

Tasting Plate

Develop your skills in preparation for working in hospitality during this interactive three day course.

You will be introduced to the art of coffee making, working with a safe approach when handling food, guidelines for the responsible service of alcohol and customer service skills.

Satisfactory completion of assessments during this course will result in a statement of attainment for the accredited unit SITXFSA001 Use hygienic practices for food safety.

Tasting Plate Menu

Day 1:

- SITXFSA001 Use hygienic practices for food safety

Day 2:

- Basic coffee making
- Customer service

Day 3:

- Basic coffee making
- Customer service
- Responsible service of alcohol (RSA)

Learn from our very own hospitality heroes who are currently leading the way in the local hospitality scene.

Tasting Plate

Upcoming Courses

August 2018

Date	Course	Start time	Finish time	Location
Mon 20	Tasting Plate	9:30AM	More than 1 day	Sunshine
Mon 27	Tasting Plate	9:00AM	More than 1 day	genU Barwon - 18th Amendment and genU Barwon - Little Ryrie Street

September 2018

Date	Course	Start time	Finish time	Location
Mon 24	Tasting Plate	9:00AM	More than 1 day	genU Barwon - 18th Amendment and genU Barwon - Little Ryrie Street
Tue 25	Tasting Plate	9:30AM	More than 1 day	Sunshine

October 2018

Date	Course	Start time	Finish time	Location
Mon 22	Tasting Plate	9:00AM	More than 1 day	genU Barwon - 18th Amendment and genU Barwon - Little Ryrie Street
Mon 29	Tasting Plate	9:30AM	More than 1 day	Sunshine

**For further information
and bookings please contact**

training@genu.org.au or
1300 KTCOURSE (1300 582 687)