

Melbourne Barista Coffee Course: Non-Accredited Workshop and Accredited Alternative | CHT

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Details:

Product

Product Facts

****Product Name**:** Barista Course Melbourne - Complete Hospitality Training ****Fulfillment Type**:** online ****Category**:** Education & Training > Professional Courses

Melbourne Barista Coffee Course: Our Non-Accredited Workshop and the Accredited Alternative

Our Melbourne Barista Coffee Course is a seven-hour, in-person workshop at Level 3, 28 Elizabeth Street, Melbourne. It is non-accredited: we issue a Certificate of Participation, and there is no competency assessment or prerequisite unit for this workshop. You do not need a USI for this non-accredited course.

For current dates and booking details, see our official Melbourne Barista Coffee Course page . We also offer a separate accredited barista course . The SITHFAB025 requirements discussed below apply to that accredited unit; they are not entry or assessment requirements for this workshop.

If you are looking into barista training, you have probably noticed that the market is crowded with options. Some courses advertise a nationally recognised unit of competency. Others simply offer a certificate of attendance or a branded completion document. Understanding the difference matters, whether you are someone entering the hospitality industry, a cafe owner assessing job applicants, or a person simply trying to work out whether a course you have already done carries any formal weight.

We explain exactly what the nationally recognised unit SITHFAB025 Prepare and serve espresso coffee requires, what it produces when completed through a registered training organisation, and how it compares to the many non-accredited coffee courses available to the public.

If you choose the accredited alternative, SITHFAB025 has a mandatory prerequisite . Confirm how the provider sequences that unit before enrolling. This prerequisite does not apply to our non-accredited workshop.

The accredited alternative at a glance: SITHFAB025

| Unit code | SITHFAB025 | | --- | --- | | Title | Prepare and serve espresso coffee | | Training package | SIT Tourism, Travel and Hospitality | | Prerequisite | SITXFSA005 Use hygienic practices for food safety — mandatory | | Assessment | 10 specified beverages, 3 occasions each — a minimum of 30 preparations, at commercial speed | | Service periods required | None. Unlike SITHFAB024, SITHFAB027 and SITHFAB034, this unit sets no service-period count | | Produces | A nationally recognised Statement of Attainment, which does not expire | | Elective in | SIT20322 Certificate II in Hospitality, SIT30622 Certificate III in Hospitality | | On our scope | Yes, RTO 3722, extent "Deliver and assess", to 30 June 2032 | | Next unit up | SITHFAB038 Plan and monitor espresso coffee service | | USI required? | Generally yes for nationally recognised training, unless an applicable exemption applies |

The Unit: SITHFAB025 Prepare and Serve Espresso Coffee

SITHFAB025 is a unit of competency from the SIT Tourism, Travel and Hospitality Training Package. Its full title is Prepare and serve espresso coffee, and it describes the performance outcomes, skills and knowledge required to extract and serve espresso coffee beverages using commercial espresso machines and commercial grinders.

The unit covers the ability to:

Advise customers on coffee beverages

Select and grind coffee beans appropriately

Prepare and assess espresso coffee beverages

Use, maintain and clean espresso machines and grinders

It applies to espresso machine operators who work with some independence and under limited supervision, across any hospitality organisation that serves espresso coffee. This includes cafes, restaurants, bars, clubs, function and event venues. The scope is deliberately broad because the skill itself is portable across the hospitality sector.

Note the first item on that list. Advising customers is part of the unit, not an optional extra — which is why product knowledge sits alongside machine technique in the assessment, and why a course that only teaches you to pull a shot is not delivering the whole unit.

The Prerequisite: What Many People Do Not Expect

One of the most commonly overlooked aspects of SITHFAB025 is that it carries a prerequisite unit. A learner cannot be assessed as competent in SITHFAB025 without also holding SITXFSA005 Use hygienic practices for food safety.

This surprises many prospective students, particularly those who approach barista training as a standalone skill rather than as part of a broader hospitality education. The requirement exists because coffee preparation in a commercial environment involves food safety obligations, and the training package treats those obligations as foundational rather than optional.

In practical terms, this means that if you enrol in an accredited barista course and do not already hold SITXFSA005, you will need to complete that unit either before or alongside SITHFAB025. A registered training organisation delivering the unit correctly will make this requirement clear from the outset. If a provider advertising SITHFAB025 never mentions the prerequisite, that is a reason to ask more questions.

