

News Archive - Complete Hospitality Training

Canonical: <https://cht.edu.au/news/>

Details:

Every article on this site, grouped by subject. There are 117 , and they divide into 12 subjects — licensing, food safety, the trades, careers, choosing a course, managing staff, and the practical business of running a venue.

Two things worth knowing before you start reading.

The licensing articles are state-specific. Responsible Service of Alcohol and food safety are regulated differently in every Australian jurisdiction, and a rule that holds in Victoria frequently does not hold in New South Wales. Where an article names a state, that is deliberate.

Course pages are separate from these articles. If you want what a qualification contains — units, packaging rules, delivery states, CRICOS status — go to all courses , or the qualification table further down this page. These articles explain the surrounding questions.

On this page, in order: RSA, alcohol and gaming (9) · Food safety and food handling (18) · Coffee and barista (14) · Bar and bartending (8) · Starting and building a career (13) · Choosing a course, qualifications and funding (11) · Hiring, rostering and managing staff (13) · Training and development (10) · Customer experience and service (8) · Running a hospitality business (6) · Pay, tax and working in Australia (5) · Seasonal (2)

RSA, alcohol and gaming

Who Needs A Responsible Service of Alcohol (RSA) Course? — Broadly: anyone who sells, serves or supplies alcohol in a licensed venue

How to Get Your RSA Certificate in Australia — The steps depend on which state you will be working in, because RSA is state liquor law rather than a single national credential

How Long Does an RSA Last? State-by-State Guide — There is no single answer, because there is no national RSA

How Much Does an RSA Course Cost? — No price is quoted here, deliberately. Course fees change, and a stale figure on a mirrored page is worse than none

RSA Online Vic | Can I renew my RSA online in Victoria? — Yes. Victoria's RSA renewal is the RSA Refresher.

RSA Melbourne Update — This is an archived update from April 2022. It warned that non-accredited online RSA courses were leaving people unable to work in Victorian venues, and it described a temporary COVID-era arrangement for online delivery.

Responsible Service In Practice: Managing Intoxicated Patrons — Refusing service to an intoxicated patron is not a customer service judgement call

Beware of Responsible Service of Alcohol (RSA) training course scams — RSA training is a target for scams for a structural reason: in some states only an approved provider can produce a valid credential, in others no approval scheme exists at all, and a buyer usually cannot tell the difference until a licensing authority or an employer rejects what they paid for.

How do I get my Bar & Gaming License? — There is no single "bar and gaming licence" in Australia

Food safety and food handling

What Food Safety Certificate Do I Need? — Short answer: it depends on what you do, which state you are in, and which sector you work in

What Is a Food Handling Certificate? — A "food handling certificate" is not a licence and not a government-issued card

Food Handling Certificate — A food handling certificate is a Statement of Attainment for SITXFSA005 Use hygienic practices for food safety, issued by a Registered Training Organisation.

How to Get a Food Handling Certificate — Three steps, and none of them involve a government department

Who Needs a Food Handling Certificate? — Under clause 3.2.2A—10 of the Australia New Zealand Food Standards Code, a food business must ensure that each food handler who engages in a prescribed activity has completed food safety training before engaging in that activity — or that the handler possesses skills and knowledge of food safety and hygiene commensurate with that activity.

Who Needs a Food Handling Certificate in Victoria? — In Victoria the answer runs through the premises class, not through the individual

How Much Is a food handling certificate in VIC? — The honest answer is that it depends on three things, and for one group of people the correct answer is nothing at all.

How Long Does a Food Handling Certificate Last in Victoria? — In Victoria the question has two different answers depending on which document is meant

How Long Does a Food Handler Certificate Last in Victoria? — A food handler certificate does not expire. There is no statutory currency period for food handler training at all, in Victoria or anywhere else in Australia.

