

# Barista & Safe Food Handling

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 extract and serve espresso coffee beverages using commercial espresso machines and grinders, advise customers on coffee beverages, select and grind coffee beans, prepare and assess espresso coffee beverages and to use, maintain and clean espresso machines and grinders.

## 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 SITHFAB025
- 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
- Price: \$380\*

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

### Unit Codes

- SITXFSA005 Use hygienic practices for food safety
- SITHFAB025 Prepare and serve espresso coffee

### 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.
- SITHFAB025 No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

## Contact Us

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

# Barista & Safe Food Handling

## What to expect

- An industry-current trainer will teach you essential food safety practices, including hygiene, contamination prevention, and proper storage and temperature control. The classroom experience includes interactive discussions, practical demonstrations, and hands-on activities to ensure you understand how to handle food safely in commercial and community settings. Our Barista course will teach you the skills to prepare high-quality coffee, including how to use an espresso machine, steam milk, and create various coffee styles. The classroom experience combines practical training, tips on customer service, and knowledge of coffee beans, grinding techniques, and maintenance of equipment to ensure you are ready to work in a café or hospitality setting.

## 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](mailto: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 organisational documents or diagrams that relate to:
  - safety data sheets (SDS) and product instructions for cleaning chemicals
  - organisational procedures for operating, cleaning and maintaining equipment
- read beverage menus and standard recipes for espresso coffee beverages.

### 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 and offer suitable products.

### Writing skills to:

- use legible handwriting and accurate spelling to write orders and basic notes on customer preferences.

### Numeracy skills to:

- visually estimate amounts of milk and make adjustments to doses of ground coffee.

### Problem-solving skills to:

- identify deficiencies in espresso extraction and make adjustments to ensure a quality product
- monitor operational efficiency of espresso machine and adjust use during coffee beverage preparation.

### Planning and organising skills to:

- sequence the preparation of beverages and their components to efficiently serve customers.

### Technology skills to:

- use coffee grinders and espresso machines, and identify faults and maintenance issues as they arise.



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