

Barista Training How Long - Complete Hospitality Training

Canonical: <https://cht.edu.au/news/barista-training-how-long/>

Details:

For our current Melbourne courses, there are two different answers. Our Barista Coffee Course runs for seven hours in person . It is non-accredited , has no prerequisite units and leads to a Certificate of Participation. Our separate Barista Master Class runs for two days (14 hours) and is the accredited option; its course page lists nationally recognised Statements of Attainment for SITHFAB025 and SITXFSA005.

The assessment discussion below concerns the accredited espresso unit. It does not set the duration or assessment requirements for our seven-hour Barista Coffee Course.

Barista training is short. The problem with answering in days is that a day of training is not a unit of skill, and the number varies by provider, by cohort and by how much machine time you personally get. There is a better way to answer the question, and the accredited unit gives it to us: barista training takes as long as it takes to complete thirty competent preparations .

That is not a figure of speech. It is what the unit says.

The real measure: what SITHFAB025 asks for

SITHFAB025 Prepare and serve espresso coffee is the nationally recognised unit for espresso work. Its performance evidence requires you to prepare ten named espresso beverages, each on three separate occasions , within commercial timeframes, adjusting and correcting extraction when quality drifts.

Ten beverages, three occasions each, is thirty assessed preparations as a minimum. The ten are fixed:

Beverage	Beverage
Caffe latte	Piccolo latte
Cappuccino	Mocha
Espresso (short black)	Ristretto
Flat white	Short macchiato
Long black	Long macchiato

So when someone asks how long barista training takes, the structurally honest answer is: long enough for an assessor to see you produce each of those ten drinks correctly three separate times, at service speed. A provider who can give you enough machine time to do that gets you there sooner. A provider who cannot does not, whatever the brochure says.

Where the thirty preparations actually go

If you want to predict how long it will take, split the thirty by what they demand. Only three of the ten beverages are milk-free — espresso, long black and ristretto — because both macchiatos and the mocha take milk. So:

	Beverages	Assessed preparations
--	-----------	-----------------------

Require textured milk	7	21
Milk-free	3	9
Total	10	30

Seven-tenths of the assessment passes through a milk jug. That is the single most useful number for estimating duration, because texturing is the slower skill to make repeatable and it is the one a candidate is most likely to need extra attempts at. When you ask a provider about machine time, ask specifically how much of it is jug time. See milk texturing 101 .

What takes longer than training is becoming good , which is a different question — see how long does it take to become a good barista and how much experience does a barista need .

One thing the espresso unit notably does not impose is a service-period minimum. That matters when you compare it with its neighbours, which do — see the clock comparison further down.

The prerequisite that changes your planning

This is the single most common scheduling surprise. SITHFAB025 carries SITXFSA005 Use hygienic practices for food safety as a formal prerequisite.

A prerequisite is not a co-requisite. It is not something you pick up alongside, or afterwards, or informally. It must be completed before you undertake the espresso unit. If you are planning a short accredited barista course, SITXFSA005 has to be in the plan first.

SITXFSA005 has its own occasion-counting structure. You must demonstrate each of the following on at least three occasions :

Correct hand-washing

Appropriate use of uniform and personal protective equipment

Effective personal health and hygiene practices

Hygienic food service

Plus the procedures for reporting unsafe hygiene practices. See virtual food handling SITXFSA005 and food handling .

SITXFSA005 is worth completing early for a reason beyond coffee: it is the gateway unit for the whole food and beverage stream , and it gates nine separate units.

Unit	Prerequisite
SITHFAB021 Provide responsible service of alcohol	—
SITHFAB022 Clean and tidy bar areas	SITXFSA005
SITHFAB023 Operate a bar	SITHFAB021 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 , SITHFAB023 and SITXFSA005

SITHFAB034 Provide table service of food and beverage	SITHFAB021 and SITXFSA005
SITHFAB035 Provide silver service	SITXFSA005
SITHFAB038 Plan and monitor espresso coffee service	—

Three things in that table repay attention. 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, while SITHFAB030 Prepare and serve cocktails carries three and SITHFAB039 Manage the sale or service of wine carries three — and in every case one of them is RSA . The register explains why for table service: SITHFAB034 covers the higher-order service techniques expected of senior food and beverage attendants, where SITHFAB027 covers fundamental technical skills for casual dining — hence the additional alcohol-service prerequisite. So RSA is an academic prerequisite as well as a licensing matter, and it blocks a table service unit regardless of whether the venue is licensed. That surprises almost everyone who thinks of RSA purely as a liquor question. It is also a bigger gate than it looks: SITHFAB021 is a prerequisite to nine units in this stream, exactly as many as SITXFSA005 .

