

Bartending & Barista Training Package: Why This Affordable Melbourne Hospitality Course Is Worth It – Complete Hospitality Training

Canonical: <https://cht.edu.au/news/bartending-barista-training-package-affordable-melbourne-hospitality-course/>

Details:

A bundled bar-and-barista package is usually cheaper than buying the components separately. Whether it is worth it depends on what is actually inside, and the answer turns on three questions rather than the headline price.

No fee figures appear on this page, by design — they change, and a stale figure is worse than none. Ask us directly: melbourne@cht.edu.au or +61 3 9654 1554 .

For the package CHT currently advertises, check the official Bar & Barista package page for the published inclusions, booking options and current price before deciding whether the bundle suits you.

Question 1 — What is in the bundle?

A typical bar-and-barista package combines:

RSA — the legally compulsory element

Barista skills — espresso, milk texturing, machine care

Bar skills — classic builds, point of sale, service under pressure

What is frequently not included, and often needed:

Food handler training. Bar and cafe staff handle ice, fruit, milk and garnishes. A venue 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 , in force since 8 December 2023 , and food handlers must complete food handler training, or possess skills and knowledge commensurate with the activity , before carrying out a prescribed activity.

That matters twice over in a bundle, because SITXFSA005 Use hygienic practices for food safety is a prerequisite for the espresso unit . A package that sells you SITHFAB025 without addressing SITXFSA005 has a sequencing problem as well as a compliance gap. See food handling and virtual food handling SITXFSA005 .

An RSA Statement of Attainment is a national training record, but permission to serve alcohol depends on the destination's rules. NSW permits eligible temporary interstate workers; permanent movers and security or RSA marshal roles must meet NSW training and competency-card requirements, using bridging where eligible. Victoria offers bridging to eligible interstate holders. SA applies approved-provider rules to training from 1 November 2020, with earlier training not required to be repeated solely for that change. QLD and WA require suitable national RSA evidence. Tasmania distinguishes staff from licence holders; the ACT and NT have local currency and refresher requirements. Check the regulator before your first shift. See RSA recognition by jurisdiction , NSW's rules and SA's rules .

Ask what is in and what is extra before comparing prices.

Question 2 — Which parts are nationally recognised?

This is where bundles differ most, and it is invisible from the price.

Component	Typically
RSA	Nationally recognised — SITHFAB021 Provide responsible service of alcohol
Barista	Either. May be SITHFAB025 Prepare and serve espresso coffee, or the SITSS00080 skill set, or non-accredited
Bar operation	Where accredited, SITHFAB023 Operate a bar, and SITHFAB022 Clean and tidy bar areas
Cocktails	Frequently non-accredited. Where accredited, SITHFAB030 Prepare and serve cocktails
Wider drinks list	SITHFAB024 Prepare and serve non-alcoholic beverages
Food and beverage service	SITHFAB027 Serve food and beverage, or SITHFAB034 Provide table service
"Barista master class", "latte art", "coffee appreciation"	Not accredited. No unit codes exist for these

A nationally recognised component produces a Statement of Attainment, linked permanently to your Unique Student Identifier, and it credit-transfers into SIT30622 Certificate III in Hospitality or SIT30722 Certificate III in Hospitality (Restaurant Front of House) later. A non-accredited component produces a certificate of attendance and credit-transfers into nothing.

That difference is the real economics of a bundle. Two packages at the same price are not the same purchase if one carries unit codes and the other does not.

Ask for the codes, and check which ones. For espresso the unit is SITHFAB025. SITHFAB024 is a different unit covering carbonated drinks, teas, freshly squeezed juices, smoothies, milkshakes, mocktails, frappés, hot and iced chocolate and non-espresso coffees — so a bundle offering only SITHFAB024 is not giving you an espresso credential. For the bar half, note that "bar skills" is not one unit either: SITHFAB023 Operate a bar is the unit that covers running a bar, and SITHFAB030 covers cocktails specifically.

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.

