

# How Long Does It Take To Become a Good Barista? – Complete Hospitality Training

Canonical: <https://cht.edu.au/news/how-long-does-it-take-to-become-a-good-barista/>

## Details:

There is no honest number of weeks. What there is, and what most articles on this subject skip, is a formal definition of competence that you can measure yourself against. The accredited unit for espresso work states exactly what a competent barista must be able to do, and how many times. Working backwards from that is far more useful than a guess in months.

There is also a second, higher benchmark almost nobody mentions: a separate accredited unit for running a coffee operation rather than working in one, measured in service periods rather than cups. Both are set out below.

So this page answers the question three ways: what the accredited benchmark for competent is, what the accredited benchmark beyond it is, and what the craft milestones look like.

## The accredited benchmark for "competent"

SITHFAB025 Prepare and serve espresso coffee defines it. To be assessed as competent you must:

Prepare ten named espresso beverages , each on three separate occasions

Do so within commercial timeframes

Adjust and correct extraction when quality drifts

The ten are not left to the provider:

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

Thirty assessed preparations is the minimum. Notice that the requirement is not "make a good coffee" but "make each of these ten, three times, at service speed, and fix it when it goes wrong". That is a definition of reliability, not of talent.

One piece of arithmetic in that list tells you where to spend your practice. Only three of the ten are milk-free — espresso, long black and ristretto — because both macchiatos and the mocha take milk. So seven of the ten require textured milk , which is 21 of the 30 minimum preparations . Inconsistent texturing does not cost you one beverage; it costs you seven, three times each. If you are trying to get good faster, that ratio is the single most useful number on this page.

Worth noting what the unit does not require, because it is often invented. SITHFAB025 sets no minimum number of service periods. Its neighbours do — SITHFAB024 requires three service periods including one peak, SITHFAB027 requires five including one peak, SITHFAB038 requires six, and SITHFAB034 requires twelve with full menu advice in every one. If a provider tells you the espresso unit requires a set number of shifts, that requirement is not in the unit.

The prerequisite. SITHFAB025 carries SITXFSA005 Use hygienic practices for food safety as a formal prerequisite, which must be completed before the espresso unit. SITXFSA005 also counts occasions: correct hand-washing, appropriate use of uniform and personal protective equipment, effective

personal health and hygiene practices, and hygienic food service, each on at least three occasions , plus the procedures for reporting unsafe hygiene practices. See virtual food handling SITXFSA005 .

That prerequisite is the gateway to the whole beverage stream rather than a coffee-specific hurdle:

| Unit | Prerequisite(s) | | --- | --- | | SITHFAB021 Provide responsible service of alcohol | — | | SITHFAB022 Clean and tidy bar areas | SITXFSA005 | | SITHFAB023 Operate a bar | SITXFSA005 and RSA SITHFAB021 | | 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 | SITXFSA005 , RSA SITHFAB021 and SITHFAB023 | | SITHFAB034 Provide table service of food and beverage | SITXFSA005 and RSA SITHFAB021 | | SITHFAB035 Provide silver service | SITXFSA005 | | SITHFAB038 Plan and monitor espresso coffee service | — |

So the fastest route to anything in this stream starts with SITXFSA005 , and within the food and beverage stream it opens nine units — SITHFAB022 , SITHFAB023 , SITHFAB024 , SITHFAB025 , SITHFAB026 , SITHFAB027 , SITHFAB030 , SITHFAB034 and SITHFAB035 . Keep that figure scoped to the stream: the same unit also sits in front of cookery, patisserie and kitchen units elsewhere in the SIT package, so a package-wide total would be a different number about a different set.

RSA reaches just as far. SITHFAB021 is a prerequisite to nine units of its own — SITHFAB023 , SITHFAB029 , SITHFAB030 , SITHFAB031 , SITHFAB032 , SITHFAB033 , SITHFAB034 , SITHFAB037 and SITHFAB039 — so the licensing unit gates exactly as many units as the food safety unit does.