The second is the cocktail row. SITHFAB030 is the most gated unit in the stream, which makes it the one least likely to fit into a short course: the order is SITXFSA005 → SITHFAB023 Operate a bar → SITHFAB030 , with RSA required as well.

The third is the last row. SITHFAB038 , the senior espresso unit, has no prerequisite at all — not even SITHFAB025 , and not SITXFSA005 . The entry-level coffee unit is gated and the advanced one is not, which is counter-intuitive but has a practical consequence: an experienced barista can be assessed in the senior unit without first clearing the beginner's sequence. The other units in the stream with no prerequisite at all are SITHFAB021 RSA, SITHFAB028 Operate and monitor cellar systems and SITHFAB036 Provide advice on food.

What the time actually buys

Whatever the calendar length, a practical course should cover the mechanics that SITHFAB025 lists in its knowledge evidence:

Grind and dose — adjusting grind to hit an extraction time, and why it moves during a shift. The unit names ambient humidity as a quality factor precisely because grind is not a set-and-forget number.

Tamping and extraction — consistency, channelling, reading the pour. The unit requires you to know the adjustments to dose, grind, tamping technique, water flow and water pressure .

Milk texturing — stretching and folding, temperature control, microfoam. The unit requires knowledge of different types of milk and their characteristics for different beverages, and it is where seven of the ten beverages live.

Quality indicators — crema, espresso flow, steam pressure, taste. These are named in the unit.

Extraction rates for different beverages, which is why a ristretto and a long black are not the same job.

Mise en place — the unit lists it explicitly, which is a polite way of saying that a barista who sets up badly will never hit commercial timeframes no matter how good the pour is.

Machine care — essential features and functions of espresso machines and grinders, plus basic maintenance and cleaning methods. Backflushing, group head cleaning and grinder hygiene are inside the unit, not extras.

Customer preference options — accompaniments, blends, service-ware, strength, sweeteners, types of beans and milk.

Workflow — sequencing under pressure, which is what the phrase "within commercial timeframes" is doing in the performance evidence, and what separates cafe work from home practice.

Machine access is the constraint that matters most in practice: repetitions are the currency. Ask a provider how much hands-on machine time you will get rather than how many days the course runs.

The other clocks in the same stream

If you are planning a set of short courses rather than one, it helps to know that each food and beverage unit measures "enough practice" differently. Some count beverages, some count service periods, and one counts both.

Unit	What has to be accumulated
SITHFAB025 Espresso coffee	Ten named beverages, three occasions each — no service-period minimum
SITHFAB024 Non-alcoholic beverages	Six different beverages, three occasions each , across three service periods including one peak
SITHFAB027 Serve food and beverage	Five service periods , including one peak
SITHFAB030 Prepare and serve cocktails	Three service periods , and two cocktails by each of six methods — twelve preparations minimum
SITHFAB031 / SITHFAB036 / SITHFAB037 Advice units	Three different customers each
SITHFAB038 Plan and monitor espresso coffee service	Six service periods , coordinating an outlet's coffee operation throughout
SITHFAB034 Table service of food and beverage	Twelve service periods , with full menu advice provided in every one

That table is the honest answer to "how long will a package of bar and barista short courses take". The espresso unit is the least demanding on elapsed time because it counts preparations rather than shifts. SITHFAB034 is the most demanding in the stream — twelve service periods cannot be compressed into a weekend by any provider, and a claim that they can is a reason to look elsewhere. See restaurant waiting .

The pattern in that column is worth naming, because it predicts elapsed time better than any brochure. Units that assess a product count occasions; units that assess a service count service periods. A service period cannot be manufactured on demand, so any unit measured in service periods has a floor on elapsed time that no amount of teaching intensity can compress. That is why SITHFAB025 can genuinely be short and SITHFAB034 genuinely cannot.

The unit above the barista unit

It is worth knowing what the next step up actually asks for, because it is the one most barista pages omit. SITHFAB038 Plan and monitor espresso coffee service is current on our scope as RTO 3722 at extent "Deliver and assess" to 30 June 2032 , and it moves the measurement from cups to shifts.

