

# Training Courses & Related Services

## Bar Skills



**SITHFAB001A Clean & Tidy a Bar, SITHFAB002A Operate a Bar  
SITXFINO01A Process Financial Transactions**



<b>Duration</b>	2 x 6.5 hours	<b>Min-Max Group Size</b>	8-15
<b>Who should attend</b>	All staff who are to be involved in the preparation & service of beverage. Note Students: Must be over 18 & hold an RSA Certificate.		
<b>Course aims</b>	On the completion of this course, participants will have a basic understanding of the skills needed & the tasks to be undertaken to operate a Bar. Persons who successfully complete will also have the skills to prepare & serve a range of alcoholic beverages.		
<b>Learning outcomes</b>	<p>On successful completion of this course participants will have an understanding of:</p> <ul style="list-style-type: none"> <li>○ Set up the bar display &amp; work area</li> <li>○ Take orders &amp; either note or memorise correctly.</li> <li>○ Identify any specific customer preferences.</li> <li>○ Receive &amp; process customer payments. Serve drinks promptly &amp; courteously, in accordance with customer preferences, using required glassware &amp; garnishes.</li> <li>○ Prepare drinks in accordance with legal &amp; enterprise standards, using the correct equipment, ingredients &amp; correct standard measures.</li> <li>○ Minimise wastage &amp; spillage.</li> <li>○ Report beverage quality issues promptly to the appropriate person.</li> <li>○ Attend to any mishaps, promptly &amp; safely.</li> <li>○ Clear, clean or dismantle bar areas in accordance with enterprise procedures.</li> </ul> <p>Where appropriate, conduct a handover to incoming bar staff, &amp; share relevant information.</p>		
<b>Documents issued on successful completion</b>	Statement of Attainment in partial completion of Certificate II in Hospitality Operations upon successful completion of assessment tasks & assignments. The assessment will be by participation, practical demonstration of skills learnt & formal written assessment along with completion of workbook tasks.		
<b>Price per person</b>	POA	<b>Price per in-house course</b>	POA