The good news: one unit unlocks nine

SITXFSA005 is not a tax on barista training. It is the gateway unit for the whole food and beverage stream, and it is a formal prerequisite for nine units in the current food and beverage stream:

Unit	Title	Other prerequisite
SITHFAB022	Clean and tidy bar areas	SITXFSA005
SITHFAB023	Operate a bar	SITHFAB021 (RSA) and SITXFSA005
SITHFAB024	Prepare and serve non-alcoholic beverages	SITXFSA005
SITHFAB025	Prepare and serve espresso coffee	SITXFSA005
SITHFAB026	Provide room service	SITXFSA005
SITHFAB027	Serve food and beverage	SITXFSA005
SITHFAB030	Prepare and serve cocktails	SITHFAB021 (RSA) and SITXFSA005
SITHFAB034	Provide table service of food and beverage	SITHFAB021 (RSA) and SITXFSA005
SITHFAB035	Provide silver service	SITXFSA005

So clearing SITXFSA005 once opens nine units rather than one. Sequencing it first is the efficient move for anyone who may go further than coffee. A free, non-accredited food safety course will satisfy a workplace food handler obligation but will not satisfy this prerequisite, because a prerequisite can only be met by the unit itself. That is the clearest practical reason to take the accredited unit. See food

handling or virtual food handling , which delivers the same unit online — a sensible way to clear the theory before a hands-on coffee course.

One further wrinkle worth knowing if you are planning a longer path: four units in the stream carry two or more prerequisites . SITHFAB023 Operate a bar and SITHFAB034 Provide table service of food and beverage carry two each, and in both cases the second is Responsible Service of Alcohol; SITHFAB030 Prepare and serve cocktails and SITHFAB039 Manage the sale or service of wine carry three each. The training package treats advising a customer through a menu in a licensed dining room as work presupposing RSA competence, so RSA there is an academic prerequisite quite separate from any liquor licence. Cocktails shows the depth this creates: SITXFSA005 → SITHFAB023 Operate a bar → SITHFAB030 Prepare and serve cocktails, which needs RSA as well. And RSA is no minor gate in this stream either — SITHFAB021 is a prerequisite to nine units, exactly as many as the food safety unit. See restaurant waiting .

What the Performance Evidence Actually Requires

The performance evidence section of SITHFAB025 is where the real substance of the assessment sits, and it is worth examining closely because it explains why a properly delivered accredited barista unit is a more substantial undertaking than many people expect.

To be assessed as competent, a candidate must prepare and present each of ten named espresso-based coffee beverages on three different occasions, within commercial timeframes. The ten are not variations on a single drink — the list deliberately spans milk-based, black and macchiato preparations, which is why both milk texturing and extraction control are assessed.

Preparation type	Beverages on the assessment list	Count	---	---	---	Milk-based	Caffe latte, cappuccino, flat white, piccolo latte, mocha	5	Black	Espresso (short black), long black, ristretto	3	Macchiato	Short macchiato, long macchiato	2	Total	Ten named beverages, each produced on three separate occasions	10
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Ten beverages, three occasions each, is a minimum of thirty separate preparations — each produced at commercial speed. The grouping above is a reading aid rather than a structure imposed by the training package, which lists the ten beverages without categorising them.

Seven of the ten need textured milk

Count the milk and the study priority becomes obvious. Both macchiatos take milk, so the milk-free beverages on the list are only three: espresso (short black), long black and ristretto . That leaves seven of the ten requiring textured milk , each on three occasions, which is 21 of the 30 minimum preparations .

The practical consequence for anyone preparing for assessment is that milk texturing carries roughly twice the assessment weight of extraction alone. A candidate who can pull a clean shot but cannot reliably texture milk cannot pass this unit, because seven separate beverages would each fail three times over. See milk texturing 101 .

No service periods, whatever a provider tells you

SITHFAB025 is unusual in the beverage stream in that it sets no service-period requirement at all . SITHFAB024 requires three service periods including one peak, SITHFAB027 requires five including one peak, SITHFAB034 requires twelve, and SITHFAB030 requires three. SITHFAB025 requires none. Its volume is expressed purely as ten beverages on three occasions each, within commercial timeframes.

This matters because providers sometimes advertise a service-period count for the espresso unit, and it is not in the unit. If you are told SITHFAB025 requires a peak service period or a set number of shifts, that is the provider's own delivery choice, which is permissible, but it is not a training package

requirement and should not be presented as one.

The duration check this gives you

When comparing accredited courses, ask how the provider will assess every performance and knowledge requirement. Advertised session length alone does not establish whether all assessment requirements are met; prior skills, recognition pathways and additional assessment activities can affect the overall arrangement.