What you are actually buying, unit by unit

Unit codes are useful precisely because their assessment requirements are published and fixed:

Unit	What has to be demonstrated
SITHFAB025	Ten named espresso beverages, each on three occasions, within commercial timeframes, adjusting and correcting extraction

SITHFAB024	At least six beverages on three occasions each , across three service periods including one peak , using standard measures
SITHFAB023	Three service periods including one peak , covering setting up, operating and closing down the bar, serving both alcoholic and non-alcoholic beverages within the required timeframe
SITHFAB022	Cleaning public bar areas and commercial bar equipment on three different occasions , to the cleaning schedule and within the required timeframe
SITHFAB030	Three service periods , and two cocktails by each of six methods — twelve preparations minimum
SITHFAB027	Five service periods , including one peak
SITHFAB034	Twelve service periods , with full menu advice in every one
SITXFSA005	Hand-washing, uniform and PPE, personal health and hygiene, and hygienic food service, each on at least three occasions

SITHFAB023 is worth reading closely, because it is the unit a "bar skills" component ought to map to and its requirements are broader than pouring. It asks for safe and efficient bar operation across three different service periods including a peak — setting up, operating and closing down — using correct equipment, ingredients and standard measures , and interacting with a diverse range of customers well enough to determine their preferences and offer suitable products clearly and professionally.

SITHFAB022 is the one people underestimate: alongside cleaning agents, safe manual handling and waste disposal, its knowledge evidence includes the potential dangers associated with inert gases used in beverage dispensing systems , which is a genuine safety matter in a cellar or behind a busy tap wall and not something a non-accredited bar course has any obligation to cover.

The ten espresso beverages are fixed by the unit and not selected by the provider:

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

When you compare a bundle against a non-accredited course at a similar price, that table is the difference. One of them commits to a published standard; the other does not have to.

The sequencing that decides what you can book first

This is the part of a bundle most worth checking before you pay, because getting it wrong means waiting rather than training.

Unit	Prerequisite units
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SITHFAB021 Provide responsible service of alcohol	—
SITHFAB030 Prepare and serve cocktails	—
SITHFAB022 Clean and tidy bar areas	SITXFSA005
SITHFAB024 Prepare and serve non-alcoholic beverages	SITXFSA005
SITHFAB025 Prepare and serve espresso coffee	SITXFSA005
SITHFAB027 Serve food and beverage	SITXFSA005
SITHFAB023 Operate a bar	SITHFAB021 and SITXFSA005
SITHFAB034 Provide table service of food and beverage	SITHFAB021 and SITXFSA005

Two things fall out of that table. First, SITXFSA005 is the unit to take first in any bar-and-barista plan, because most of the beverage units in the food and beverage stream sit behind it — the espresso unit, the non-alcoholic beverage unit, the bar-cleaning unit, the food and beverage service unit, the bar operation unit and the table service unit all name it. Leaving it late does not just delay one component; it delays most of them.

Second, SITHFAB023 and SITHFAB034 each carry two prerequisites — the same pair, SITHFAB021 and SITXFSA005. For a bar-and-barista bundle that is a useful fact rather than a technicality: RSA is an academic prerequisite to the bar operation unit, not only a licensing requirement, so it gates SITHFAB023 regardless of the venue you eventually work in. A package that puts the bar unit before RSA has the order wrong.

The compact accredited option

SITSS00080 Espresso Machine Operation is on our scope of registration and is worth knowing about, because it is effectively a small bundle of its own:

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

It includes the prerequisite, 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. No occupational licensing or legislative requirement applies to it — there is no barista licence in Australia.

Our scope also carries SITSS00071 Responsible service of alcohol, SITSS00075 Beverage Advice and SITSS00094 Sommelier, among 81 current skill sets alongside 17 current qualifications and 579 current units, every component at the extent Deliver and assess. If the combination you want is not on the marketed list, it is worth asking whether it can be assembled from scope.

Question 3 — How much machine time do you get?