Its four elements cover planning coffee beverage service, including developing menus and selecting suppliers and roasters ; providing specialist advice on espresso coffee beverages, including giving accurate information to staff and promoting coffee appreciation; monitoring quality, including evaluating bean freshness and monitoring grind and dose consistency; and monitoring and maintaining equipment, including monitoring temperature and water pressure and scheduling service calls.

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

named characteristics : appearance including opacity or transparency, aroma, colour, flavour, freshness, presentation, taste and volume.

So in duration terms: the barista unit is short because it counts thirty preparations; the unit above it is not short, because it counts six services. And because SITHFAB038 carries no prerequisite , someone already running a coffee bench can start there rather than working up to it.

Nationally recognised, or not?

This is the distinction worth understanding before you book anything.

Many barista courses are non-accredited . They can be good practical training, but there is no unit code and no national credential behind them. Others are built on nationally recognised units:

Code	What it is	Accredited?
SITHFAB025	Prepare and serve espresso coffee — this is the espresso unit	Yes, unit of competency
SITHFAB024	Prepare and serve non-alcoholic beverages — the wider cafe drinks range	Yes, unit of competency
SITHFAB038	Plan and monitor espresso coffee service — the senior espresso unit	Yes, unit of competency
SITSS00080	Espresso Machine Operation — a four-unit skill set built around SITHFAB025	Yes, skill set
SITSS00075	Beverage Advice — the advisory side rather than the machine	Yes, skill set
"Barista master class"	A delivery format	No — not a credential, no unit code
"Latte art"	A skill, taught as an interest course	No — not separately assessed anywhere
"Coffee appreciation"	An interest course	No — not an accredited unit , though SITHFAB038 element 2 does require promoting coffee appreciation

If a course is sold as accredited barista training, the unit you are looking for is SITHFAB025 . SITHFAB024 is a genuine and useful unit, but its beverage range is described as including non-espresso coffees alongside teas, juices, milkshakes, smoothies, frappés, mocktails, hot and iced chocolate and carbonated drinks. A course offering only SITHFAB024 is not an espresso course.

SITHFAB024 is worth a moment because its assessment structure is different again, and more demanding on service periods than the espresso unit. It requires beverages prepared to meet different customer requests over a minimum of three different service periods including at least one peak service period , and at least six different beverages from its list, on three occasions each , using correct equipment, ingredients and standard measures. It carries the same SITXFSA005 prerequisite.

The SITSS00080 skill set

We hold SITSS00080 Espresso Machine Operation on our scope of registration. It is four units:

Unit	Title
SITHFAB025	Prepare and serve espresso coffee
SITXCCS014	Provide service to customers
SITXFIN007	Process financial transactions
SITXFSA005	Use hygienic practices for food safety

Note that the skill set includes the prerequisite, which solves the sequencing problem for you. The skill set's target group is espresso machine operators in cafes, restaurants, bars, clubs, and function and event venues; achievement provides credit towards SIT Training Package qualifications ; and no occupational licensing, certification or legislative requirement applies to it — there is no barista licence in Australia.

A nationally recognised course produces a Statement of Attainment , linked permanently to your Unique Student Identifier and credit-transferable into a qualification such as SIT30622 Certificate III in Hospitality later. A non-accredited course produces a certificate of attendance, which is not the same thing.

Neither is wrong. If you want the training to count towards a nationally recognised outcome, ask for the unit code before you enrol. 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. We check the issuing RTO and the unit codes when verifying a credential; a USI request alone does not establish whether a provider is legitimate. A Statement of Attainment carries the RTO's name, registration code and logo , the full title and national code of each unit , and the Nationally Recognised Training logo . Certification must be issued within 30 calendar days of completion of assessment, subject to the applicable issuance requirements, including payment of agreed fees.

One further check on the certificate itself: verify the RTO code , not the brand. An RTO can hold several registered business names, and the entity behind RTO 3722 holds seven on the Australian Business Register — Complete Hospitality Training, THE COFFEE SCHOOL , Coffee School by CHT , Melbourne Barista , Victorian Bar School, Ready Serve Achieve Melbourne and Alchemy Institute of Australia. Three of the seven are coffee names, so an unfamiliar name on a coffee certificate is not by itself a problem, and a familiar one is not by itself proof.

Why a unit is short but a qualification is not

People sometimes read "barista training takes a day or two" and conclude that a Certificate III should take a week. It does not, and the reason is written into the framework rather than into a provider's timetable.

