

COFFEE MAKING COURSE

This short course covers the skills and knowledge to make and serve espresso coffee using a commercial espresso machine in addition to following workplace hygiene procedures.

What job could training lead to?

Enhances your prospects as a cafe attendant or coffee shop employee or simply enjoy learning new skills.

Am I eligible?

There are no entry requirements.

What will I receive?

Students will receive a Result of Assessment on completion. A Statement of Attainment is also available on request.

Can I go on to further training?

Yes. Successful completion of this course may gain recognition of your studies towards Certificate II in Hospitality. Depending on your desired outcome, CQ TAFE has a wide range of training pathways that may suit you.

How long will the training take?

Duration is usually three hours a week for three weeks.

Where, when and how can I train?

General Public

Location	Notes
Central Highlands Main Campus	06/08/2009-27/08/2009, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night a week, Thursday 6:00pm-9:00pm
Central Highlands Main Campus	29/10/2009-12/11/2009, Part time, Night, On campus (Classroom / Training Facility), 3 weeks / 1 night a week, Thursday 6:00pm-9:00pm
Mackay Main Campus	27/07/2009-10/08/2009, Part time, Day, On campus (Classroom / Training Facility), 3 weeks / 1 day a week, Monday 9:00am-3:00pm
Mackay Main Campus	26/10/2009-09/11/2009, Part time, Day, On campus (Classroom / Training Facility), 3 weeks / 1 day a week, Monday 9:00am-3:00pm

What else might I find useful?

Information about student support, recognition of prior learning, financial assistance, concessions, study and library assistance can be found at: www.cq.tafe.qld.gov.au/students

To ensure a place in this course an enrolment form must be completed and full payment received. Enrolments can be made over the phone with a credit card, in person or via mail. Fees may be paid by credit card, cash, EFTPOS or money order.

Materials / Other Requirements:

Please bring a pen and note pad to each session. Students are required to wear enclosed shoes for safety requirements in accordance with the TAFE safety policy.

Units of competency

Required Units

Unit	Description
SITHFAB012A	Prepare and serve espresso coffee
SITXOHS002A	Follow workplace hygiene procedures

How do I apply and where can I find more information?

Phone the Customer Contact Centre on 1300 CQ TAFE (1300 27 8233) or visit our website: www.cq.tafe.qld.gov.au

Please note:- While competencies listed in the brochure are offered by CQ TAFE, all may not be offered through individual campuses or during the current semester. Unit hours displayed are the typical supervised nominal hours for typical attendance but actual hours can vary. The information contained within this brochure was correct at the time of printing.

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