

Bar Skills

Units of competency from SIT20322 Certificate II in Hospitality

Course Information

In this course you will learn to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards. You will also learn to clean bars and public areas, clear and clean glasses, and safely dispose of waste, prepare a bar for service, take drink orders, prepare and serve alcoholic and non-alcoholic beverages and close the bar down.

MUST BE 18+ to enroll!

Course Requirements



Enrolment

- Enrolment form
- USI Transcript
- ID
- LLNDE



Assessment

- Assessment event must be completed satisfactorily for you to be deemed competent in each unit.
- Assessments for this course will include written questions, multiple-choice and short-answer questions, practical observations, and roleplays.



Dress Code

- Enclosed shoes with non-slip soles
- Clothing such as long pants, or knee length skirt or shorts, polo shirt or T-shirt



Pre-Requisite

- This course has a pre-requisite unit [SITXFSA005](#) Use hygienic practices for food safety. You **MUST** be deemed competent in this unit before attending [SITHFAB023](#) & [SITHFAB022](#)
- ESL students must have a completed level 2 english to enrol into this course

Course Details

Course

- Course Dates: Please see Course Guide
- Duration: 3 Days
- Time: 9am – 4:30pm
- Location: Coffs Coast Community College & Coast Hotel Liquid Lounge
- Price: \$440*

For eligible students *This training is subsidised by the NSW Government

Unit Codes

- [SITXFSA005](#) Use hygienic practices for food safety
- [SITHFAB022](#) Clean and tidy bar areas
- [SITHFAB023](#) Operate a bar

Licensing / Regulatory Requirements

- [SITXFSA005](#) Food safety legislative and knowledge requirements may differ across borders. Those developing training to support this unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.
- [SITHFAB023](#), [SITHFAB022](#) No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.



NATIONALLY RECOGNISED
TRAINING

Contact Us

Contact our friendly team for more information or to enrol
Coffs Coast Community College reception@coffscollege.nsw.edu.au
or 6652 5378 | ABN: 21 004 738 403 | RTO 90834

Bar Skills

What to expect

- You can expect Day 1 will focus on Safe Food Handling, covering hygiene practices and contamination prevention. On Days 2 and 3, you'll move into a bar environment, where you'll practice setting up the bar, taking orders, preparing drinks, and providing customer service. This hands-on experience will help you develop practical skills for working in a busy bar setting while maintaining safety and hygiene standards.

Access Student Support

- The Student Support Officer is located next to reception in the Coffs Harbour office.
- Support may include: Enrolment support, Emotional Support, Learning Support and Assessment support.
- You may also bring your own support to your course
- for complex support need please contact the college on 6652 5378 to discuss options.

Feedback, Complaints & Appeals

- The College welcomes feedback from students as part of its commitment to providing quality service. We strive to respond to all student complaints, enquiries, and problems promptly and courteously. If you have a complaint or problem regarding your course, please speak initially with your trainer. If this is not appropriate or the problem remains unresolved, please put your complaint in writing and forward it to the College. Receipt will be acknowledged in writing to manager@coffscollege.nsw.edu.au

Foundation Skills

Students must be able to use below foundation skills to participate in this training.

Reading skills to:

- interpret organisational documents or diagrams relating to:
 - hygiene and food safety procedures.
- interpret workplace documents and diagrams
 - cleaning schedules
 - product instructions for cleaning agents and chemicals
 - safety procedures
 - safety data sheets (SDS).
- read product information in bar menus, brochures, price lists and promotional materials
- interpret at times complex information in Australian standards and organisational procedures
- follow recipe cards to create unfamiliar beverage orders.

Oral communication skills to:

- report hygiene hazards and non-compliant organisational practices accurately.
- use active listening and open and closed probe questioning to determine customer preferences
- provide clear and accurate information on products tailored to the customer.

Numeracy skills to:

- calculate dilution requirements for chemicals and cleaning products.
- calculate ingredient quantities when preparing beverages
- calculate the cost of transactions and provide correct change.

Learning skills to:

- locate key information on cleaning products.

Initiative and enterprise skills to:

- clean in a manner that supports:
 - bar staff by cleaning equipment, service-ware and utensils continuously for their availability during service
 - customer safety.

Technology skills to:

- use automatic dish and glass washers.
- use electronic ordering and payment system.

Writing skills to:

- record basic records of bar restocks and stock orders.

Teamwork skills to:

- provide operational and customer information to other bar staff during the service period and at handover.

Planning and organising skills to:

- sequence the preparation of beverage items to efficiently serve customers.

Self-management skills to:

- manage own speed, timing and productivity.



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