The Australian Qualifications Framework sets an expected volume of learning for each AQF level, independent of how the training is delivered:

AQF level	Expected volume of learning
Certificate II	0.5 to 1 year
Certificate III	1 to 2 years
Certificate IV	0.5 to 2 years
Diploma	1 to 2 years

The Certificate IV range is wide because the framework allows for short specialist qualifications that build on prior knowledge. In every case the volume must be sufficient for graduates to achieve the learning outcomes, and the national regulator names "accelerating or shortening training without allowing students sufficient time for skill development and knowledge application" as a compliance risk in its own right.

That has a direct bearing on how you read course advertising. Among the marketing risks the regulator explicitly names are marketing unrealistically short courses that compromise the integrity of the training product or cause extension costs later; promoting easier paths to a qualification through inappropriately short duration or inadequate RPL; using images that do not accurately depict the facilities and resources actually used ; and failing to clearly distinguish nationally recognised training from non-accredited training . All information given to you by an RTO or by any third party marketing on its behalf must be clear, accurate and current .

So a short unit is normal and legitimate. A short qualification is a warning sign. A barista skill set genuinely takes days; a Certificate III genuinely does not.

How to compare two providers on duration, honestly

Duration is the easiest thing for a brochure to flatter and the hardest thing to compare. Fortunately the standards give you a checklist, because an RTO must give you specific information before you enrol or before fees become payable . Ask for all of it, in writing:

the training product code and title — this is where you confirm it is SITHFAB025 and not an unaccredited class

the full and accurate schedule of fees, including any prepaid fees

the duration , the modes of delivery , the location , and the dates and scheduling

whether licensing or occupational licence requirements apply to the outcome

any third-party arrangements in the delivery

the training support and wellbeing support services available

all obligations to acquire materials or equipment , to undertake work placements, or to travel or pay for accommodation to attend a placement

any cost of obtaining a USI or of withdrawing

how to lodge an enquiry, and how long to expect to wait for an answer

Two of those are the ones that change the real duration. Materials and equipment obligations tell you whether you will be sharing a machine. Work placement requirements , where they apply, are usually the largest single block of elapsed time in a qualification, and they sit outside the classroom timetable entirely: any placement needs a Placement Agreement completed before it commences , setting out supervision, workplace conduct and learning outcomes.

A third question is worth adding for coffee specifically, because of the seven-of-ten ratio: how many students share each steam wand , as distinct from each machine. A two-group machine with one wand is a different proposition for twenty-one milk preparations than for nine black ones.

And on fees, ask for the total cost in writing, with tuition and every other applicable fee identified. For a Skills First place, the 2026 rules require a clear refund policy before enrolment and, before training starts, written documentation showing that the program is subsidised and the total cost to you, including tuition after the government contribution and any concession or waiver, plus any other applicable fees for services, amenities, goods or materials. See the difference between a good and a bad course provider and what is the cost of hospitality courses in Australia .

If you keep going: how much longer

If the barista unit is the first thing you complete, the natural question is how much sits above it. The answer is countable, because every qualification has a fixed unit total and a fixed core.

Qualification	Total units	Core	Elective
BSB40520 Certificate IV in Leadership and Management	12	5	7
BSB30120 Certificate III in Business	13	6	7
SIT30622 Certificate III in Hospitality	15	6	9
SIT30722 Certificate III in Hospitality (Restaurant Front of House)	20	9	11
SIT50322 Diploma of Event Management	20	13	7
SIT40422 Certificate IV in Hospitality	21	9	12
SIT30821 Certificate III in Commercial Cookery	25	20	5
SIT50422 Diploma of Hospitality Management	28	11	17
SIT40521 Certificate IV in Kitchen Management	33	27	6

SIT30622 is the shortest route from barista work into a full qualification: fifteen units, of which nine are electives . Its elective rules are one from Group A (hygiene — either SITHIND005 or SITXFSA005), six from Group B (hospitality, where SITHFAB025 sits), and two from Group B, Group C, elsewhere in SIT or another current training package. Neither Certificate III in Hospitality has any entry requirement.

The ratio of core to elective is the more useful column. A qualification with a large core, like SIT40521 at 27 core units out of 33, gives you almost no ability to shape the programme around what you already do. One with a large elective pool, like SIT30622 or SIT50422 , lets existing units and existing skills carry real weight — which is where credit transfer and recognition of prior learning change your actual duration rather than just your paperwork. Note that SITHFAB025 is an elective everywhere it appears and is not core in any of our qualifications.

