

How Much Experience Does a Barista Need? – Complete Hospitality Training

Canonical: <https://cht.edu.au/news/how-much-experience-does-a-barista-need/>

Details:

Employers rarely ask how many years a barista has worked. They ask what the person can do unsupervised on a busy Saturday, and experience is only useful as a proxy for that. Two years in a quiet suburban cafe and six months on a high-volume machine are not the same amount of experience, even though one number is larger.

The accredited system agrees with the employers. It does not measure barista skill in years at all. It measures it in occasions at the operator level, and in service periods at the level above that.

The accredited answer: occasions, not years

SITHFAB025 Prepare and serve espresso coffee is the nationally recognised unit for espresso work, and its performance evidence is specific. You must prepare ten named espresso beverages, each on three separate occasions, within commercial timeframes, adjusting and correcting extraction when it drifts.

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

Thirty assessed preparations, minimum. That is the answer to "how much experience" in the only form that can be checked by a third party: not a duration, but a demonstrated, repeated, time-pressured output.

The word occasions is doing the work. Anyone can make one good flat white. Three, on three separate occasions, while an assessor watches the clock, is a different claim.

One feature of that list tells you where the experience actually has to be. 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. Someone who has spent a year on a quiet machine may have made thirty coffees; whether they have textured milk twenty-one times under pressure is the question worth asking.

And note what the unit does not require: any number of service periods at all. SITHFAB024 requires three including a peak, SITHFAB027 five, SITHFAB034 twelve and SITHFAB038 six. SITHFAB025 requires none. Its whole measure is beverages and occasions, which is why the espresso unit alone says nothing about how many shifts someone has worked.

What employers are actually reading

| Signal | What it tells an employer | | --- | --- | | Volume handled | Whether the person can hold pace when orders stack | | Machine familiarity | How long the setup takes on day one | | Dialling in | Whether they can correct a grind, or only follow a recipe | | Milk consistency | Whether the twentieth coffee matches the first | | Working the till and the machine together | Whether they can be left alone on an open | | Hygiene habits | Whether the venue's food safety exposure goes up or down |

None of these require years. They require the right kind of shifts, which is why a person can plateau for a long time in a venue that never gets busy.

Notice how closely that list maps onto the unit's knowledge evidence, which requires you to understand quality indicators for espresso extraction , extraction rates for different beverages , the adjustments available to dose, grind, tamping technique, water flow and water pressure , and the factors relevant to quality — ambient humidity, crema, espresso flow, steam pressure and taste . The unit is not a beginner's checklist. It describes someone who can manage a moving system.

The unit that measures experience in shifts, and needs no prerequisite

If SITHFAB025 is the wrong instrument for someone who has actually been doing this for years, there is a right one, and almost nobody mentions it.

SITHFAB038 Plan and monitor espresso coffee service is current on our scope as RTO 3722 at extent "Deliver and assess" to 30 June 2032 . It assesses running a coffee operation rather than working in one, and it is measured the way experience actually accumulates:

| Element | What it covers | | --- | --- | | 1. Plan coffee beverage service | Develop coffee beverage menus, select suppliers and roasters , liaise with suppliers so quality standards hold | | 2. Provide specialist advice on espresso coffee beverages | Keep your own knowledge current, 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 espresso 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 those four elements against the employer signals table above and they are substantially the same list. Dialling in, machine familiarity, milk consistency across a service and being able to be left alone on an open are what element 3 and element 4 actually describe.

And here is the part that matters most on a page about experience: SITHFAB038 has no prerequisite units at all — not SITXFSA005 , and not even SITHFAB025 . The entry-level espresso unit is gated; the senior one is not. So someone with three years behind a machine and nothing on paper can be assessed directly in the unit that describes what they already do, without first collecting the beginner's unit.

That also makes it the more sensible recognition of prior learning target for an experienced barista. Six coordinated service periods is closer to what a long-serving head barista can evidence than thirty individually observed preparations.