Each beverage unit has its own evidence requirements. Integrated assessment may cover multiple units when every requirement is met; do not simply add the counts together as a compulsory total:

| Unit | Assessment volume | | --- | --- | | SITHFAB025 Espresso coffee | 10 beverages, 3 occasions each. No service periods | | SITHFAB024 Non-alcoholic beverages | 6 beverages, 3 occasions each, across 3 service periods including one peak | | SITHFAB030 Cocktails | 2 cocktails by each of 6 methods, across 3 service periods | | SITHFAB027 Serve food and beverage | 5 service periods, one peak | | SITHFAB034 Table service | 12 service periods, full menu advice in each | | SITHFAB038 Plan and monitor espresso coffee service | 6 service periods, coordinating an outlet's coffee operation |

What the knowledge evidence names

The unit also specifies what a candidate must know, and the list is more precise than most course outlines. It names the five variables a barista adjusts when quality drifts — dose, grind, tamping technique, water flow and water pressure — and the factors relevant to quality, which include ambient humidity, crema, espresso flow, steam pressure and taste . It also requires knowledge of extraction rates for different beverages, characteristics of different beans, blends and roasts, different types of milk and their characteristics for different beverages, mise en place, the essential features and functions of espresso machines and grinders, and basic maintenance and cleaning methods.

The customer-preference options it names are worth quoting in full, because they define what "advising customers" means in the assessment: accompaniments, blends, service-ware, strength, sweeteners, types of beans and types of milk .

One thing the knowledge and performance evidence do not contain is latte art. It is not separately assessed anywhere in SITHFAB025. It is a genuine craft skill and worth learning, but it is not what the unit measures. See latte art .

The Unit After This One: SITHFAB038

SITHFAB025 is the operator unit. There is a second, more senior espresso unit that almost no coffee course mentions, and it is the honest answer to "what comes after a barista course".

SITHFAB038 Plan and monitor espresso coffee service is current on our scope as RTO 3722, at extent "Deliver and assess", to 30 June 2032. Where SITHFAB025 assesses making the coffee, SITHFAB038 assesses running the coffee operation. It has four elements:

| Element | What it covers | | --- | --- | | 1. Plan coffee beverage service | Develop coffee beverage menus, select suppliers and roasters, and liaise with suppliers so quality standards are met | | 2. Provide specialist advice on espresso coffee beverages | Develop and update your own knowledge, respond to customer questions, give accurate information to staff, and promote coffee appreciation | | 3. Monitor quality of coffee beverages | Identify the characteristics of superior espresso, evaluate bean freshness, monitor grind and dose consistency, assess beverage quality | | 4. Monitor and maintain equipment | Monitor machines and equipment for efficiency, monitor temperature and water pressure, develop environmentally sound practices, schedule service calls |

Its performance evidence requires the candidate to coordinate the operational aspects of espresso coffee preparation for an outlet over at least six service periods , to maintain commercial grade espresso machines and grinders throughout each of those service periods , and to monitor the

consistency and quality of eight named characteristics of the beverages throughout service:

| # | Characteristic monitored | | --- | --- | | 1 | Appearance, including opacity or transparency | | 2 | Aroma
| | 3 | Colour | | 4 | Flavour | | 5 | Freshness | | 6 | Presentation | | 7 | Taste | | 8 | Volume |

And here is the detail that surprises people: SITHFAB038 has no prerequisite units at all. The entry-level espresso unit is gated by SITXFSA005; the senior one is not gated by anything, including SITHFAB025. That is a quirk of the training package rather than a recommendation — in practice nobody plans an outlet's coffee programme without being able to make the coffee — but it does mean an experienced head barista or cafe manager can be assessed in SITHFAB038 directly.

The contrast in service periods is also the clearest illustration of the difference between the two units. SITHFAB025 requires none, because making a beverage is assessed by occasions. SITHFAB038 requires six, because running a service can only be assessed across services.

