Ready Set Work Café Operations

22476VIC Certificate I in General Education for Adults (Introductory) (Statement of Attainment)

Practical, hands on course which prepares you for work in hospitality.

Gain vocational skills and knowledge in:

- Operating a commercial espresso machine to prepare a range of coffees
- Responsible Service of Alcohol (RSA) (VGCCC certificate)
- Food Safety
- Customer service
- Workplace communication and employer expectations
- Workplace health and safety
- Digital literacy

Friendly, supportive environment with understanding trainers

> "The whole experience was excellent... gaining confidence and gaining new skills." Past student
>
> "The best aspect of Café Operations for me was meeting new people who were seeking similar goals."

Course delivery:

Course details:

Location:

Information & Enrolment Sessions:

Dates:

Time:

There are no pre-requisites for this course. However, SITXFSA005 Use hygienic practices for food safety is a prerequisite for SITHFAB025 Prepare and serve espresso coffee.

This course is a Centrelink approved activity. People with a disability are encouraged to apply.

This training is funded by the Federal and Victorian State Governments (Skills First) for eligible participants*

For more course details please contact our Enrolment Officer on 0498 594 731 or go to www.jesuitcommunitycollege.org.au/contact

Jesuit Social Services
Building a Just Society

Jesuit Community College
www.jesuitcommunitycollege.org.au
TOID 21800

Nationally Recognised Training

Course Content

During this course you will learn about:

- Operating a commercial espresso machine
- Safe and responsible service of alcohol
- Workplace health and safety and safe food practices
- Customer service and customer relations
- Workplace communication and employer expectations
- Time management and personal presentation
- Project planning
- Understanding different writing styles
- Using online workbooks and assessments

8 units from the 16-unit full qualification are delivered in this course. Course includes self paced learning activities.

This information must be read in conjunction with the course fact sheet.

Course outcomes

Upon successful completion of this course you gain:

- SITHFAB025 Prepare and serve espresso coffee
- SITXFSA005 Use hygienic practices for food safety
- SITHFAB021 Responsible Service of Alcohol unit of competency and includes the VCGLR Certificate required to work in liquor premises in Victoria
- Statement of Attainment for the units of competency listed on the fact sheet
- Greater self-confidence in approaching employers and applying for jobs
- Improved digital literacy skills
- A career pathway plan to employment or further education and training
- The opportunity to pathway into Jesuit Community College's employer network program

*Eligibility

In order to be eligible for Skills First, Victorian Government funded education, you must be one of:

- an Australian citizen or an Australian Permanent Resident (holder of a permanent visa)
- a New Zealand citizen (holder of a current New Zealand passport)
- an Asylum Seeker holder of a current VISA Class E (BVE), Safe Haven Enterprise Visa (SHEV) or Temporary Protection Visa (TPV) (as verified via the Commonwealth Visa Entitlement Verification Online (VEVO) with study rights)

AND

For more information please click on this link: www.jesuitcommunitycollege.org.au/skills-first-eligibility

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