

VTP257 Barista Training



DESCRIPTION

This unit describes the performance outcomes, skills and knowledge required to extract and serve espresso coffee beverages using commercial espresso machines and grinders. It requires the ability to 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. Complex repairs of equipment would be referred to specialist service technicians.

Preparation of coffee beverages using other methods is covered in SITHFAB004 Prepare and serve non-alcoholic beverages.

This unit applies to any hospitality organisation that serves espresso coffee beverages, including cafes, restaurants, bars, clubs, function and event venues.

It applies to espresso machine operators who operate with some level of independence and under limited supervision.

ELIGIBILITY/ENTRY REQUIREMENTS

To ensure you have the right skills and support to succeed in your course, a Language, Literacy and Numeracy (LL&N) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

To gain entry into VTP257 Barista Training, candidates must:

- be 15 years of age or above to be eligible to enrol.

DELIVERY DETAILS

Location(s)	Duration*	Study mode
Palmerston Campus Alice Springs Campus	As a short course either offered over 2 x 6-hour sessions or 4 x 3 hour sessions	Face to face delivery

* Duration will vary depending upon how long a student takes to reach the required competency level.

2022 FEES

The 2022 indicative fee for this course is \$67.50 for eligible students and receive an NT Domestic Subsidised place or \$562.50 for Domestic Full fee places. Actual fees will vary according to your choice of units.

Please note: A limited number of NT Government subsidy places are available for eligible NT domestic students, so contact us now to secure your place for 2022.

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [VET Fees and Payments](#).

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

RESOURCES

Students are issued with a workbook and supplementary materials.

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but are not limited to SIT30616 Certificate III in Hospitality.

Possible occupations relevant to this program include:

- Café Attendant
- Barista

PROGRAM CONTENT

This training program covers two (2) units of competency taken from the SIT Tourism, Travel and Hospitality Training Package which is recognised nationwide.

UNITS

SITHFAB005	Prepare and serve espresso coffee
SITXFSA001	Use hygienic practices for food safety

WITHDRAWING FROM A PROGRAM

You may withdraw from this program and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support](#).

CONTACT DETAILS

- E. student.central@cdu.edu.au
T. 1800 061 963 (free call)
W. <https://www.cdu.edu.au/study/essentials>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.