The contrast between the two units 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 can only be observed across a service. "How much experience" has two different units of measurement behind it, and which one applies depends on whether you are being hired to make the coffee or to run the bench.

Where a credential substitutes for early experience

The difficulty for someone starting out is circular: employers want experience, and experience requires being hired. A nationally recognised credential breaks that loop because it is assessed rather than asserted.

SITSS00080 Espresso Machine Operation is a skill set on our scope of registration. A skill set is a defined group of units, assessed the way units in a qualification are, producing a Statement of Attainment that is portable between employers and states. It contains four units:

| Unit | Title | Why an employer cares | | --- | --- | --- | | SITHFAB025 | Prepare and serve espresso coffee | The coffee itself, assessed on three occasions per beverage | | SITXCCS014 | Provide service to customers | The counter, not just the machine | | SITXFIN007 | Process financial transactions | Can be left on the till | | SITXFSA005 | Use hygienic practices for food safety | Reduces the venue's food safety exposure |

The skill set's stated 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, certification or specific legislative requirement applies to it — there is no barista licence in Australia, which is exactly why an assessed credential is the only portable proof available.

Against two applicants who both describe themselves as experienced, one of them can be checked.

If what an employer actually wants is someone who can talk about coffee rather than only make it, the other relevant skill set is SITSS00075 Beverage Advice, which targets the advisory side. SITHFAB038 element 2 covers the same ground inside the senior espresso unit.

The prerequisite to plan around

SITHFAB025 carries SITXFSA005 Use hygienic practices for food safety as a formal prerequisite, completed before the espresso unit. The skill set above includes it, which resolves the sequencing. On its own, SITXFSA005 requires you to 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; and hygienic food service. See virtual food handling SITXFSA005 and food handling.

It is worth knowing that within the food and beverage stream SITXFSA005 gates nine units, not one — SITHFAB022, SITHFAB023, SITHFAB024, SITHFAB025, SITHFAB026, SITHFAB027, SITHFAB030, SITHFAB034 and SITHFAB035 — so clearing it early opens the whole beverage and service stream. 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, so the licensing unit gates exactly as many as the food safety unit does.

Four units in that stream carry two or more prerequisites. SITHFAB023 Operate a bar and SITHFAB034 Provide table service of food and beverage each carry two, and in both the second is RSA SITHFAB021. SITHFAB030 Prepare and serve cocktails carries three — SITHFAB021, SITHFAB023 and SITXFSA005 — and SITHFAB039 Manage the sale or service of wine carries three of its own. SITHFAB038 carries none.

Verifying a credential, and the brand problem

Because a credential is only useful if it can be checked, one practical point: an RTO may trade under several registered business names, so the RTO code identifies the issuer rather than the logo on the certificate.

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 barista presenting a certificate under any of them is presenting an RTO 3722 credential. Those dates on the register are business-name registration facts and nothing more. Verify the code on

training.gov.au.

Broader hospitality qualifications on our scope

If you want the barista ticket to sit inside something larger:

| Qualification | Structure | | --- | --- | | SIT20322 Certificate II in Hospitality | The entry-level hospitality qualification | | SIT30622 Certificate III in Hospitality | 15 units — 6 core, 9 elective | | SIT30722 Certificate III in Hospitality (Restaurant Front of House) | 20 units — 9 core, 11 elective | | SIT40422 Certificate IV in Hospitality | 21 units — 9 core, 12 elective |

SIT30622, SIT30722 and SIT40422 are delivered in all eight states and territories.

One code pairing worth getting right, because it is easy to transpose: SIT20322 is Certificate II in Hospitality, while SIT20421 is Certificate II in Cookery. Both are current on our scope. They are different qualifications, not alternative codes for the same thing.

SITHFAB025 is an elective in both Certificate III qualifications, so barista work you have already had assessed credit-transfers into them. It is not a core unit of any of our qualifications. Neither Certificate III in Hospitality has any entry requirements.

