VTP454 Barista Training

DESCRIPTION

This Course 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.

It also includes pre-requisite unit SITXFSA005 Use hygienic practices for food safety, this gives an understanding of hygienic practices used in a commercial environment for the safety of customers.

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

A Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

DELIVERY DETAILS

Location(s)	Palmerston, Alice Springs
Duration*	Two (2) days
Study mode ^^	Face-to-face

* Duration may vary depending on how long a student takes to reach the required competency level.
^^ Course timetable will be provided on application for the course.
^^Information relating to study modes can be found in the 2026 TAFE Student Guide

FEES

Fee Type	2026 Course Fees
NT Government Supported*	$173.25 (Regional & Remote only)*
Flat Fee	$240.00

This course is supported by the NT Government for eligible domestic students who are NT residents.

*For Regional and Remote-only supported courses, the delivery location of the course needs to be listed on the NTG's Delivery allowance for VET-funded programs with regional or remote as the location category to be eligible. A limited number of NT government-supported places are available, so secure your place now.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. For International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to TAFE Fees and Payments

ASSESSMENT

Skills and knowledge assessments are an essential step in progressing through your course. You may be assessed in a number of ways including written assessment, questioning, portfolios, work samples, direct observation, practical assessments and third-party feedback.

Throughout your course you will receive information about assessments including how, when and where assessments will be conducted.

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.

CREDIT TRANSFER (CT)

Charles Darwin University as a Registered Training Organisation recognises the Australian Qualifications Framework qualifications and Statement of Attainments issued by any other Australian Registered Training Organisation (RTO).

RESOURCES

Students will have 24/7 access to assessments and learning resources on Learnline, CDU's online learning platform. Before you can start using Learnline, you'll need to make sure that your computer has the correct setup. For more details: https://www.cdu.edu.au/current-students/services/learnline

STUDY AND CAREER PATHWAYS

Achievement of this course may provide credit towards qualifications in the SIT30622 Certificate III in Hospitality Training Package.
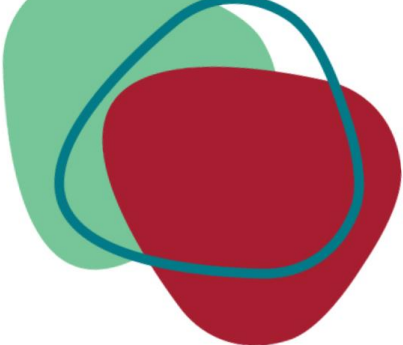
PROGRAM CONTENT

This training program covers (2) units of competency taken from the SIT30622 Certificate III in Hospitality Training Package, which is recognised nationwide.

UNITS

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

* Pre-requisite unit SITXFSA005 Use hygienic practices for food safety

Code and Title
2026 – Version 1 – Regional and Remote

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 provides support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Financial Support 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 - Life, Health and Wellbeing

CONTACT DETAILS

Culinary Arts and Hospitality

E.   vet.culinaryarts@cdu.edu.au
T.   08 8946 7800 (PAL) 08 8959 5461 (ASP)
W.   https://www.cdu.edu.au/tafe

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

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