And if you ever intend to move from the machine to the floor, note that four units in the stream carry two or more prerequisites : SITHFAB023 Operate a bar and SITHFAB034 Provide table service of food and beverage each carry two, SITXFSA005 and RSA SITHFAB021 , while SITHFAB030 Prepare and serve cocktails carries three and SITHFAB039 Manage the sale or service of wine carries three of its own. The register attaches RSA to SITHFAB034 because it covers the higher-order service techniques of a senior food and beverage attendant, where SITHFAB027 covers fundamentals for casual dining. That gate applies whether or not the venue is licensed, which nobody expects.

Four units in the stream have no prerequisites at all — SITHFAB021 , SITHFAB028 , SITHFAB036 and SITHFAB038 .

## Why a number of months is the wrong answer

The variables dominate, which is why this page does not print a figure:

How much machine time you get. Repetitions are the currency. Two people on the same course can leave with very different amounts of hands-on time.

How busy your venue is. Volume under pressure is the thing that cannot be taught in a classroom, and a quiet suburban cafe supplies far less of it than a city morning peak.

Whether anyone is correcting you. Unsupervised repetition entrenches faults. Assessed repetition removes them, which is the whole logic of the unit's three-occasions structure.

How deliberately you taste. Tasting your own shots against a known good reference compresses months into weeks. Not tasting them at all means no amount of time helps.

If a provider gives you a confident timeframe, ask what it is based on.

## The milestones that actually matter

Instead of months, track capability. These are in rough order of difficulty, and the first six are drawn from what the unit itself requires you to know.

### ### 1. You can hit a target extraction on purpose

Not by accident. The unit requires knowledge of extraction rates for different espresso coffee beverages and of the adjustments available to you: dose, grind, tamping technique, water flow and water pressure . Competence here means choosing the right lever, not turning all of them.

Our own published benchmarks for a double shot are a run time of about 25 to 30 seconds with a flow like warm honey, a dose of 18 to 22 grams and an output of 36 to 44 grams , with under 20 seconds reading as under-extracted and sour and over 35 as over-extracted and bitter. Those are our teaching benchmarks, not numbers written into the unit — the unit requires you to recognise drift and correct it, and prescribes no figure.

### ### 2. You can read a shot while it is running

We teach this as a diagnostic table, and it is the fastest single improvement most beginners make:

| What you see | What it usually means | | --- | --- | | Pale stream early | Grind too coarse, or the basket is underfilled | | Slow drips, or the shot stalls | Grind too fine, or the dose is too high | | Uneven flow from the spouts | Puck not level, or the water has channelled | | Fast, thin, sour shot | Under-extracted | | Slow, harsh, bitter shot | Over-extracted |

### ### 3. You can dial in as conditions change

Grind moves during a shift. The unit names ambient humidity among the factors relevant to the quality of espresso coffee, alongside crema, espresso flow, steam pressure and taste. A good barista notices the drift before the customer does.

The other causes we name for a shot that will not behave are worth committing to memory, because most of them are not the grinder: uneven tamping or distribution, poor water quality (use filtered water and descale), cold equipment (heat the machine for 10 to 15 minutes, purge the group head, preheat the cups), and poor maintenance.

### ### 4. Your milk is consistent across every milk type

This is the milestone that carries most of the assessment, since seven of the ten beverages depend on it. The unit requires knowledge of different types of milk and their characteristics for different coffee beverages , and lists types of milk among the customer-preference options a candidate must be able to work with, alongside accompaniments, blends, service-ware, strength, sweeteners and types of beans. Full cream, skim and the plant alternatives do not behave alike, and consistency across all of them is a later milestone than consistency in one. Our own teaching guidance on texturing: aim for glossy microfoam that pours as one body, keep the steam tip just under the surface to introduce air and then dip deeper to roll the milk, swirl and tap before pouring, and never re-steam milk that has already been steamed. CHT puts the temperature window at roughly 55 to 65 degrees Celsius , with the proteins breaking down and the taste going flat beyond about 70. See milk texturing 101 .