For the barista component this matters more than anything else. If one machine is shared across a group, most of the group watches someone else practise.

Ask the provider what the machine-to-participant ratio will be for your intake , and how much hands-on time you personally get. That is a specific, answerable question, and a vague answer is itself an answer. Published coffee counts are marketing figures; what you want is a commitment for your own booking.

It is worth knowing exactly what the accredited standard does and does not settle here, because the distinction is easy to blur.

What the unit does require. SITHFAB025's assessment conditions require access to a workstation with an industry-current commercial-grade espresso machine and coffee grinders , and to a specific kit: tampers and tamp mats, a flat edge for levelling off a dosed basket, a blind or blank filter basket for backflushing, milk foaming jugs, measuring equipment, cleaning brushes and cloths, powder shakers, and service-ware for each type of beverage — espresso and standard cups, saucers, mugs, glasses, and takeaway cups and lids. Stock must include a commercial range of coffee beans and ground coffee and milk and alternative products . The provider must also give you the equipment manufacturer's instructions , the cleaning and maintenance procedures for the machines and grinders, commercial beverage menus, price lists, standard recipes currently used by the hospitality industry , and either safety data sheets for the cleaning chemicals or plain English documents that interpret them. Assessment may be in an industry workplace or in a simulated industry environment set up for the purpose , so a training bar or training cafe is legitimate.

What the unit does not require. It sets no machine-to-participant ratio . What it requires instead is an industry-realistic ratio of staff to customers during assessment — a realism test about service pressure, not an equipment-sharing guarantee. So there is no standard for a provider to point at on this question, which is precisely why you have to get the answer for your own booking in writing.

This is also why the unit's structure is the better yardstick: satisfying ten beverages on three occasions each requires real repetitions, and repetitions require a machine you are standing at.

What a provider has to tell you before you pay

Most of what you need in order to judge a bundle, you are entitled to be given — and entitled to be given before you enrol or before any fees are payable, not after. Standard 2.1 of the Outcome Standards requires all information a registered training organisation gives to students, including information given by third parties acting for it, to be clear, accurate and current .

The following must be easily accessible before enrolment. It is a reasonable checklist to send a provider:

The training product code and title , duration, modes of delivery, location, commencement dates and scheduling

Any requirements to commence or complete the training product, including assessment requirements
Whether any licensing or occupational licence requirements apply

All fees, costs and charges you may incur, the payment terms and conditions , any applicable refund policy , and the availability of any relevant government training entitlements and subsidies

Any materials, equipment or IT you will have to acquire

The costs and process of withdrawing from training

The costs and process of obtaining a Student Identifier

Any work placement requirement

Details of any third-party arrangements that apply to delivery

The training support and wellbeing support services available, and how to access them

The advertising itself is regulated too, and the rules line up neatly with the questions above. Under the Compliance Requirements that accompany the Outcome Standards, marketing material must:

Include the organisation's registration code , or a link to its registration on the National Register

Distinguish the training and assessment that will result in AQF certification from any other training the organisation or a third party delivers — which is the regulatory backing for the whole of Question 2 on this page

Where it refers to a training product, use the code and title as published on the National Register , and accurately represent what is on the organisation's scope of registration

Give accurate information about any financial support arrangements available

Only represent that completing a training product leads to a licensed or regulated outcome where the relevant industry regulator has confirmed it — the rule that makes the fictitious approval claims further down this page a compliance problem, not just marketing

Not imply a connection with another person without that person's consent

Identify which services a third party or engaged expert delivers , including where a third party is recruiting students or delivering the training and assessment

And a registered training organisation must not guarantee that you will successfully complete a training product, that you can complete it in a way inconsistent with its requirements, or that you will obtain a particular employment outcome where that outcome is not within the organisation's control. Marketing must also not be false or misleading, consistent with Australian Consumer Law.

A bundle that cannot answer the checklist in writing is telling you something.

