

Cafe Sales and Barista

Level

Certificate II in Food Processing FDF20111
Independent Institute of Food Processing RTO – 40123

Course Length

1 semester

Credit value

All units are nationally recognised. Students will be issued with a Statement of Attainment for units of competency completed.

Each 70 hours of successfully completed competencies contributes 10 Credits towards SACE Stage I completion.

Advice to students

This course requires attendance on one full day per week.

Basic written language skills are essential.

TGSS funding requires students to complete 140 hrs of work placement.

Course overview

This program will help students become job ready for businesses such as cafes, delis, bakeries, hotels, commercial kitchens, catering, hospitality, restaurants and kitchens in places such as aged care providers.

The training will give students the opportunity to gain key skills and/or recognition in food handling, food preparation, customer service/selling and barista/cafe duties.

Assessment

Assessment is conducted throughout the course in both practical and theoretical activities. Each competency is assessed according to the criteria set in the training package. Assessment can be flexible to allow for circumstances which may involve hardship, sickness or extraordinary circumstances. Students can also apply for RPL.

Pathways

Opportunities exist to gain employment, school-based apprenticeship or continue studying at Certificate III level.

Further information

Additional program costs of \$110 for food (subject to change).