Food Safety Supervisor Certificate — A Food Safety Supervisor is a specific, named role with statutory duties — not a job title a business can assign informally

How to Get a Food Safety Supervisor Certificate — Getting a Food Safety Supervisor certificate is a four-step process, and step one is working out which state's rules apply to you — because in one state the process has an extra leg that the others do not, and a Statement of Attainment that satisfies the law everywhere else does not satisfy it there.

How Long Does a Food Safety Supervisor Certificate Last in Victoria — Five years — but the way that five years works is more specific than "it expires", it reaches Victoria by a more indirect route than most pages admit, and Victoria handles it differently from New South Wales and Queensland.

Understanding Standard 3.2.2A and the New Food Safety Management Tools for Australian Food Businesses — Standard 3.2.2A of the Australia New Zealand Food Standards Code is the instrument that decides whether your business needs a Food Safety Supervisor, trained food handlers, and documented evidence of both.

Why Is Food Safety and Handling Important? — Food safety is not primarily a matter of good practice

What Are the Benefits of Food Safety Training? — The honest answer has two halves. Food safety training is legally required for most hospitality businesses, so the first benefit is that it keeps you compliant.

Why Are There So Many Certificates and Regulations in the Food Industry? — The short answer is federalism plus layering. Food safety standards are written once, nationally, by Food Standards

Australia New Zealand — but FSANZ is a standard-setter, not an enforcer.

Why Nationally Recognised Certificates Are So Important in the Food Industry — A nationally recognised certificate is portable, permanent and verifiable, and those three properties are what make it the working currency of food safety compliance in Australia.

Record-Keeping Duration in the Food Industry — It depends entirely on which records and who you are

Coffee and barista

How To Become a Successful Barista — Technique gets you hired. What makes a barista genuinely successful is a shorter list than most guides suggest, and only part of it is about coffee.

Barista Training How Long — Barista training is short. The problem with answering in days is that a day of training is not a unit of skill, and the number varies by provider, by cohort and by how much machine time you personally get.

How Long Does It Take To Become a Good Barista? — 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.

How Much Experience Does a Barista Need? — Employers rarely ask how many years a barista has worked

What are the Benefits of doing Barista Training and Education? — The case for barista training is straightforward, but it depends on one distinction most course pages skip: whether the training is nationally recognised or not.

What Is the Typical Shift Schedule for Coffee Shop Baristas? — Cafe hours are early, short and front-loaded, which makes barista work structurally different from most hospitality, where the pressure lands at night.

Milk Texturing 101: Microfoam, Temperature & Mistakes — Milk texturing is the skill that separates a good coffee from a poor one, and it is almost entirely about two things: when you introduce air, and when you stop heating.

Making Great Coffee at Home — Most home coffee problems come down to three variables, and none of them is the machine

Brewed Together: How Coffee Connects Us Across Generations and Cultures — Coffee in Australia is a social ritual before it is a drink

Life or Death - ABC Everyday — This is a short announcement post. It records that ABC Everyday produced a home espresso masterclass video featuring Sam, a Complete Hospitality Training trainer, and links out to it.

Why Choose a Barista Course for Team Building? — A barista class works as a team activity for a straightforward reason: it produces something, quickly, that everyone can judge

Melbourne's Best Bar and Barista Course 2025: Fast-Track Your Hospitality Skills in Just 6 Days — "Best" is a marketing word and no provider's own page can settle it

Top Reasons Employers Love Our Melbourne Bar & Barista Short Course — From a hiring manager's side, a short course is a screening signal rather than a qualification

Bartending & Barista Training Package: Why This Affordable Melbourne Hospitality Course Is Worth It — A bundled bar-and-barista package is usually cheaper than buying the components separately

Bar and bartending

Our Bartending Courses Teach More than Just How to Pour — An accredited bar unit is assessed on evidence, and the evidence required is specific enough to settle the question.