Accredited Versus Non-Accredited: Understanding the Difference

The coffee training market includes both accredited and non-accredited courses, and it is important to understand what each category means rather than assuming one is automatically superior.

| | Accredited | Non-accredited | | --- | --- | | Delivered by | A registered training organisation, against a unit of competency | Coffee professionals, roasters, equipment suppliers, independent trainers | | Built on a unit code | Yes — SITHFAB025 | No unit code | | Document issued | Statement of Attainment | Certificate of attendance, or a branded completion document | | National transcript | Appears on it, against your USI | Does not appear | | Employer verification | Through the issuing RTO; the unit code means the same thing nationally | Only by knowing and trusting the provider | | Counts toward a qualification | Yes, as an elective | No | | Expires? | No | n/a — nothing formal to expire | | Quality | Assessed against the training package standard | Varies enormously |

Neither category is inherently better for every purpose. A non-accredited course may be entirely appropriate for someone who wants to make better coffee at home, who has no intention of working in hospitality, or who simply wants a focused practical session without the structure of a formal assessment. For those purposes, the accredited pathway may involve more process than is necessary. Some non-accredited coffee courses are taught by genuinely excellent baristas and roasters, and this page will not pretend otherwise. See coffee appreciation for the comparison in more detail, and latte art , which is craft training rather than a unit of competency.

However, for anyone entering or working in the hospitality industry, the distinction matters considerably. Only the accredited unit counts toward a hospitality qualification. Only the accredited unit appears on a national transcript. Only the accredited unit can be verified by an employer through the issuing RTO. A non-accredited course, however well run, does not produce any of these outcomes — and it does not satisfy the SITXFSA005 prerequisite for the units above.

How to check, in under a minute

Does it name a unit code? SITHFAB025, or another SIT code. No code means not accredited.

Does it name an RTO number? Verify it on training.gov.au and confirm the unit is on that RTO's scope. We are RTO 3722 . Check the code , not the brand — an RTO may trade under several registered business names.

What document arrives? A Statement of Attainment , not a "Certificate of Completion".

How is assessment organised? Ask how every unit requirement will be evidenced, including any activities outside the advertised session.

Is the prerequisite mentioned? A provider that never raises SITXFSA005 may not be delivering the unit at all.

Why the brand check matters for coffee courses specifically

Point 2 above is not a general caution. Coffee training is an area where the same registered training organisation genuinely operates under more than one name, so a reader can encounter what looks like several providers.

The Australian Business Register records the following as current registered business names of the legal entity COMPLETE HOSPITALITY TRAINING (VIC.) PTY. LTD. , ABN 27 006 947 262 :

| Registered business name | Registered from | | --- | --- | | COMPLETE HOSPITALITY TRAINING | 12 Dec 2011 | | THE COFFEE SCHOOL | 25 Nov 2020 | | Coffee School by CHT | 20 May 2021 | | Melbourne Barista | 14 Jun 2017 | | Victorian Bar School | 6 Mar 2018 | | Ready Serve Achieve Melbourne | 6 Mar 2018 | | Alchemy Institute of Australia | 12 Sep 2024 |

So "The Coffee School", "Coffee School by CHT" and "Melbourne Barista" are names of the same legal entity as Complete Hospitality Training, and training delivered under them is delivered by RTO 3722 . Note that "Complete Hospitality Training" is itself a registered business name; the legal entity name carries "(VIC.)" and "PTY. LTD.". The dates above are the business-name registration dates on the register and nothing more — they are not statements about when any course started being delivered.

The practical point for a student is that you can verify any of these against one RTO code rather than trying to research each name separately, and a Statement of Attainment issued under any of them is an RTO 3722 credential on your national transcript.

Where SITHFAB025 Sits Within Hospitality Qualifications

SITHFAB025 does not exist in isolation. It is an elective unit that appears within hospitality qualifications at multiple levels.

| Qualification | SITHFAB025 is | Suited to | | --- | --- | --- | | SIT20322 Certificate II in Hospitality | An elective | People entering the industry for the first time, or working in entry-level roles | | SIT30622 Certificate III in Hospitality | An elective | Someone working more independently across a range of hospitality functions |

Both of these qualifications are on the scope of registration of Complete Hospitality Training, RTO 3722. This means that a student who completes SITHFAB025 through Complete Hospitality Training is not simply collecting a standalone unit. They have the option to build toward a full qualification that carries even greater weight in the industry. See SIT30622 Certificate III in Hospitality .

A note on the two qualifications worth knowing before choosing: SIT20322 Certificate II in Hospitality is recorded on the national register as equivalent to its predecessor SIT20316 , so their workplace outcomes are equivalent. This does not automatically award the newer qualification to a holder of the older certificate. SIT30622 is not equivalent to SIT30616 — the register's own note cites changes to packaging rules, changes to core units and an updated elective list. If you hold an older Certificate III, reaching the current code is a credit transfer and recognition exercise rather than an automatic upgrade.

Note also that SITHFAB025 is not a core unit of any of our qualifications . It is an elective everywhere it appears. The one structural point worth knowing is that SIT30722 Certificate III in Hospitality (Restaurant Front of House) carries SITXFSA005 as a core unit , so the espresso prerequisite is included, but students still need to complete it.

