



Bar Attendant

Certificate III in Hospitality - SIT30713

Job Description

Employees prepare, mix and serve drinks to customers in hotels, bars, cafes, restaurants and clubs. They also have bar operation responsibilities, such as handling financial transactions, looking after the cellar and providing specialist advice on drinks.

Summary of Training

- > Work effectively with others
- > Source and use information on the hospitality industry
- > Work effectively in hospitality service
- > Provide service to customers
- > Show social and cultural sensitivity
- > Coach others in job skills
- > Participate in safe work practices
- > Use hygienic practices for food safety PLUS
- > Clean and tidy bar areas
- > Provide responsible service of alcohol
- > Operate a bar
- > Provide advice on beers, spirits and liqueurs
- > Process financial transactions
- > Receive and store stock
- > Purchase goods

Note

Please be aware that this Sample Training Program is designed to be a guide only to the selection of non-core units. Alternative combinations of units may be selected. In some cases Australian Apprentices may also have to complete prerequisite units. Employers and Australian Apprentices should seek advice from Australian Apprenticeship Support Network (Apprenticeship Network) providers or Registered Training Organisation for more detail.