Why You Should Complete Bartender Education and Training — The strongest reason is the simplest: you cannot legally serve alcohol in Australia without RSA

The Essential Bartender's Toolkit: What You Actually Need to Get Hired — The genuinely essential item is not a piece of kit

Bartender Interview Questions & Trial-Shift Tips — Bar interviews are short, and most of them end in a trial shift rather than a conversation

Five Tips To Help You Secure the Best Bartender Job — Getting a bar job is mostly about holding an RSA and being available

How to score that awesome Bar Job — Bar hiring is fast and mostly informal. Venues hire on availability, attitude and whether you already hold the credential that lets you work — usually in that order.

Does Bartending in Australia Offer Flexible Working Arrangements? — Yes — bartending is one of the more flexible skilled roles in Australia, and the reasons are structural rather than a matter of individual employers being accommodating.

How Long Does It Take to Become a Certified Mixologist? — There is no such thing as a certified mixologist in Australia, in the sense of a licence or a protected title

Starting and building a career

How To Build a Career in Hospitality — A hospitality career is built in a defined sequence: operational competence at Certificate III, supervision at Certificate IV, management at Diploma.

3 Crucial Soft Skills to Boost Your Hospitality Career — Three soft skills do more for a hospitality career than any others: communication under pressure, working clean alongside other people in a confined space, and composure when a guest complains.

What Are the 3 Key Takeaways for a Career in Hospitality? — If you take three things away before deciding whether hospitality is for you, make them these

Tips for Entering the Workforce for the First Time — Before your first shift you need four things set up, and nobody sits you down and explains them: a Tax File Number, a bank account, a superannuation fund, and a Unique Student Identifier if you are doing nationally recognised training.

Securing Work after Education — Three documents decide whether a hospitality graduate's first application survives the shortlist: a Statement of Attainment or qualification, a current RSA valid in the state they will work in, and a USI transcript that lets the employer verify both.

What Hospitality Jobs Are in Demand in Australia? — There is a more reliable answer to this than any provider's marketing claim, and it is published by the Commonwealth: the Core Skills Occupation List.

What Career Paths Can a Hospitality Qualification Open Up for You? — Wider than the website suggests. We market roughly ten courses, almost all hospitality

What Jobs Do Hospitality Management Graduates Do? — SIT50422 Diploma of Hospitality Management is a management qualification, and its graduates go into roles that carry responsibility for other people's output.

Careers in Hospitality Management: Your Path to a Dynamic Career — Hospitality management is one of the few management careers you can reach without a degree

Five Tips To Help You Get Into Hospitality Management — Most hospitality managers started by clearing plates

A Strategic Guide to Switching Careers — Switching into hospitality is mostly a question of four things: working out what from your current job already counts, using the right recognition mechanism to cut the parts you can already do, checking your funding eligibility before you enrol rather than after, and understanding that a relevant Certificate III changes your pay floor rather than just your resume.

Why January Is the Perfect Time to Invest in Your Hospitality Career — December is the industry's largest unofficial assessment period

Accommodation Association secures funding under a new Jobs Victoria initiative — This is an archived announcement. It records that the Accommodation Association, a Complete Hospitality Training partner, secured funding under a Jobs Victoria initiative to create employment in the tourism and hospitality sector and support the sector's recovery from the COVID-19 pandemic.

Choosing a course, qualifications and funding

Your Guide to Selecting the Right Hospitality Course for You — Choosing a hospitality course is five decisions, taken in order

Difference Between a Good and Bad Course Provider — The difference between a good and a bad course provider can be checked, not guessed — and most of the checks take a few minutes on training.gov.au.

What Is the Cost of Hospitality Courses in Australia? — No prices are quoted here. Fees change, they differ by provider, and they differ enormously depending on whether you are domestic or international and whether government funding applies.

Five Reasons To Get a Certificate in Hospitality — Hospitality is one of the few skilled industries you can enter without a formal qualification

How a Course in Hospitality Can Take You Anywhere — A hospitality qualification travels further than most credentials, but not in every direction, and the difference matters if you are planning around it.