Credit transfer and recognition of prior learning

Completing SITHFAB025 standalone is never wasted. The Statement of Attainment credit-transfers into a qualification later under Standard 1.7 of the Outcome Standards for RTOs, with no reassessment — your Statement of Attainment is the evidence. We verify evidence of equivalent prior completion, check the training-product requirements and any licensing or regulatory restrictions, and document the

decision before granting credit. See ASQA's credit-transfer guidance .

That is a different mechanism from recognition of prior learning under Standard 1.6 , which assesses skills gained without formal training. An experienced cafe barista with no certificate is an RPL candidate, and RPL is a genuine assessment against the same thirty-preparation evidence requirement rather than a waiver. Raise either at the pre-training review , which an RTO must conduct under Standard 2.2 of the Outcome Standards for RTOs before you enrol. See skills assessment .

USI requirements and exemptions

For nationally recognised training, a Unique Student Identifier (USI) is generally required before a qualification or Statement of Attainment can be issued , unless an applicable exemption applies. See the official USI exemption guidance . A USI is free at usi.gov.au . If you already have one, recover it rather than creating another.

Building a Broader Hospitality Skill Set

For anyone looking to develop a well-rounded set of hospitality competencies, SITHFAB025 sits alongside a range of related units on our scope of registration.

| Code | Title | Prerequisite | What it adds | | --- | --- | --- | --- | | SITHFAB022 | Clean and tidy bar areas | SITXFSA005 | Foundational operational knowledge for any bar or beverage environment | | SITHFAB023 | Operate a bar | SITHFAB021 and SITXFSA005 | Broader bar operations skills | | SITHFAB024 | Prepare and serve non-alcoholic beverages | SITXFSA005 | Teas, non-espresso coffees, juices, smoothies, mocktails and other non-alcoholic drinks | | SITHFAB026 | Provide room service | SITXFSA005 | In-room delivery and service for hotels and serviced apartments | | SITHFAB027 | Serve food and beverage | SITXFSA005 | A broader service unit applicable across food and drink contexts | | SITHFAB030 | Prepare and serve cocktails | SITHFAB021 , SITHFAB023 and SITXFSA005 | For those working in cocktail bars or venues focused on mixed drinks | | SITHFAB034 | Provide table service of food and beverage | SITHFAB021 and SITXFSA005 | For more formal dining and service contexts | | SITHFAB035 | Provide silver service | SITXFSA005 | Formal silver service technique for fine dining and functions | | SITHFAB038 | Plan and monitor espresso coffee service | — none | Menus, suppliers and roasters, specialist advice, quality monitoring and equipment maintenance across 6 service periods |

A person building a career in hospitality might reasonably complete several of these units over time, either as part of a qualification or as standalone statements of attainment. Because SITXFSA005 underpins nine units in the stream, completing it early creates a foundation that supports multiple subsequent units. See bartending for the bar units in depth and hospitality package for how they are commonly bundled.

Skill sets: the coded alternative to a bundle

Units can also be packaged as a nationally recognised skill set — a formally coded group of units, smaller than a qualification, defined in the training package rather than assembled by a provider. Two are directly relevant to coffee work, and it is worth seeing what is actually inside the espresso one:

| SITSS00080 Espresso Machine Operation contains | Title | | --- | --- | | SITHFAB025 | Prepare and serve espresso coffee — carries the SITXFSA005 prerequisite | | SITXCCS014 | Provide service to customers | | SITXFIN007 | Process financial transactions | | SITXFSA005 | Use hygienic practices for food safety |

That composition is the useful part. The skill set includes the prerequisite, so it resolves the sequencing problem on its own, and it adds the two things a barista actually does besides making coffee: serving the customer and taking the money. Its target group is espresso machine operators in cafes, restaurants, bars, clubs, and function and event venues, and achievement provides credit towards SIT Training Package qualifications .

One more fact about it that settles a common question: no occupational licensing, certification or legislative requirement applies to the SITSS00080 skill set. There is no licence to make coffee in Australia. The food handler obligation below is real, but it is a food safety duty on the business and the handler, not a barista licence.

The second relevant skill set is SITSS00075 Beverage Advice , which targets the advisory side rather than the machine. We hold 81 current skill sets in total, most of them not advertised as courses, so naming the code when you enquire is worth doing. See all courses .