Where the real savings are

Bundling shared units. Where components share units, taking them together avoids paying twice. SITXFSA005 is the common one, because it is a prerequisite to the espresso unit, the non-alcoholic beverage unit, the bar operation unit, the bar-cleaning unit, the food and beverage service unit and the table service unit alike.

Credit transfer later. Units taken now reduce what you need to complete for a qualification later, and SITHFAB025 sits as an elective in both Certificate III qualifications. SIT30722 is particularly efficient for coffee people, because it carries SITXFSA005 as a core unit. Neither Certificate III has entry requirements. See SIT30622 and SIT30722 .

Recognition of prior learning. If you already have relevant experience, RPL may reduce what you need to pay for at all. RTOs must offer it under Standard 1.6 , and it is properly raised at the pre-training review under Standard 2.2. It is a genuine assessment against the same evidence requirements, not a waiver. See skills assessment .

Not buying the wrong thing. The most expensive mistake is paying a provider whose training your state does not accept, then paying again properly.

A pay consequence worth counting, and the award trap inside it

Holding a qualification can lift your minimum pay, but which award applies to your venue has to be settled first — and the rule is that the premises decides, not the job title . Four awards divide the field, each covering its industry to the exclusion of the others:

Award	Code	Premises	Level 4 floor for a Cert III?
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Hospitality Industry (General)	MA000009	Hotels, pubs, taverns, motels, resorts, casinos, caterers, accommodation	Yes
Registered and Licensed Clubs	MA000058	Not-for-profit registered clubs — RSL, bowls, golf, sporting, community	Yes
Restaurant Industry	MA000119	Standalone bars, restaurants and cafes, night clubs , reception centres, roadhouses	Yes
Fast Food Industry	MA000003	Takeaway and food-court outlets, food sold mainly to be eaten away from the counter	No

Two boundaries run against intuition and are worth knowing before you take the first shift.

Clubs are not covered by MA000009. Clause 4.4(d)(i) of the hospitality award expressly excludes clubs registered or recognised under State or Territory legislation — clubs are the one industry it carves out by name. A club sits under MA000058 , and only if it is both registered under a liquor, gaming, associations or corporations statute and established and operating on a not-for-profit basis for the benefit of members and the community.

Night clubs are not covered by MA000058. A night club is commercial rather than not-for-profit, so it sits under MA000119 with restaurants and cafes. For a bar graduate in Melbourne that is a common and easily missed distinction.

On the coffee side, the split between MA000119 and MA000003 turns on sit-down service, not the menu : a food-court counter is fast food, the cafe with tables is not.

What the qualification does to your minimum pay

Under MA000009 , MA000119 and MA000058 , a relevant AQF Certificate III or higher, used at work, sets a minimum classification of Level 4 . Under MA000003 , the fast food award, there is no equivalent provision .

Three of the four carry the floor, which is why the bundle's credit-transfer value is worth taking seriously: units banked now, finished as a Certificate III later, move your pay floor in a hotel, a bar, a restaurant, a cafe, a night club or a registered club. They do not do so at a food-court coffee counter, because that is the one award without the provision. Identical work, different premises, different floor.

The floor is not automatic on completion:

MA000009 and MA000119 apply it to a Certificate III or higher , and require you to make use of the skills and knowledge derived from those competencies in the work you do.

MA000058 words it as Certificate III qualifications relevant to the classification you are employed in, without "or higher", and allows the Fair Work Commission to require you to demonstrate that you use the relevant skills.

Disputes go to clause 40 under MA000009, clause 34 under MA000119, or the Fair Work Commission under MA000058.

No pay rates appear here — award rates re-set each 1 July, so take current figures from the Fair Work Ombudsman using your venue's award code. See superannuation, tax and payslips .