How Far Can a Hospitality Qualification Take You? — As far as AQF level 5 with us, and considerably further than that with the credit those qualifications carry

Five Key Things You Should Learn From a Quality Hospitality Management Course — Ask a prospective hospitality management course one question first: which units cover cost control, and what are their codes?

What is the difference between the Culinary and Hotel Management streams of the SIT50422 Diploma of Hospitality Management? — They are the same qualification. Same national code SIT50422, same eleven core units, same twenty-eight-unit total, and the same certificate at the end.

Best Government-Funded Hospitality Course 2025: Why Practical Placement Gives You the Edge — "Best" is a marketing word, and no page written by a training provider can settle it for you

Is This Melbourne's Best Government-Funded Hospitality Course in 2025? A Deep Dive Into our Training — "Best" cannot be substantiated by the provider being judged, so this page does not argue it. It does something more useful: it goes further into the mechanics of Victorian subsidised training than any of the shorter funding pages, because the mechanics are where people get caught out — and every rule below is checkable against the funding contract rather than against marketing copy.

Launch Your Hospitality Career With Victoria's Best Government-Funded Hospitality Training — "Best" is not a claim a training provider can substantiate about itself, so this page does not argue it. What it can do is set out exactly what a first hospitality qualification contains, what it leads to, and whether

Victorian government subsidy is likely to apply to you — all of it checkable against the training package, the funding contract and the award library rather than against marketing copy.

Hiring, rostering and managing staff

5 Tips to Hiring Hospitality Staff — Most hospitality hiring problems are actually classification and verification problems that surface later

4 Common Mistakes Employers Make When Hiring — Four hiring mistakes cost hospitality employers more than any weak interview: paying under the wrong award, running unpaid trial shifts, rostering alcohol service before the RSA is held, and keeping no records.

How to Find the Best Chef for Your Kitchen — Finding a chef is partly a hiring problem and partly a classification problem, and the second one is where the money is

Creating a Successful Onboarding Program for New Hospitality Employees — Every new employee must be given the Fair Work Information Statement, and every new casual must be given the Casual Employment Information Statement as well.

7 Skills All Your Hospitality Employees Should Have — The useful way to list hospitality skills is by who can teach them

How to motivate employees in hospitality — Pay is the reason someone accepts a hospitality job and rarely the reason they stay in one

Managing and Motivating Your Hospitality Team: Tips and Tricks — A roster published on the same day every week, far enough ahead that staff can plan around it, does more for team stability than any amount of encouragement during service.

How to Train Up a Team Lead/Manager in Hospitality — The supervisor who runs the best Saturday section in the building is not automatically ready to hold a profit and loss statement

Steps for Optimal Rostering and Time Management — A roster is a labour-cost document before it is a scheduling document

The Benefits of Cross-Training in the Hospitality Industry — A bartender calls in sick at four o'clock on a Friday

Tips for Implementing a Successful Cross-Training Program — Most cross-training programs fail in the same way: a good intention executed at seven o'clock on a Saturday, when the trainer has no capacity to explain anything and the trainee learns only that they are in the way.

How to Create an Effective Training Plan for Your Hospitality Business — A training plan for a venue is a different document from a training plan for a registered training organisation, and confusing the two is the most common way these go wrong.

Building Sustainable Practices in Hospitality: Environmental Training for Employees — Environmental training in hospitality is not a single course

Training and development

This Is Why Certified Training Is Vital to the Hospitality Industry — The difference between certified training and good in-house training is not quality

Why Formal Certifications Are So Important — A certificate of attendance says you were in the room

Reasons Why the Hospitality Industry Takes Training Seriously — In most industries, training is a management choice

Training Hospitality Workers for Success — The structured way to train a hospitality worker is a traineeship or an apprenticeship: a training contract that ties paid employment to a nationally recognised qualification, with the training time and the wage progression written into the award rather than left to goodwill.