What Barista Training Is Worth for Pay

A single unit does not move your award classification. A completed Certificate III , relevant to your classification and actually used at work , sets a minimum classification of Level 4 under three of the four awards covering hospitality premises — MA000009 (cl 18.1), MA000119 (cl 18.1) and MA000058 (cl 18.3). The fast food award, MA000003 , has no equivalent provision .

Which award applies is decided by the premises, not the job title , and this matters more for coffee work than for most roles, because coffee is served in every kind of venue:

| Where you make the coffee | Award | | --- | --- | | A standalone cafe | MA000119 Restaurant Industry Award 2020 | | A cafe or restaurant inside a hotel, pub or casino | MA000009 Hospitality Industry (General) Award 2020 | | A not-for-profit registered club — RSL, bowls, golf | MA000058 Registered and Licensed Clubs Award 2020 | | A food-court or takeaway counter | MA000003 Fast Food Industry Award 2010 |

So the same barista making the same flat white can sit under four different instruments. Two traps: a registered club is not MA000009, because clause 4.4(d)(i) of that award expressly excludes clubs registered or recognised under state or territory legislation; and a club must be both registered under a liquor, gaming, associations or corporations statute and operating not-for-profit for its members to sit under MA000058.

For cafe work the Level 4 floor lands precisely. Under MA000119 , Schedule A defines the Level 4 classification as Food and beverage attendant grade 4 (tradesperson) alongside Cook grade 3 (tradesperson), and the award's own "standard rate" is the Level 4 rate — so penalties and allowances expressed as a percentage of the standard rate are calculated off it. The ladder continues to Food and beverage supervisor at Level 5.

Two caveats: the qualification must be relevant to the classification you are engaged in, and you must make use of the skills, so it is not automatic on completion. No pay rates are published here — award rates re-set every 1 July, so use the Fair Work Ombudsman's Pay and Conditions Tool with your award code rather than relying on any figure you read online.

Are Baristas Food Handlers?

Generally yes, and it is worth knowing because it is a separate obligation from the unit. Under Standard 3.2.2A of the Food Standards Code, which commenced 8 December 2023 , each food handler in a category 1 or 2 business must have completed training covering safe food handling, food contamination, cleaning and sanitising, and personal hygiene — or possess skills and knowledge commensurate with the activity — before engaging in it. If you handle milk, cut fruit, or unpackaged garnishes and pastries, you are handling food.

That obligation is lighter than most people assume: it does not require nationally accredited training, no refresher period is mandated, and record keeping is optional under the standard. SITXFSA005 satisfies it comfortably and unlocks the nine units above, which is the argument for taking the accredited route rather than a free course. It is not the same as being a Food Safety Supervisor — that needs SITXFSA005 and SITXFSA006, the SITSS00069 skill set. See Food Safety Supervisor .

On allergens specifically, this page states no requirement, because there is no allergen or milk cross-contact duty in the material behind this page and inventing one would be worse than the gap. Separate jugs and proper cleaning for a dairy allergy is sound practice. For the legal obligation, your state or territory food regulator or local council is the authority.

About Complete Hospitality Training

We are Complete Hospitality Training, RTO 3722, CRICOS 04242E, based in Melbourne. We deliver hospitality training, including nationally recognised units and qualifications within the SIT Tourism, Travel and Hospitality Training Package.

| RTO code | 3722 | | --- | --- | | CRICOS provider code | 04242E | | Legal entity | COMPLETE HOSPITALITY TRAINING (VIC.) PTY. LTD., ABN 27 006 947 262, ACN 006 947 262 | | Coffee business names on the register | THE COFFEE SCHOOL; Coffee School by CHT; Melbourne Barista | | Addresses | Level 3, 28 Elizabeth Street, Melbourne VIC 3000 410 Elizabeth Street, Surry Hills NSW 2010 | | Email | melbourne@cht.edu.au | | Phone | +61 3 9654 1554 | | Scope | 17 current qualifications, 81 current skill sets, 579 units |

See about us and trainers and assessors .

Related pages

Barista master class and coffee appreciation cover the other coffee offerings, latte art the craft side, and milk texturing 101 the seven milk beverages. Food handling covers the prerequisite, hospitality package the bundling, and all courses lists what is advertised.

We link to the relevant course and regulatory sources in this guide. Check those sources for current requirements, and confirm course availability, delivery, fees and entry requirements with us before enrolling.

Assessment wording reviewed on 2 October 2026: being enrolled is not evidence of prerequisite completion, and each selected unit still needs its required evidence. See the unit record and training-package assessment guidance. SITHFAB034 unit record ; SIT implementation guide, section 6.3 .