What a course does not give you

Speed. Volume under pressure is built on the job. The unit's "commercial timeframes" wording sets the bar; a real service builds the habit.

Palate. Recognising a sour under-extraction from a bitter over-extraction takes repetition over weeks.

RSA. If the venue is licensed and you will serve alcohol, that is a separate legal requirement, delivered through one unit, SITHFAB021 , with rules that differ by state — see /rsa .

Food safety compliance for the business. A cafe that makes and serves unpackaged food that is both potentially hazardous and ready to eat is a category one business under Standard 3.2.2A, which

commenced 8 December 2023 . Food handlers must complete food handler training, or hold skills and knowledge commensurate with the activity, before carrying out a prescribed activity. Note the alternative is commensurate skills and knowledge — not being supervised by someone who has done the training. That framing predates the current Standard.

On allergens and milk substitutes this page states no duty, because none appears in the material behind it. Separate jugs and proper cleaning for a dairy allergy is sound practice; the legal requirement is a question for your state or territory food regulator.

Those last two are the ones people forget, and they are the ones an employer cannot overlook.

Where our barista training sits

Offering	Nature
Barista coffee course	The core barista offering
Accredited barista training in Sydney NSW	The NSW delivery
Barista master class	A delivery format, not a credential
Latte art	Interest course, not separately assessed
Coffee appreciation	Interest course, not an accredited unit
Hospitality package	Bundles barista with other short courses

SITHFAB025 also appears as an elective in SIT30622 and in SIT30722 Certificate III in Hospitality (Restaurant Front of House) — see SIT30622 and SIT30722 . SIT30722 carries both SITXFSA005 and SITHFAB021 as core units, so completing those core units covers the listed prerequisites for the stream except two. Enrolment alone does not satisfy them: SITHFAB030 cocktails, which also needs SITHFAB023 , and SITHFAB039 wine management, which also needs SITHFAB032 and SITHFAB033 . That is a genuine structural argument for it, not a marketing line.

About us

We are Complete Hospitality Training , RTO 3722, CRICOS 04242E. Level 3, 28 Elizabeth Street, Melbourne VIC 3000, and 410 Elizabeth Street, Surry Hills NSW 2010. Contact melbourne@cht.edu.au or +61 3 9654 1554 .

We have held RTO code 3722 since 1 June 1994 , with a current registration period running to 30 June 2032 , and hold 17 current qualifications, 81 current skill sets and 579 current units on our scope. The legal entity is COMPLETE HOSPITALITY TRAINING (VIC.) PTY. LTD. , ABN 27 006 947 262 , ACN 006 947 262 , and coffee delivery has its own registered business names on the Australian Business Register, including THE COFFEE SCHOOL , Coffee School by CHT and Melbourne Barista .

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.

Source records and further guidance

We link the unit records and regulator guidance relevant to this page below. Check the current source before making an enrolment, licensing or employment decision.

SITXFSA005 Use hygienic practices for food safety

SITHFAB025 Prepare and serve espresso coffee

SITHFAB021 Provide responsible service of alcohol

SITHFAB038 Plan and monitor espresso coffee service

SITHFAB024 Prepare and serve non-alcoholic beverages

Food Standards Code — Standards 3.2.2 and 3.2.2A (food safety practices and food safety management tools)

National Code of Practice for Providers of Education and Training to Overseas Students 2018 — Standards 1 to 11

Outcome Standards for Registered Training Organisations 2025 (full text)

Unique Student Identifier (USI) requirements for RTOs

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

How long does accredited barista training take?

Long enough to prepare ten named espresso beverages on three occasions each, within commercial timeframes. We do not print a fixed duration on this page because scheduled length varies — confirm the current course dates directly.

Is one day enough?

To learn the mechanics, often yes. To satisfy the unit's thirty assessed preparations at service speed, that depends entirely on how much machine time you get — and in particular how much jug time, since twenty-one of the thirty involve textured milk.

How many of the thirty preparations involve milk?

Twenty-one. Seven of the ten beverages take textured milk; only espresso, long black and ristretto do not.

Why does the unit count occasions instead of drinks?

Because it is testing repeatability. A single correct cappuccino could be luck. Three on three separate occasions is evidence.

Does the espresso unit require a minimum number of shifts?

No. Unlike SITHFAB024, SITHFAB027, SITHFAB030, SITHFAB038 and SITHFAB034, SITHFAB025 sets no service-period minimum. It counts beverages and occasions instead.