The RSA traps that cost people money twice

Jurisdiction	Interstate certificate accepted?	Expiry
Victoria	Use a current Victorian RSA certificate. Eligible interstate holders can apply for free bridging: approved original training within three years, with the online-course residence condition. Specific exemptions apply at qualifying producer events.	Victorian RSA Refresher every three years.
New South Wales	Eligible temporary interstate workers can use approved interstate RSA. Permanent movers and security or RSA marshal roles must meet NSW training and competency-card requirements; eligible holders can use bridging instead of the full NSW RSA course.	NSW competency card: five years. Interstate concessions have separate eligibility and certificate-age requirements.
South Australia	Check provider approval and training date. Training from 1 November 2020 must be through a Commissioner-approved RTO. Earlier RSA training need not be repeated solely because of that approval change.	No routine RSA renewal period stated in the cited CBS guidance; check applicable licence conditions.
Queensland	Accepted where the evidence is a Statement of Attainment for the nationally accredited Provide Responsible Service of Alcohol course. An attendance certificate is insufficient.	Valid RSA training generally has no expiry; training completed before 2002 must be replaced.
Western Australia	Provide the RSA certificate showing completion of the nationally accredited course. An interstate RSA card alone is not accepted as evidence.	Keep the RSA certificate as training evidence; approved-manager cards have separate renewal requirements.
Northern Territory	Certificates from an RTO registered to deliver RSA are accepted, including interstate certificates. Check certificate age and the NT refresher requirements.	NT guidance gives a three-year limit for interstate certificates and directs holders to a refresher; check current renewal guidance.
Australian Capital Territory	Valid interstate RSA certificates are recognised, subject to the ACT's three-year currency limit	Three years from course completion, then an ACT-approved refresher.

	and ACT-approved refresher requirements.	
Tasmania	Interstate certificates can be accepted under the Commissioner's conditions. Requirements differ for employees and liquor licence holders; check the appropriate role.	No RSA expiry date in the regulator's FAQ; an employer may request updated training.

Current regulator guidance: NSW , VIC , SA , QLD , WA , NT , ACT , TAS .

Victoria will not take an interstate certificate. Liquor Control Victoria states that to supply alcohol in a Victorian licensed venue or location you cannot rely on an interstate RSA certificate; if you trained elsewhere you complete the free bridging course, called RSA Refresher , and that is what gives you a Victorian RSA certificate. The same free refresher keeps any Victorian certificate current every three years, not just a licensee's.

Victoria also has a second stage. The provider must be LCV-approved , and after the unit you must complete the Liquor Control Victoria Learning Hub pre-training survey , the sexual harassment and assault module and a post-training survey . Until those are done the RSA certificate does not exist. A course LCV has not approved gives you only an RSA Statement of Attainment, which does not allow you to supply alcohol in Victorian licensed venues or locations. A Melbourne bundle that does not mention this is incomplete.

Queensland and Western Australia operate no approved-provider register , so a course sold as "OLGR-approved" or "DLGSC-approved" is citing a scheme that does not exist. Treat that as a warning sign rather than a feature. See beware of RSA course scams , /rsa and RSA Melbourne .

One thing you should never be charged for in Victoria: Responsible Service of Gambling. Victorian RSG is free government training and no registered training organisation can provide it , ourselves included. If a bundle offers to sell you Victorian RSG, that is wrong. See responsible service of gambling .

Government funding

Funding eligibility depends on your residency status, the state you study in, what qualifications you already hold, and whether you are enrolling in a full qualification or a skill set. This page does not state which subsidies apply to which CHT course, because that changes and getting it wrong wastes your time. Ask about your own circumstances directly, and see what is the cost of hospitality courses in Australia .

Four rules about Victorian Skills First are worth knowing before you plan a run of short courses, because they bite hardest on exactly the stacked-short-course pattern a bundle encourages.

Skill sets and qualifications are counted separately, and both are capped. A student may commence a maximum of two subsidised skill sets per calendar year and a maximum of two subsidised AQF qualifications per calendar year , and may hold a maximum of two subsidised programs at a time . The count is of commencements, not completions , and a program merely scheduled to start later in the same calendar year already counts toward the limit. Stacking RSA, food handling, food safety supervision and espresso machine operation as separate subsidised skill sets reaches the ceiling quickly, so the order you enrol in matters.