### ### 5. You can sequence several drinks at once

This is the "within commercial timeframes" clause made real. The station stays clean, the orders stay straight, and the fortieth coffee matches the first.

### ### 6. You maintain the machine as part of the craft

The unit's knowledge evidence includes essential features and functions of espresso machines and grinders and basic maintenance and cleaning methods . Backflushing, group head cleaning, grinder hygiene and purging the steam wand before and after use are not chores adjacent to the job. Most "bad machine" problems are maintenance problems, and rancid oils taste exactly like bad coffee.

### ### 7. You are good with people at the same time

The accredited structure is honest about this. The SITSS00080 Espresso Machine Operation skill set is four units, and only one of them is about coffee:

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

Its stated target group is espresso machine operators in cafes, restaurants, bars, clubs, and function and event venues; achievement provides credit toward SIT Training Package qualifications; and no occupational licensing, certification or legislative requirement applies to it . See how to deliver exceptional customer service in hospitality .

### 8. You can keep a whole service consistent, not just your own cups

This is the milestone past "good barista", and it has its own accredited unit. SITHFAB038 Plan and monitor espresso coffee service is current on our scope as RTO 3722 at deliver and assess to 30 June 2032 , and it is measured in service periods rather than in cups:

| Element | What it covers | | --- | --- | | 1. Plan coffee beverage service | Develop coffee beverage menus, select suppliers and roasters , liaise with suppliers to hold quality standards | | 2. Provide specialist advice on espresso coffee beverages | Develop and update your own knowledge, answer customer questions, give accurate information to staff , 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 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 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 through service: appearance including opacity or transparency, aroma, colour, flavour, freshness, presentation, taste and volume .

Read that eight-item list as the answer to "how do I know when I am actually good". It is the register's own vocabulary for judging a cup, and it is the only place in the espresso stream where appearance and presentation are assessed at all.

And one structural quirk that matters for anyone with years behind a machine and nothing on paper: SITHFAB038 has no prerequisite units at all — not SITXFSA005 , and not SITHFAB025 . The entry-level unit is gated and the senior one is not. So an experienced head barista can be assessed in the monitoring unit directly, without first collecting the unit that describes what they already do every day.

The difference in how the two units are measured is the cleanest available answer to this page's question. SITHFAB025 counts cups , because making a drink is assessed per drink. SITHFAB038 counts services , because consistency cannot be observed in a single cup. "How long does it take to become good" is really two questions with two different units of measurement behind them.

## Where latte art sits

Latte art is the visible skill and the least important of the list above. It is not separately assessed anywhere in the accredited system, including inside SITHFAB025, and there is no accredited latte art unit. It is largely a by-product of correctly textured milk: fix the texturing and the pour follows. We offer latte art as an interest course, which is exactly what it is.

Note that even SITHFAB038 , which does assess appearance and presentation, does not assess patterns. What it asks is whether the cups look consistent with each other across a service.

The same applies to two other phrases you will see. A "barista master class" is a delivery format, not a credential, and there is no unit code behind it. Coffee appreciation is not an accredited unit either — though SITHFAB038 element 2 does require promoting coffee appreciation, which is the closest the register comes to it. Both can be genuinely good training. Neither produces a nationally recognised outcome on its own. See barista master class and coffee appreciation .

### ## How to get there faster

Maximise machine time, not course days. Ask how much hands-on time you get, not how long the course runs — and, given the seven-of-ten ratio, how much of it is on the jug.

Get into service quickly. A busy cafe teaches speed that home practice will not. See making great coffee at home for what home practice is genuinely good for.

Taste deliberately , and against a reference. If you want a structured vocabulary for it, borrow SITHFAB038 's eight characteristics.

Learn the machine, not just the routine. Understanding why the grind moved beats memorising a setting, because the setting will be wrong tomorrow.

Ask who is teaching you. For accredited delivery, Standard 3.2 of the Outcome Standards for RTOs requires training and assessment to be delivered by credentialed people with current skills and knowledge in training and assessment, and the Credential Policy accompanying the Standards specifies which credentials each role requires. Being excellent at a job and being able to teach it are different capacities — the training package treats them separately, which is why SITXHRM007 Coach others in job skills is its own unit and a core unit of SIT30622, SIT30722 and SIT40422. SITHFAB038 makes the same point from the other direction, by putting "provide accurate information to staff" inside a coffee unit.