SIT30722 is the one to look at if coffee is your route in: it carries SITXFSA005 as a core unit, so the espresso prerequisite is satisfied inside the qualification, and it makes both RSA (SITHFAB021) and SITXFIN007 cash handling core rather than elective. Between them those two core units clear the prerequisites standing in front of most of the stream — though not SITHFAB030, which also needs SITHFAB023, or SITHFAB039, which also needs SITHFAB032 and SITHFAB033. See SIT30622 and SIT30722.

The award that covers you, and why the venue decides it

There is a concrete payoff to holding the paperwork, and it runs through the modern award system. The rule is that the premises decides, not the job title. The same job — barista, bar attendant, food and beverage attendant — sits under a different award and a different pay table depending on where you do it.

Four awards divide the field, and each covers its industry to the exclusion of the others, so exactly one applies to a given employer:

| Award | Code | The premises it covers | Level 4 floor? | | --- | --- | --- | --- | | 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 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 traps are worth knowing before you accept a role.

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. A club goes to MA000058, and only if it is both registered under a liquor, gaming, associations or corporations statute and operating on a not-for-profit basis for its members and the community. A commercially owned venue that calls itself a club is not a club for award purposes.

Night clubs are not covered by MA000058. A night club is a commercial venue, so it sits in MA000119 alongside restaurants and cafes.

For coffee work specifically, the dividing line between MA000119 and MA000003 is sit-down service, not the menu. A food-court coffee counter is fast food; the cafe down the corridor with tables is the restaurant award.

What your qualification is worth, and where it is worth nothing

This is the sharpest practical reason to finish a Certificate III. 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 .

Put those two facts together and you get something concrete for a barista: the same person, with the same qualification, making the same coffee, has a Level 4 pay floor in the sit-down cafe and no such floor in the food court . The award follows the premises, so the value of your certificate does too. It is worth knowing which side of that line a job sits on before you take it.

Note also that the floor attaches to a qualification , not to a unit or a skill set. Thirty assessed preparations make you employable; the Certificate III is what engages clause 18.1.

Three details matter, because this is a pay entitlement rather than a courtesy:

MA000009 and MA000119 set the floor for a Certificate III or higher , and require that you make use of the skills and knowledge derived from those competencies in the work you actually do. It is not automatic on completion.

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

If it is disputed, the route differs: clause 40 of MA000009, clause 34 of MA000119, or referral to the Fair Work Commission under MA000058.

No pay rates appear on this page — award rates re-set each 1 July, so take current figures from the Fair Work Ombudsman's Pay and Conditions Tool using the award code for your venue. See superannuation, tax and payslips and working hours, rosters and public holidays .

What experience gives that training cannot

Judgement under pressure, mostly. Reading a queue and deciding what to sacrifice. Knowing that the grind has drifted because the shots are running fast, before anyone complains. Recovering when a machine fails mid-service. These are learned by doing, and they are the reason a venue still runs trials rather than hiring on paperwork alone.

The honest summary is that skills come first, experience deepens them, and neither replaces the other. A barista with a credential and a few months of busy shifts is usually a safer hire than one with two years of quiet ones.

The qualification worth noting is that the training package does eventually assess the judgement part. SITHFAB038 element 3 requires monitoring grind and dose consistency and evaluating bean freshness across a service , and element 4 requires monitoring temperature and water pressure and deciding when to schedule a service call. Those are judgement calls, assessed over six service periods. They are what experience becomes once it is written down.

The other beverage unit, and why it widens your options

Cafes do not only sell espresso. SITHFAB024 Prepare and serve non-alcoholic beverages covers carbonated drinks, non-espresso coffees, frappés, freshly squeezed juices, hot chocolate, iced chocolate or coffee, milkshakes, mocktails, smoothies and teas.