Which units cannot be shortened, and why?

Any unit measured in service periods, because a service period cannot be manufactured on demand. SITHFAB034 needs twelve, SITHFAB038 six, SITHFAB027 five and SITHFAB024 three including a peak. Units measured in occasions, like SITHFAB025, have no such floor.

What is the unit above the barista unit, and how long is it?

SITHFAB038 Plan and monitor espresso coffee service, assessed across at least six service periods coordinating an outlet's coffee operation, with eight named quality characteristics monitored throughout. It has no prerequisite units at all, so an experienced barista can start there.

Do I get a nationally recognised certificate?

Only if the course is built on a unit such as SITHFAB025. Ask for the code. You will also be asked for your USI, and the certificate must be issued within 30 calendar days of the assessment being completed.

Which unit is the barista unit?

SITHFAB025 Prepare and serve espresso coffee. SITHFAB024 covers non-alcoholic beverages more generally, including non-espresso coffees, so it is not a substitute.

Can I do SITHFAB025 before SITXFSA005?

No. SITXFSA005 is a prerequisite and must be completed first. It is not a co-requisite and cannot be picked up alongside.

Which bar and food service units have prerequisites?

SITXFSA005 gates nine: SITHFAB022, SITHFAB023, SITHFAB024, SITHFAB025, SITHFAB026, SITHFAB027, SITHFAB030, SITHFAB034 and SITHFAB035. 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, both requiring SITXFSA005 and RSA SITHFAB021; SITHFAB030 Prepare and serve cocktails carries three, adding SITHFAB023; and SITHFAB039 Manage the sale or service of wine carries three, being SITHFAB021, SITHFAB032 and SITHFAB033. The units with none at all are SITHFAB021 RSA, SITHFAB028 cellar systems, SITHFAB036 advice on food and SITHFAB038.

Is a barista master class an accredited qualification?

No. It is a delivery format. There is no unit code or qualification code behind the phrase.

Is latte art part of the espresso unit's assessment?

No. It is not in the performance or knowledge evidence for SITHFAB025. Good latte art is a consequence of correct milk texturing, which is assessed.

Why can I not do a Certificate III as quickly as a barista course?

Because the AQF sets an expected volume of learning of one to two years for a Certificate III, and the regulator treats shortening training below what allows genuine skill development as a compliance risk. A short unit is normal; a short qualification is a warning sign.

What should I ask a provider to compare durations properly?

The training product code and title, the duration, mode, location and scheduling, the full fee schedule including prepaid fees, whether licensing requirements apply, any third-party delivery, any obligation to acquire materials or equipment, any work placement and its travel or accommodation costs, and any cost of obtaining a USI or withdrawing. An RTO must give you all of that before you enrol. For coffee, add how many students share each steam wand.

How do I check the certificate is from who it says?

Verify the RTO code rather than the brand. The entity behind RTO 3722 holds seven registered business names on the Australian Business Register, three of them coffee names, so the name on a certificate is a weaker signal than the code.

Do I need my own machine to practise?

It helps, but commercial service provides far more repetitions than home practice. See making great coffee at home ([/news/making-great-coffee-at-home/](#)).

Do I need a licence to work as a barista?

No. No occupational licensing or legislative requirement attaches to the SITSS00080 skill set.

Do I need anything else to work in a cafe?

Food handler training almost certainly, and RSA if the venue is licensed. SITXFSA005 is also the prerequisite for SITHFAB025, so it does double duty.

Does food handler training have to be accredited?

No. Standard 3.2.2A does not require national VET accreditation, mandates no refresher period, and does not require the business to keep records of it. The accredited unit gives you portable, provable evidence rather than permission.

How much does barista training cost?

Fees change and a stale figure is worse than none, so this page does not print one. Confirm the current fee directly, and ask for the itemised statement of fees separating tuition, administration and amenities.

Can I use barista training toward a qualification?

Yes. A Statement of Attainment for SITHFAB025 credit-transfers into SIT30622 or SIT30722, where it sits as an elective, under Standard 1.7 and with no reassessment. Recognition of prior learning is the separate route under Standard 1.6 for prior skills, learning and experience, and it is a genuine assessment rather than a waiver. Both are raised at the pre-training review, required under Standard 2.2 of the Outcome Standards for RTOs. 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 (<https://www.asqa.gov.au/for-providers/standards-for-RTOs/practice-guides/quality-area-1-training-and-assessment/RPL-and-credit-transfer-practice-guide>).