Getting the Most Out of Your Training — Competency-based training hands the learner more control than a school exam ever did, but only to those who know where the levers are

The Power of Positive Reinforcement in Hospitality Training — In competency-based training there are only two verdicts: competent, and not yet competent

The Benefits of Returning to Face-to-Face Learning — A coffee machine, a chef knife and a full section on a Friday night do not translate to a screen

How to Keep Learning Online — This page updates a post from May 2022; the lockdown context that prompted it has passed, and the question left standing is a practical one

Education During Lockdown — This is an archived post from April 2022, written while pandemic restrictions were still shaping how training was delivered

How to Balance Education, Work, and Life — Hospitality study and hospitality work fit together better than most combinations — shifts are often evenings and weekends, and cafe work usually finishes by mid-afternoon.

Customer experience and service

How To Deliver Exceptional Customer Service in Hospitality — Exceptional service is not warmth. It is three concrete behaviours performed consistently, anticipation, recovery and consistency, and a guest cannot tell a friendly server from an attentive one until one of the three is tested.

How to Measure and Improve Your Customer Service — Five things can be measured in a venue without buying anything: complaints, repeat custom, themes in public reviews, staff turnover and order accuracy.

Dealing With Difficult Guests: Strategies for Hospitality Professionals — Most difficult guests are not difficult people, and the first job is to work out which of three situations you are in, because they call for different responses.

Key to Building a Loyal Customer Base — Repeat custom is produced by four things a venue controls: the same experience on the second visit as on the first, being recognised, being looked after when something goes wrong, and seeing the same faces behind the counter.

Understanding and Responding to Changing Customer Expectations in Hospitality — Less has changed than the phrase suggests. What guests want, food that matches its description, at a price they agreed to, from people paying attention, has not moved.

The Art of Upselling: Techniques for Hospitality Sales Professionals — The most useful thing on this page is the limit

Understanding Cultural Awareness in Hospitality — Cultural awareness is the first step: noticing that your own assumptions about service are cultural rather than universal

The Importance of Cultural Competence in Hospitality — Cultural competence is a step beyond cultural awareness

Running a hospitality business

How to Take Your Restaurant to the Next Level — The venue stays the same size. Same room, same seats, same trading hours, and it gets measurably better at what it already does

A Strategic Approach to Expanding Your Restaurant/Café — Before signing a lease on a second site, answer one question honestly: does the first venue run to standard on a week when the owner is not there at all?

Tips for Taking Your Restaurant Online — A dish that leaves the pass and is eaten twenty minutes later in someone else's kitchen is a different product from the one served at table four.

Improving the Bookkeeping in Your Business — Wages are usually the largest single line in a hospitality profit and loss, and the operator does not set them

5 Ways Social Media Can Impact Your Hospitality Business — A photograph of a plate is a claim about that plate

Health & Safety in Hospitality - Managing Best Practice — Hospitality is a high-hazard workplace that rarely feels like one

Pay, tax and working in Australia

How to Apply for a Tax File Number in Australia (TFN) — A Tax File Number is your personal reference with the Australian Taxation Office

Setting Up a Bank Account in Australia: A Guide for International Students — prepare bank details for electronic pay and understand the records that still apply to cash wages

How To Manage Superannuation, Tax, and Payslips: A Practical Guide for Hospitality Jobs — Three things determine what actually reaches your bank account: superannuation, tax withholding, and whether your payslip is correct

VISA Checklist - What You Need to Know — This page is a practical checklist for international students coming to Australia to study with a registered provider

Working Hours, Rosters and Public Holidays - What International Students Need To Know — Two separate rule sets govern your hours in Australia, and international students need to satisfy both

Seasonal

5 Hospitality Tips to Dazzle Your Guests This Christmas — A room at full capacity does not forgive a slow first course

3 Quick Tips to Keep Your Christmas Party Stress-Free — A Christmas function usually goes wrong in three predictable places: the numbers, the drinks and the trip home

Where the authoritative answer lives

An article written at a point in time is a weaker source than a page maintained against the regulator. If you are here for a compliance answer, use these instead.