Its assessment structure is actually harder on service exposure than the espresso unit's, because the espresso unit imposes none. It requires beverages prepared to meet different customer requests over three different service periods including at least one peak service period , plus at least six different beverages from the list, on three occasions each , using correct equipment, ingredients and standard

measures . It carries the same SITXFSA005 prerequisite.

If an employer's real question is "can this person run the whole drinks list", SITHFAB024 answers a part of it that SITHFAB025 does not.

If a role involves alcohol

Cafe work sometimes extends into evening service. Responsible service of alcohol is a requirement on the individual serving, and it is delivered through a single unit, SITHFAB021 Provide responsible service of alcohol , which operates under eight separate jurisdictions' rules . The differences are larger than most people expect:

| 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. | | 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. | | 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. | | 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 and ACT-approved refresher requirements. | Three years from course completion, then an ACT-approved refresher. | | 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 .

For a new Victorian RSA course, use an LCV-approved provider for the delivery mode and complete the required LCV Learning Hub surveys and sexual harassment and assault module as well as the national unit. Victorian certificate holders must complete the free RSA Refresher every three years. In Victoria, an interstate RSA certificate generally cannot be used on its own. Eligible holders can apply for the free RSA Refresher bridging course to obtain a Victorian certificate. LCV requires approved original RSA training completed within the last three years and, for an online course, residence interstate or overseas at the time. Allow about ten working days for the application. LCV lists a specific exemption for interstate liquor producers at qualifying temporary or major events. Check the Victorian eligibility and event rules before relying on a certificate. Queensland and Western Australia accept suitable national RSA training evidence from an RTO. This is subject to the correct credential: Queensland requires a Statement of Attainment for the national RSA course, and WA requires the RSA certificate rather than an interstate card alone. Check the Queensland requirements and WA requirements .

It is worth confirming the state position before accepting a role that turns out to include the bar. See /rsa and beware of RSA training course scams .

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 . 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.

SITHFAB025 Prepare and serve espresso coffee

SITHFAB038 Plan and monitor espresso coffee service

SITXFSA005 Use hygienic practices for food safety

SITHFAB021 Provide responsible service of alcohol

SITHFAB024 Prepare and serve non-alcoholic beverages

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)

Hospitality Industry (General) Award 2020 (MA000009)

Restaurant Industry Award 2020 (MA000119)

Outcome Standards for Registered Training Organisations 2025 (full text)

Unique Student Identifier (USI) requirements for RTOs

How much experience do I need for a first barista job?

Often none, if the venue trains. A credential and a willingness to start on quieter shifts is usually enough to get the first one.

What is the formal measure of barista competence?

SITHFAB025's performance evidence: ten named espresso beverages, each on three separate occasions, within commercial timeframes, with extraction adjusted and corrected as needed.

Why does the unit count occasions rather than time served?

Because repeatability is the thing an employer needs and a duration does not prove. Three correct attempts on three occasions is evidence; two years in a quiet venue is not.

How many of the thirty preparations involve milk?

Twenty-one. Seven of the ten beverages take textured milk, and only espresso, long black and ristretto do not. If you are assessing your own experience, that is the ratio to check it against.

Does the espresso unit require a number of shifts?

No. SITHFAB025 sets no service-period requirement at all, which is why holding it alone says nothing about how much shift exposure someone has. SITHFAB024 requires three including a peak, SITHFAB027 five, SITHFAB038 six and SITHFAB034 twelve.

Is there a unit that measures experience in shifts rather than cups?

Yes. SITHFAB038 Plan and monitor espresso coffee service requires coordinating an outlet's coffee operation across at least six service periods, maintaining commercial grade machines and grinders throughout, and monitoring eight named quality characteristics.

I have years of experience and no certificate. Which unit should I target?

Probably SITHFAB038, because it has no prerequisite units at all — not SITXFSA005 and not SITHFAB025 — and its evidence is six coordinated service periods, which is closer to what a long-serving barista can actually produce than thirty individually observed preparations.

Does a barista qualification expire?