Concessions are mandatory, and capped. Where a subsidy applies, a provider must offer a concession, and the concession fee is capped at no more than 20% of the standard tuition fee . That is a required reduction, not a discretionary discount.

Some students pay nothing. Fee waivers must be offered to Aboriginal and Torres Strait Islander students, Youth Access Initiative students, students from the Judy Lazarus Transition Centre, and young people on community-based orders.

Get the numbers in writing. 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. Compare bundles using that written cost information rather than a headline.

The Victorian Government's own eligibility indicator is the authority on whether any of this applies to you; no provider's page can be.

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 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

SITHFAB023 Operate a bar

SITHFAB021 Provide responsible service of alcohol

SITHFAB022 Clean and tidy bar areas

Responsible Service of Alcohol training requirements (Victoria)

Responsible Service of Alcohol training requirements (Queensland)

Responsible Service of Alcohol training requirements (Western Australia)

Responsible Service of Alcohol training requirements (South Australia)

Responsible Service of Alcohol training requirements (Tasmania)

Responsible Service of Alcohol training requirements (Northern Territory)

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

Responsible Service of Gaming (RSG) training requirements (Victoria)

Hospitality Industry (General) Award 2020 (MA000009)

Restaurant Industry Award 2020 (MA000119)

Skills First (Victoria) — VET Funding Contract obligations

Outcome Standards for Registered Training Organisations 2025 (full text)

Unique Student Identifier (USI) requirements for RTOs

Is a package always cheaper?

Usually cheaper than buying the components separately, but only if you actually need all of them. Check what is included and what is extra.

Why does this page not show a price?

Because fees change and a stale figure on a web page is worse than none. Confirm the current fee directly.

Which parts count toward a qualification?

Only the components with unit codes. Ask for the codes before enrolling — and note that a provider's advertising is required to distinguish training that results in AQF certification from training that does not.

Which unit is the barista one?

SITHFAB025 Prepare and serve espresso coffee, or the SITSS00080 skill set. SITHFAB024 covers non-alcoholic beverages, including non-espresso coffees, and is not an espresso credential.

Which unit is the bar one?

SITHFAB023 Operate a bar covers running a bar across three service periods including a peak — setting up, operating and closing down. SITHFAB030 is cocktails specifically, and SITHFAB022 Clean and tidy bar areas covers bar cleaning and waste. "Bar skills" on its own is not a unit code.

What does SITHFAB025 require?

Ten named espresso beverages, each on three separate occasions, within commercial timeframes, with extraction adjusted and corrected as needed.

In what order should I take the units?

SITXFSA005 first. It is a prerequisite to SITHFAB022, SITHFAB023, SITHFAB024, SITHFAB025, SITHFAB027 and SITHFAB034 in the food and beverage stream. Then RSA, SITHFAB021, which is the second prerequisite to both SITHFAB023 and SITHFAB034.

Does the bar unit really need RSA before it?

Yes. SITHFAB023 Operate a bar carries two prerequisites, SITHFAB021 and SITXFSA005, so RSA is an academic prerequisite there and not only a licensing matter. SITHFAB034 Provide table service of food and beverage carries the same pair.

Is a "barista master class" part of the accredited component?

No. It is a delivery format with no unit code. The same applies to latte art and coffee appreciation, neither of which is an accredited unit, and latte art is not separately assessed even inside SITHFAB025.

Do I need food handling as well?

Probably, for both bar and cafe work — and SITXFSA005 is a prerequisite for the espresso unit, so it is needed either way. It is often not in the bundle.

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 buys portability and proof.

Does the espresso unit set a machine-to-student ratio?

No. Its assessment conditions require access to a workstation with an industry-current commercial espresso machine and grinders, and an industry-realistic ratio of staff to customers during assessment — which is a realism test, not an equipment-sharing guarantee. So get the ratio for your own booking from the provider in writing.

What is a provider required to tell me before I pay?