Widen the ticket. SITHFAB024 Prepare and serve non-alcoholic beverages covers the rest of a cafe list — teas, juices, milkshakes, smoothies, frappés, mocktails, hot and iced chocolate, carbonated drinks and non-espresso coffees. Its performance evidence requires three different service periods including one peak period and at least six different beverages on three occasions each . It carries the same SITXFSA005 prerequisite. And SITSS00075 Beverage Advice is the skill set for the advisory side rather than the machine. See what are the benefits of doing barista training and education .

### ## How you prove it, which is a separate problem from being good

Being good and being able to demonstrate that you are good come apart in this trade more than in most. A barista with four years behind a machine and no credential and a barista with a Statement of Attainment look identical on paper, and only one of them can be checked.

| | Undocumented experience | SITHFAB025 Statement of Attainment | | --- | --- | --- | | Evidence | A reference, or a trial shift | A national training record | | Verifiable by a third party | No | Yes | | Assessed against | Whatever the last venue did | The unit's published evidence requirements | | Survives the venue closing | Rarely | Yes | | Counts toward a qualification | No | Yes, by credit transfer | | Expires | — | No |

A Statement of Attainment does not expire , although licensing and refresher requirements can apply separately. 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](http://usi.gov.au) . If you already have one, recover it rather than creating another.

If you already have real experience, the first conversation to have is about recognition rather than enrolment. Recognition of prior learning must be offered under Standard 1.6 of the Outcome Standards for RTOs — a genuine assessment against the same evidence requirements, which can fail. Credit

transfer is the separate process under Standard 1.7 , for whole units already completed at any RTO, with no reassessment. Both are raised at the pre-training review, required under Standard 2.2 of the Outcome Standards for RTOs — name the instrument, because the National Code 2018 also carries a Standard 2.2 dealing with a different obligation for overseas students. Our pre-training review also includes a language, literacy and numeracy assessment against the Australian Core Skills Framework ; our own enrolment conditions expect around ACSF Level 3 , roughly senior secondary level, across its Certificate III and Certificate IV programs, and set a minimum age of 16 at commencement. Those are our own policies rather than regulatory requirements — confirm the current version directly. See skills assessment and resources . 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 .

One practical note for an experienced barista weighing RPL: because SITHFAB038 has no prerequisites, the senior unit is often the more natural recognition target than the entry-level one. Its evidence is six coordinated service periods, which is closer to what a long-serving head barista can actually produce than thirty individually observed preparations.

### ## Worth pairing it with

Two requirements catch new baristas out, and both are legal rather than optional.

Food handler training. 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, in force since 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. That training need not be nationally accredited, mandates no refresher period , and the business need not keep records of it. What the accredited unit buys is portability and proof. Note that the alternative to training is commensurate skills and knowledge — not being supervised by someone who has done it, which is an older framing that predates the current Standard. Staff handling ice, cut fruit or unpackaged garnishes are food handlers, which is precisely why SITXFSA005 gates the beverage units. See food handling .

On allergens and plant milks specifically, this page states no duty, because none is addressed 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.

RSA , if the venue is licensed and you will serve alcohol. One unit, SITHFAB021, with materially different rules in each state — see /rsa .

### ## Why getting good can change what the work pays

There is one employment consequence worth knowing early, and it is about the premises rather than the person.