No. A Statement of Attainment records that competency was assessed on a date, and it does not lapse. It is held against your Unique Student Identifier permanently.

Do I need a licence to work as a barista?

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

Is latte art required?

It is presentation rather than competence, and it is not separately assessed in the accredited system. Extraction consistency and milk texture matter more to an employer. The one place appearance is assessed is SITHFAB038, which requires monitoring appearance and presentation for consistency across a service rather than assessing a pattern. See latte art (</courses/latte-art/>).

Is a "barista master class" a qualification I can list?

It is a delivery format, not a credential, and there is no unit code behind it. List it honestly as training attended rather than as a qualification held.

What is the entry-level hospitality qualification?

SIT20322 Certificate II in Hospitality. Do not confuse it with SIT20421, which is Certificate II in Cookery — both are on our scope and they are different qualifications.

How do I check that someone's certificate is genuine?

Check the RTO code, not the brand. An RTO can hold several registered business names — the entity behind RTO 3722 holds seven on the Australian Business Register, three of them coffee names — so an unfamiliar name is not evidence of a problem and a familiar one is not evidence of legitimacy.

Which award covers my venue?

Four awards split the field, by premises rather than job title: MA000009 for hotels, pubs, resorts and casinos; MA000058 for not-for-profit registered clubs; MA000119 for standalone restaurants, cafes and night clubs; MA000003 for takeaway and food-court outlets.

Are clubs covered by the hospitality award?

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

Is a night club covered by the clubs award?

No. A night club is a commercial venue and sits under MA000119, the restaurant award.

Does my qualification set a minimum pay classification?

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. Note that it is the qualification that engages the clause, not a single unit or a skill set.

So does my certificate raise my pay in a food court?

Not through that route. The Level 4 floor exists in the hospitality, restaurant and clubs awards but not in the fast food award, and a food-court outlet is generally MA000003. The same certificate in a sit-down cafe engages MA000119, where the floor does apply.

Is the Level 4 floor automatic once 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.

Will my interstate RSA let me work a Victorian bar?

In Victoria, an interstate RSA certificate generally cannot be used on its own. Eligible holders can apply for the free RSA Refresher bridging course to obtain a Victorian certificate. LCV requires approved original RSA training completed within the last three years and, for an online course, residence interstate or overseas at the time. Allow about ten working days for the application. LCV lists a specific exemption for interstate liquor producers at qualifying temporary or major events. Check the Victorian eligibility and event rules (<https://www.vic.gov.au/rsa-training>) before relying on a certificate.

How can experience be evidenced?

By what was actually done: venue type, covers, machine, whether opens and closes were run solo. A skills assessment (/skills-assessment/) can establish what existing experience is worth against unit requirements.

Can prior experience be credited formally?

Yes, through recognition of prior learning. Registered training organisations must offer it under Standard 1.6, and it is properly raised at the pre-training review under Standard 2.2 of the Outcome Standards for RTOs. It is a genuine assessment against the same evidence requirements, not a waiver.

Will I need a USI?

For nationally recognised training, a USI is generally required before your qualification or Statement of Attainment can be issued, unless an applicable exemption applies. We can explain the requirements for your enrolment. See the official USI exemption guidance (<https://www.usi.gov.au/students/create-your-usi/exemptions-usi>). Creating a USI is free; recover an existing one rather than creating another.

Do I need food handler training as well?

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, and food handlers must complete food handler training, or hold skills and knowledge commensurate with the activity, before carrying out a prescribed activity. It does not have to be nationally accredited, mandates no refresher period, and the business is not required to keep records of it.

Which barista course should I start with?

If you want the outcome to count, one built on SITHFAB025 — see barista coffee course (/courses/barista-coffee-course/) or accredited barista training in Sydney NSW (/courses/accredited-barista-training-in-sydney-nsw/). If you are already experienced, ask about SITHFAB038 instead.

Where can training be arranged?

Through a course enquiry (/contact/) or an expression of interest (/eoi/).