



Queensford College 4DAY Hospitality Program 2024 October

Course details

This course is designed to give students valuable hands-on experience preparing them for the hospitality industry. The students will learn how to make coffee and serve coffee to customers, serve and clear tables to industry standards and develop skills and knowledge about responsible service of alcohol. They will also learn how to make non-alcoholic beverages and serve them to customers in a simulated café environment.

Pre-reading is required for this course along with the hygiene unit online and an online coffee quiz to be completed. This has to be completed before commencing the 4-day program.

| Dates | Cost |
|-----------------------------------|--------------|
| Thursday 03 rd October | \$600 |
| Friday 04 th October | |
| Thursday 10 th October | |
| Friday 11 th October | |

GAIN

20 SACE CREDITS
STAGE 2

| Course code | Course Name |
|-------------|---|
| SITXFSA005 | Use hygienic practices for food safety |
| SITHFAB025 | Prepare and serve espresso coffee |
| SITHFAB027 | Serve food and beverage |
| SITHFAB021 | Provide responsible service of alcohol |
| SITHFAB024 | Prepare and serve non-alcoholic beverages |



CONTACT US TO BOOK YOUR SPOT

Call us on **(08) 8410 4605** or email sa@queensford.edu.au to apply today.

Queensford College is the trading name of Malekhu Investments Pty Ltd
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All information in this document was correct at the time of printing but is subject to change | V1.1 Reference: 030724