



Espresso Coffee Machine Operator (Barista)

Certificate III in Hospitality - SIT30713

Job Description

Employees are specialists who prepare and serve espresso coffee in restaurants, bars and cafes using commercial espresso machines. They also prepare and serve other beverages and provide table service.

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
- Prepare and serve non-alcoholic beverages
- Prepare and serve espresso coffee
- Provide responsible service of alcohol
- Provide advice on food
- Provide table service of food and beverage
- Maintain the quality of perishable supplies

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.