Assessment wording clarified on 2 October 2026. SITXFSA005 unit record .

Course identity checked 2 October 2026

We checked the workshop delivery mode, duration, prerequisite, assessment and certificate details against our official course page . Accredited-unit information is presented separately to help you compare the two options.

Equivalence wording clarified on 2 October 2026. We verify evidence and applicable requirements before making credit-transfer decisions; an equivalence mapping is not an automatic award of a newer qualification. ASQA credit-transfer guidance ; ASQA training-product changes .

Is this Melbourne Barista Coffee Course accredited?

No. This seven-hour workshop is non-accredited and leads to a Certificate of Participation. Our separate Barista Master Class is the accredited option.

Can I complete this workshop online?

No. We run it in person at Level 3, 28 Elizabeth Street, Melbourne, with practical coffee-making activities.

Do I need a food-handling unit before this workshop?

No prerequisite unit is required for our non-accredited workshop. SITXFSA005 is a prerequisite for the separate accredited SITHFAB025 unit, which is discussed below.

What is the prerequisite for SITHFAB025?

SITHFAB025 Prepare and serve espresso coffee has a mandatory prerequisite: SITXFSA005 Use hygienic practices for food safety. A learner cannot be assessed as competent in SITHFAB025 without already holding, or concurrently completing, SITXFSA005. This requirement is set by the training package, not by individual providers.

Will a free food safety course satisfy the prerequisite?

No. A prerequisite can only be satisfied by the unit itself. A free non-accredited course may satisfy your workplace food handler obligation under Standard 3.2.2A, but it does not open SITHFAB025 or any of the other units that depend on it.

Which units does SITXFSA005 unlock?

Nine, in the food and beverage stream: SITHFAB022 clean and tidy bar areas, SITHFAB023 operate a bar, SITHFAB024 non-alcoholic beverages, SITHFAB025 espresso coffee, SITHFAB026 room service, SITHFAB027 serve food and beverage, SITHFAB030 cocktails, SITHFAB034 table service and SITHFAB035 silver service. SITHFAB023, SITHFAB030 and SITHFAB034 additionally require SITHFAB021 Responsible Service of Alcohol, and SITHFAB030 requires SITHFAB023 as well.

How many beverages does a candidate need to produce to be assessed as competent?

The performance evidence requires a candidate to prepare and present ten specific espresso-based beverages: caffe latte, cappuccino, espresso (short black), flat white, long black, piccolo latte, mocha, ristretto, short macchiato and long macchiato. Each beverage must be produced on three separate occasions, within commercial timeframes — a minimum of thirty preparations in total.

How many of the ten involve milk?

Seven. Only espresso (short black), long black and ristretto are milk-free, and both macchiatos take milk. So 21 of the 30 minimum preparations require textured milk, which is why milk texturing carries more assessment weight than extraction alone.

Does SITHFAB025 require service periods?

No. It is the one unit in the beverage stream with no service-period requirement. SITHFAB024 needs three including a peak, SITHFAB027 five, SITHFAB030 three and SITHFAB034 twelve. If a provider tells you the espresso unit requires a set number of service periods or a peak shift, that is their delivery model, not a training package requirement.

What does "three different occasions" mean in practice?

It means the candidate must demonstrate consistent competency rather than a one-off result. Each of the ten beverages must be successfully produced three times, at commercial speed, across the course of the assessment. This requirement is built into the training package's performance evidence standards.

Can an accredited barista course run in one short session?

Session length alone does not establish whether assessment is sufficient. Ask the provider how it will evidence all unit requirements, what additional assessment is involved and whether prior skills are being recognised. Our non-accredited workshop does not assess SITHFAB025.

Is latte art assessed in the unit?

No. Latte art appears in neither the performance evidence nor the knowledge evidence of SITHFAB025. It is a real craft skill, but it is not what this unit measures.

What does the unit expect me to adjust when a shot goes wrong?

The knowledge evidence names five variables: dose, grind, tamping technique, water flow and water pressure. The quality factors it names are ambient humidity, crema, espresso flow, steam pressure and taste.

Does the unit cover advising customers, or only making coffee?

Both. Advising customers on coffee beverages is the first element of the unit, alongside bean selection and grinding, preparation and assessment of the beverage, and machine and grinder maintenance and cleaning. The customer-preference options it names are accompaniments, blends, service-ware, strength, sweeteners, types of beans and types of milk.

What comes after SITHFAB025?