Alcohol licensing. Responsible Service of Alcohol carries the eight-jurisdiction matrix. Then the delivery pages: Melbourne and Victoria , Sydney and New South Wales , Queensland , Perth and Western Australia , and RSA online . For gaming, Responsible Service of Gambling .

Food safety. Food handling , the virtual SITXFSA005 delivery , and Food Safety Supervisor .

Coffee and bar skills. Barista coffee course , barista master class , latte art , coffee appreciation , bartending , restaurant waiting , the hospitality package and first aid . All short courses are listed on courses .

Qualifications. The career articles describe paths; these pages carry the unit counts, packaging rules and delivery states.

| AQF level | Qualification | | --- | --- | | Certificate III | SIT30622 Hospitality · SIT30722 Hospitality (Restaurant Front of House) · Commercial Cookery · Business | | Certificate IV | Hospitality · Kitchen Management · Leadership and Management | | Diploma | Hospitality Management, hotel stream · Hospitality Management, culinary stream · Event Management |

Already experienced? Skills assessment covers recognition of prior learning. Employers can see how this runs in practice in the success stories — AHS Hospitality , Fonda Mexican and Mentone Grammar — and the employer toolkit . To enrol, expression of interest ; for anything else, contact us .

Two distinctions matter here. RSA recognition depends on the destination's rules , including NSW's temporary-interstate and bridging pathways and SA's provider and training-date conditions. Food handler training and Food Safety Supervisor certification are different things : different units and obligations, with a separate FSS certificate in NSW.

Reading a dated article

Three things move regularly, and an article is a snapshot of when it was written.

Qualification codes. Every qualification we deliver has superseded an earlier code, and whether the two are equivalent differs case by case.

State licensing. Responsible Service of Alcohol and food safety are set by eight separate regulators and diverge.

Fees and timeframes. Course costs and processing times date quickly, which is why several articles decline to quote them.

Where an article and a topic page disagree, prefer the topic page. Where either disagrees with training.gov.au or the relevant regulator, those win.

| Question | Where to check | | --- | --- | | Is this qualification current? | training.gov.au , search the code | | Is it on CHT's national scope, and do we deliver it in my state? | Check training.gov.au for RTO 3722 , then confirm the delivery location with us | | Does my RSA work in this state? | The relevant state liquor regulator | | What have I already completed? | Your USI transcript, at usi.gov.au | | What are our obligations to me? | Policies , and resources for learner material |

About the team behind these guides

Everything indexed above is written by a registered training organisation, and the claims that matter about it are all on public registers rather than on this page's word.

| | | --- | --- | | RTO code | 3722 , registered since 1 June 1994 , current registration period 1 July 2025 to 30 June 2032 , under the National Vocational Education and Training Regulator Act 2011 | | Regulator | Australian Skills Quality Authority, since 8 September 2017 ; before that the Victorian Registration and Qualifications Authority | | Scope of registration | 17 current qualifications , 81 current skill sets and 579 current units of competency , every one at the extent "deliver and assess" | | CRICOS | Provider code 04242E , covering three qualifications only — SIT40422 (116358F), SIT50322 (118427D) and SIT50422 (115534C) | | Framework | The Outcome Standards for RTOs , in force from 1 July 2025 with no transition period, arranged as four Quality Areas containing 23 Outcome Standards |

Three obligations from that framework come up repeatedly in the guides above, so they are worth naming once here: Standard 1.6 requires recognition of prior learning to be offered, Standard 1.7 covers credit transfer, and Standard 2.2 of the Outcome Standards for RTOs requires a pre-enrolment review of a prospective student's skills and competencies — including language, literacy, numeracy and digital literacy — and advice on whether the course suits them. That is the pre-training review. Cite the instrument by name when you use that number, because the National Code 2018 has a different Standard 2.2 about overseas students' course entry.

