

## 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.

## Course Units

- (COFFEE) Coffee making
- (RSA) Responsible Service of Alcohol
- (CUSTSVCE) Customer Service
- (SITXFSA001) Use hygienic practices for food safety
- (RSA) Responsible Service of Alcohol
- (FOODBEVERAGE) Food & Beverage Service
- (SITXFSA001) Use hygienic practices for food safety
- (RSA) Responsible Service of Alcohol
- (SITXFSA001) Use hygienic practices for food safety

## Tasting Plate

### Upcoming Courses

#### January 2019

Date	Course	Start time	Finish time	Location
Tue 29	Tasting Plate	9:30AM	More than 1 day	Sunshine

#### February 2019

Date	Course	Start time	Finish time	Location
Mon 18	Tasting Plate	9:00AM	More than 1 day	genU BARWON - Manhattan Bar
Tue 26	Tasting Plate	9:30AM	More than 1 day	Sunshine

#### March 2019

Date	Course	Start time	Finish time	Location
Mon 18	Tasting Plate	9:00AM	More than 1 day	genU BARWON - Manhattan Bar