Which modern award covers a hospitality job is decided by the employer's premises and business type, not the job title . Four awards are relevant:

| Award | Code | Premises | | --- | --- | --- | | Hospitality Industry (General) Award 2020 | MA000009 | Hotels, pubs, taverns, motels, resorts, casinos, caterers, accommodation | | Registered and Licensed Clubs Award 2020 | MA000058 | Not-for-profit registered clubs — RSL, bowls, golf, sporting | | Restaurant Industry Award 2020 | MA000119 | Standalone restaurants, cafes, night clubs, reception centres, roadhouses | | Fast Food Industry Award 2010 | MA000003 | Takeaway, food courts, food sold mainly to be eaten away from the counter |

Under MA000009 (clause 18.1) , MA000119 (clause 18.1) and MA000058 (clause 18.3) , a relevant AQF Certificate III or higher, used at work, sets a minimum classification of Level 4 . MA000003 has no equivalent provision. MA000009 and MA000119 require the employee to actually make use of the skills derived from the Certificate III competencies, so the floor is not automatic on completion; MA000058

omits "or higher" and permits the Fair Work Commission to require the employee to demonstrate that they use the relevant skills.

For a barista this is concrete: a sit-down cafe is MA000119 and carries the floor, a food-court counter is MA000003 and does not. Same skill, same certificate, different premises, different pay floor. The floor attaches to the qualification, not to a skill set, which is the strongest practical reason to carry SITHFAB025 onward into a Certificate III rather than stopping at the unit.

No rates appear here. Award rates re-set every 1 July and a stale figure is worse than none — use the Fair Work Ombudsman's Pay and Conditions Tool with the award code above.

### ## Where it leads

If you want the training to count toward a qualification later, choose a course built on SITHFAB025 or SITSS00080. Those produce a Statement of Attainment, which credit-transfers; a certificate of attendance does not. SITHFAB025 is an elective in SIT30622 Certificate III in Hospitality and in SIT30722 Certificate III in Hospitality (Restaurant Front of House), and SIT30722 carries SITXFSA005 as a core unit, which conveniently satisfies the prerequisite. It is not core in any of our qualifications.

The two qualifications differ in shape, and the difference matters if coffee is only part of your plan:

| | SIT30622 Certificate III in Hospitality | SIT30722 Certificate III in Hospitality (Restaurant Front of House) | | --- | --- | --- | | Units | 15 — 6 core, 9 elective | 20 — 9 core, 11 elective | | Hygiene | A Group A choice between SITHIND005 and SITXFSA005 | SITXFSA005 is core | | RSA | Elective | Core | | Cash handling SITXFIN007 | Elective | Core | | Entry requirements | None | None |

SIT30722 is the front-of-house qualification, and carrying both SITXFSA005 and RSA as core clears the two prerequisites that stand in front of most of the beverage stream — though not every one of them, since SITHFAB030 additionally needs SITHFAB023 and SITHFAB039 additionally needs SITHFAB032 and SITHFAB033. Neither qualification has entry requirements. For scale, our scope carries 17 current qualifications, 81 current skill sets and 579 current units, all at the extent Deliver and assess.

On the provider's own identity, the Australian Business Register records seven current registered business names for the legal entity COMPLETE HOSPITALITY TRAINING (VIC.) PTY. LTD., ABN 27 006 947 262: 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 a learner who encounters any of them is dealing with RTO 3722. An earlier version of this page said five. Those are business-name registration facts, not statements about when training began. See SIT30722, SIT30622 and five reasons to get a certificate in hospitality.

### ## 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](mailto:melbourne@cht.edu.au) or +61 3 9654 1554. The legal entity is COMPLETE HOSPITALITY TRAINING (VIC.) PTY. LTD., ABN 27 006 947 262, ACN 006 947 262.

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

SITHFAB038 Plan and monitor espresso coffee service

SITHFAB025 Prepare and serve espresso coffee

SITHFAB021 Provide responsible service of alcohol

SITHFAB023 Operate a bar

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

Hospitality Industry (General) Award 2020 (MA000009)

Restaurant Industry Award 2020 (MA000119)

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

### So how long does it take?

As long as it takes to prepare ten named espresso beverages on three occasions each, at service speed, with extraction corrected when it drifts. We do not publish a figure in weeks or months because the variables — machine time, venue volume, supervision — dominate the answer.

### What is the accredited definition of a competent barista?

The performance evidence of SITHFAB025: thirty preparations minimum, within commercial timeframes, with extraction adjusted and corrected.