For nationally recognised training, a 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 . It is free; recover an existing USI rather than creating another. Certification must be issued within 30 calendar days of completion of assessment, subject to the applicable issuance requirements, including payment of agreed fees. Your USI must not be printed on the certificate.

Registration is also not approval by every regulator. Liquor, food safety and gaming approvals are held by state bodies and must be checked separately.

About us

We are Complete Hospitality Training , RTO 3722, CRICOS provider code 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 .

Articles reflect the regulatory position on the date each was checked. Verify current requirements with the relevant regulator before making compliance decisions.

How many articles are there?

117, all listed on this page. Nothing is held back behind a search box.

Why are so many of them about certificates?

Because two of the most common hospitality questions — whether you can serve alcohol, and whether you can handle food — are answered by licensing law rather than by a job description, and the answers differ by state. That is genuinely confusing, so it gets the most coverage.

Do these articles tell me what a course contains?

No. Unit lists, packaging rules, delivery states and CRICOS status live on the course pages — see all courses (</courses/>) and the qualification table on this page.

Is the licensing information current?

Each article carries the date its regulatory position was checked. Liquor and food safety rules change without much public notice, so verify anything you are about to rely on with the relevant state regulator before acting on it.

Which article should I read first?

If you need to work in a licensed venue, start with [Who needs an RSA course \(/news/who-needs-a-responsible-service-of-alcohol-rsa-course/\)](/news/who-needs-a-responsible-service-of-alcohol-rsa-course/). If you handle food, start with [What food safety certificate do I need \(/news/what-food-safety-certificate-do-i-need/\)](/news/what-food-safety-certificate-do-i-need/). If you are choosing a qualification, start with [Your guide to selecting the right hospitality course \(/news/your-guide-to-selecting-the-right-hospitality-course-for-you/\)](/news/your-guide-to-selecting-the-right-hospitality-course-for-you/).

I hold a certificate from another state. Does it count here?

It depends on the credential and the state. How long does an RSA last (</news/how-long-does-an-rsa-last/>) covers the interstate position for alcohol, and [What food safety certificate do I need \(/news/what-food-safety-certificate-do-i-need/\)](/news/what-food-safety-certificate-do-i-need/) does the same for food.

Why do some articles decline to quote a price?

Because a fee printed on a page ages badly, and a stale figure is worse than none. Where an article would otherwise quote a price it tells you to confirm the current fee directly instead.

Why do some articles reference old qualification codes?

Because codes are superseded over time. A completed qualification remains completed, but whether an old code is equivalent to the current one is recorded on the National Register at training.gov.au (<https://training.gov.au/>).

Where do I find course information rather than articles?

All courses (/courses/) for short courses and single units, and the qualification table above for full AQF qualifications.

Who writes these guides?

Complete Hospitality Training, a registered training organisation, RTO 3722, registered since 1 June 1994 with a current registration period running to 30 June 2032 under ASQA.

How much training do you actually hold on scope?

17 current qualifications, 81 current skill sets and 579 current units of competency, all at the extent "deliver and assess" — so we both deliver the training and make the assessment judgement across our whole scope.

Which standards do these articles refer to?

The Outcome Standards for RTOs, in force from 1 July 2025, arranged as four Quality Areas containing 23 Outcome Standards. The ones cited most often are 1.6 recognition of prior learning, 1.7 credit transfer, 2.2 the pre-training review, and 3.1 to 3.3 on trainers and assessors.

Can an international student enrol in anything discussed here?

Only in the three CRICOS-registered qualifications: SIT40422 (116358F), SIT50322 (118427D) and SIT50422 (115534C), under provider code 04242E. The rest of the scope is domestic delivery.