SITHFAB038 Plan and monitor espresso coffee service, which is on our scope. It covers coffee menus, selecting suppliers and roasters, specialist advice, quality monitoring and equipment maintenance, and requires coordinating an outlet's coffee operation across at least six service periods while monitoring eight named quality characteristics.

Does SITHFAB038 require SITHFAB025 first?

No. SITHFAB038 has no prerequisite units at all, which makes it the rare case of the senior unit being less gated than the entry-level one. In practice you would not plan a coffee programme without being able to make the coffee, but the register imposes no requirement.

Does a non-accredited coffee course count as SITHFAB025?

No. A non-accredited course does not produce a Statement of Attainment, does not carry a nationally recognised unit code, does not appear on a national transcript, cannot be verified by an employer through a registered training organisation, and does not satisfy any prerequisite. Only completing SITHFAB025 through a registered training organisation produces these outcomes.

How can I tell whether a coffee course is accredited?

Look for a unit code and an RTO number you can verify on training.gov.au, and check that the document issued is a Statement of Attainment. Verify the RTO code rather than the brand name, since a provider may trade under several registered business names.

Are "The Coffee School" and "Melbourne Barista" the same organisation as CHT?

Yes. THE COFFEE SCHOOL, Coffee School by CHT and Melbourne Barista are all current registered business names of COMPLETE HOSPITALITY TRAINING (VIC.) PTY. LTD., ABN 27 006 947 262, on the Australian Business Register. Training delivered under those names is delivered by RTO 3722, and a Statement of Attainment issued under any of them is an RTO 3722 credential.

Do I need a licence to work as a barista?

No. No occupational licensing, certification or legislative requirement applies to the SITSS00080 Espresso Machine Operation skill set. The food handler training obligation under Standard 3.2.2A is real, but it is a food safety duty rather than a barista licence.

Which qualifications include SITHFAB025 as an elective?

SITHFAB025 appears as an elective in SIT20322 Certificate II in Hospitality and SIT30622 Certificate III in Hospitality. Both qualifications are on the scope of registration of Complete Hospitality Training, RTO 3722. It is not a core unit of any of our qualifications.

Is a Statement of Attainment the same as a qualification?

No. A Statement of Attainment is issued when a candidate completes one or more units of competency but has not completed all the requirements for a full qualification. A qualification such as a Certificate II or Certificate III requires a specified combination of core and elective units. Completing SITHFAB025 as a standalone unit produces a Statement of Attainment; completing it as part of a full qualification pathway contributes toward the relevant certificate.

Does my Statement of Attainment expire?

No. A Statement of Attainment does not expire, and it stays on your national training transcript against your USI.

I have worked as a barista for years. Can I be recognised rather than retrained?

Through recognition of prior learning, which an RTO must offer under Standard 1.6 of the Outcome Standards. It is a genuine assessment against the same thirty-preparation evidence requirement rather than a waiver. If you already hold the unit from another RTO, that is credit transfer under Standard 1.7 instead, and needs no reassessment. We first verify the evidence and equivalence, check that the units fit your training product, and check for licensing or regulatory restrictions before granting credit. See ASQA's credit-transfer guidance (<https://www.asqa.gov.au/for-providers/standards-for-RTOs/practice-guides/quality-area-1-training-and-assessment/RPL-and-credit-transfer-practice-guide>).

Is there something smaller than a qualification but still coded?

Yes — a skill set. SITSS00080 Espresso Machine Operation contains four units: SITHFAB025, SITXCCS014 Provide service to customers, SITXFIN007 Process financial transactions and SITXFSA005. Because it includes the prerequisite, it solves the sequencing problem on its own. SITSS00075 Beverage Advice is the advisory alternative. Both credit-transfer into a qualification later.

Do baristas need a food safety certificate?

If you handle milk, cut fruit or unpackaged food, you are a food handler and Standard 3.2.2A's training requirement applies. It does not have to be accredited — but SITXFSA005 satisfies it and unlocks nine units in the food and beverage stream, so it is worth holding. It does not make you a Food Safety Supervisor.

Will barista training raise my pay?

Not on its own; a single unit does not move an award classification. A completed Certificate III, relevant to your classification and used at work, sets a Level 4 minimum under MA000009, MA000119 and MA000058 — and under MA000119 Level 4 is the Food and beverage attendant grade 4 (tradesperson) classification. The fast food award has no equivalent provision.

Do I need a USI for this workshop?

No. Our Melbourne Barista Coffee Course is non-accredited and does not require a USI. If you choose nationally recognised training instead, check its USI requirements with us before enrolment.