### Is there a benchmark above that?

Yes. SITHFAB038 Plan and monitor espresso coffee service, which assesses coordinating an outlet's coffee operation across at least six service periods and monitoring eight named quality characteristics. It is measured in services rather than cups.

### Do I need SITHFAB025 before SITHFAB038?

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, and often the better RPL target for someone with years of experience.

### Does the espresso unit require a set number of shifts?

No. SITHFAB025 sets no service-period requirement. SITHFAB024 requires three including one peak, SITHFAB027 five, SITHFAB038 six, and SITHFAB034 twelve — but not the espresso unit.

### How much of the assessment is milk?

Seven of the ten beverages take textured milk, so 21 of the 30 minimum preparations. Only espresso, long black and ristretto are milk-free.

### Can I learn at home?

You can learn extraction and texturing. You cannot learn service speed, which is the part the unit's "commercial timeframes" requirement captures.

### Are the 25 to 30 second and 18 to 22 gram figures rules?

No. They are our published teaching benchmarks. The unit requires you to diagnose a drifting shot and correct it, and sets no number.

### Is latte art the hard part?

No, and it is not assessed. Consistent milk texturing is the hard part, and the art follows from it. Even SITHFAB038, which assesses appearance and presentation, does not assess patterns.

### Which milk is hardest?

The unit does not rank them, but consistency across milk types is a later milestone than consistency in one. The unit requires knowledge of different milks and their characteristics for different beverages, and lists types of milk among the customer-preference options.

### Do I need experience to get a barista job?

Many cafes hire trained beginners and build speed on the job. See how much experience does a barista need (/news/how-much-experience-does-a-barista-need/).

### Does a barista course expire?

No. A Statement of Attainment records your completed units and does not itself expire. 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 (<https://www.usi.gov.au/students/create-your-usi/exemptions-usi>). A USI is free at [usi.gov.au](https://www.usi.gov.au) (<https://www.usi.gov.au/>). If you already have one, recover it rather than creating another.

### Does anything about barista work expire?

Not the espresso unit. Food handler training mandates no refresher period either. The five-year clock belongs to the separate Food Safety Supervisor certificate, and an RSA certificate's currency depends on the state.

### Do I need a licence to be a barista?

No. No occupational licensing, certification or specific legislative requirement applies to the SITSS00080 skill set.

### Does SITHFAB025 have a prerequisite?

Yes, SITXFSA005 Use hygienic practices for food safety, completed before the espresso unit. Within the food and beverage stream the same unit gates nine units in all — SITHFAB022, SITHFAB023, SITHFAB024, SITHFAB025, SITHFAB026, SITHFAB027, SITHFAB030, SITHFAB034 and SITHFAB035 — so it is the one to do first.

### Does SITHFAB023 Operate a bar have a prerequisite?

Yes — two of them: SITXFSA005 and RSA SITHFAB021. Four units in the stream carry two or more: SITHFAB023 and SITHFAB034 carry two, and SITHFAB030 and SITHFAB039 carry three. The four units with none at all are SITHFAB021, SITHFAB028, SITHFAB036 and SITHFAB038.

### Is a barista master class a qualification?

No. It is a delivery format, with no unit or qualification code behind it.

### Can I get recognition for skills I already have?

Yes. RPL must be offered under Standard 1.6 and is a genuine assessment against the same evidence requirements, not a waiver. If you already hold a whole unit from another RTO, credit transfer under Standard 1.7 applies instead, with no reassessment. Both are raised at the pre-training review under

Standard 2.2 of the Outcome Standards for RTOs. 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.

### Does becoming good change what I can be paid?

Indirectly, and through the qualification rather than the skill. A relevant Certificate III or higher, used at work, sets a Level 4 minimum under MA000009, MA000119 and MA000058. The fast food award MA000003 has no equivalent provision, so a food-court counter does not carry the floor while a sit-down cafe does.

### How much does it cost?

Fees change, so this page does not print one. Confirm the current fee directly on the barista coffee course (</courses/barista-coffee-course/>) page.