All fees, costs and charges you may incur, payment terms, any refund policy, the availability of government entitlements and subsidies, anything you must buy, the costs and process of withdrawing, the costs and process of getting a USI, whether licensing requirements apply, any third-party arrangements, and the support services available. It must be accessible before you enrol or before any fees are payable.

Can a provider promise me a job at the end?

No. A registered training organisation must not guarantee that you will complete a training product or that you will obtain a particular employment outcome where that outcome is not within its control.

Can I use the training in another state?

An RSA Statement of Attainment is a national training record, but permission to serve alcohol depends on the destination's rules. NSW permits eligible temporary interstate workers; permanent movers and security or RSA marshal roles must meet NSW training and competency-card requirements, using bridging where eligible. Victoria offers bridging to eligible interstate holders. SA applies approved-provider rules to training from 1 November 2020, with earlier training not required to be repeated solely for that change. QLD and WA require suitable national RSA evidence. Tasmania distinguishes staff from licence holders; the ACT and NT have local currency and refresher requirements. Check the regulator before your first shift. See RSA recognition by jurisdiction (*/rsa/*), NSW's rules (<https://www.nsw.gov.au/business-and-economy/liquor-and-gaming/training/rsa-bridging>) and SA's rules (<https://www.cbs.sa.gov.au/sections/LGL/RSA-approved-providers>).

What is the extra Victorian RSA step?

The Liquor Control Victoria Learning Hub pre-training survey, the sexual harassment and assault module and a post-training survey, after the unit, with an LCV-approved provider.

Should I pay for Victorian RSG?

No. Approved Victorian RSG is free, with online modules and venue-arranged sessions delivered by venue support workers.

How many subsidised short courses can I do in a year?

Under Victorian Skills First, a maximum of two subsidised skill sets and two subsidised AQF qualifications per calendar year, and two subsidised programs at a time. It counts commencements rather than completions, and a program scheduled to start later in the year already counts.

Is a concession fee discretionary?

No. Where a subsidy applies, providers must offer a concession and the concession fee is capped at no more than 20% of the standard tuition fee. Fee waivers apply to several groups outright.

Which award will cover me once I am working?

It depends on the premises, not the job title: MA000009 for hotels, pubs, taverns, resorts and casinos; MA000058 for not-for-profit registered clubs; MA000119 for standalone bars, restaurants, cafes and night clubs; MA000003 for takeaway and food-court outlets.

If I work in a club, is that the hospitality award?

No. MA000009 clause 4.4(d)(i) expressly excludes clubs registered or recognised under State or Territory legislation. A registered not-for-profit club sits under MA000058.

Is a night club covered by the clubs award?

No. A night club is commercial, so it sits under MA000119.

Will a Certificate III lift my minimum pay?

Under MA000009, MA000119 and MA000058, a relevant AQF Certificate III or higher used at work sets a minimum classification of Level 4. Under MA000003, the fast food award, there is no equivalent provision, so the floor applies in a bar, hotel, restaurant, cafe, night club or registered club but not at a food-court counter.

Is the Level 4 floor automatic when I finish?

No. MA000009 and MA000119 require you to make use of the skills and knowledge derived from the Certificate III competencies in the work you do, and MA000058 allows the Fair Work Commission to require you to demonstrate that you use the relevant skills.

Can prior experience reduce what I pay?

Possibly, through recognition of prior learning. Raise it before enrolling, at the pre-training review.

Is there a barista licence I need?

No. No occupational licensing or legislative requirement applies to the SITSS00080 skill set. RSA and food safety are separate matters.

Where do I start?

See [hospitality package \(/courses/hospitality-package/\)](/courses/hospitality-package/), [bartending course \(/courses/bartending-course/\)](/courses/bartending-course/), [barista coffee course \(/courses/barista-coffee-course/\)](/courses/barista-coffee-course/) and [barista master class \(/courses/barista-master-class/\)](/courses/barista-master-class/), or [lodge an expression of interest \(/eoi/\)](/eoi/).