-paced theory & assessment online (10-15 hours)
- Complete food safety records and observations relevant to your food safety program. These can be completed in one of three ways:
 - Video upload, or
 - Third-Party Report (Your supervisor must hold their Food Safety Supervisor Certificate), or
 - Our school campus.

Fees \$240

How to enrol & complete:

1. Enrol online [here](#) & pay your fee
2. Our team will confirm your enrolment & send you your online course link



If you would like further information!

Email courses@serveitup.com.au or call our course advisor

