## **READY, SET, SERVE! -** HOSPITALITY ESSENTIALS SHORT COURSE

## GAIN THE/SKILLS FOR YOUR CAREER SUCCESS



Learn the vital skills that could see you obtain the perfect casual or full-time hospitality role

## THE AXIAL DIFFERENCE

At Axial Training our aim is to provide an exceptional education experience, with quality outcomes and tailored training solutions that add genuine value to a students secondary school experience.

We have developed an industry-leading blended vocational training model that has proven to be ideal for Queensland Schools delivery.



## SCHOOLS PROGRAM

WHILE AT

SCHOOL

At Axial Training, we are passionate about nurturing our student's individual qualities, preparing them for meaningful and purposeful lives in industry and study, whilst affording them world-class opportunities to reach their ideal career aspirations.

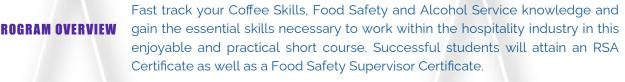
Axial Training is proud to offer a range of short course programs to Queensland secondary school students, providing pathways to further study, immediate employment or Apprenticeship and Traineeship opportunities.

E: SCHOOLS@AXIAL.EDU.AU W: WWW.AXIAL.EDU.AU P: 1300 729 425



## READY, SET, SERVE! HOSPITALITY ESSENTIALS SHORT COURSE

# BE EMPOWERED TO MAKE A DIFFERENCE



DELIVERY OPTIONS

COURSE OUTLINE

Successful completion will see the student

receive 2 OCE Points





Self-directed online pre-course learning +2-day practical Lessons delivered at your school over 2 davs

#### SITHFAB025 Prepare & Serve Espresso Coffee

By studying this unit, you will gain the knowledge and skills required to extract and serve espresso coffee beverages using commercial espresso machines.

#### Learn to:

 advise customers on coffee beverages, select and grind coffee beans, prepare and assess espresso coffee beverages, and
use, maintain and clean espresso machines

#### SITXFSA005 Use Hygienic Practices For Food Safety

Study of this unit will see the student gain valuable knowledge and skills about personal hygiene practices, which will help you prevent food contamination that might cause food-borne illnesses.

Learn to:

) follow predetermined organisational procedures, identify and control food hazards, report personal hygiene issues,

prevent food contamination, and avoid cross-contamination by washing hands.

#### SITXFSA006 Participate in Safe Food Handling Practice

This unit describes the performance outcomes, skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food.

Learn to:

Learn to

store food safely
prepare food safely
follow a food safety program
maintain a clean environment

#### SITHFAB021 Provide Responsible Service Of Alcohol

This unit is is an accredited competency that gives you the skills and knowledge to serve alcohol legally and responsibly in a bar environment.



#### O sell or serve alcohol responsibly

- identify issues related to the sale and service of alcohol
- assist customers to drink within appropriate limits
- monitor emotional and physical state of customers
- identify situations which pose a risk



### LET'S CONNECT

QUALIFICATION DELIVERED BY AXIAL TRAINING RTO 2437 CRICOS 03452C