

Life or Death - ABC Everyday - Complete Hospitality Training

Canonical: <https://cht.edu.au/news/life-or-death-abc-everyday/>

Details:

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. There is no further article behind it, and this page does not invent one.

What is worth setting out instead is the training that sits behind an appearance like that, because coffee is one of the areas where our registered scope is more specific than the marketing suggests. A consumer-media masterclass is a good piece of craft teaching and a poor guide to what an employer can verify. The two are easy to confuse, and this page separates them.

The trainer and home-espresso video behind this post

This short original news post shared an ABC Everyday home-espresso masterclass featuring CHT trainer Sam Demelis. Its purpose was to point readers to Sam's demonstration and enthusiasm for coffee, not to announce a new qualification. The video link lives in the original post and its availability may have changed. The training and credential detail below offers context for learners who want to develop the same craft.

Why a trainer in consumer media is worth a note, and what it does not establish

Media appearances demonstrate that a trainer can teach a technique to a general audience. They establish nothing about a training organisation's registration, scope or authority to issue credentials, and a reader should not treat them as a substitute for checking. The check itself is quick and is the same in every state:

Look the provider up on the national register at training.gov.au by its RTO code. We are RTO 3722 .

Confirm the specific unit or skill set is on that provider's current scope, not a superseded entry. An RTO may only deliver and issue what is currently on scope.

Where a state regulator also keeps an approved-provider list for the credential in question, check that list separately. Liquor licensing is the obvious case; coffee is not, because no regulator licenses baristas.

That sequence matters more than any endorsement, logo or media credit. A published price for something an RTO cannot legally deliver is the clearest red flag in this sector.

There is also a marker on the document itself. The Nationally Recognised Training logo must appear on AQF certification documentation issued by a registered training organisation, and must not appear on other testamurs or transcripts of results, or be used in any way that creates a misleading impression. It may only be used in association with nationally recognised training — a training package qualification, an accredited qualification or short course, a skill set or a unit of competency. So the logo on a masterclass participation certificate is a defect, and its absence from a Statement of Attainment is too. A third party may not use the logo, use the RTO's branding, or issue AQF certification documentation at all: the document comes from the RTO.

Espresso on our scope of registration

Coffee training with us is not only informal short courses. SITSS00080 Espresso Machine Operation is a nationally recognised skill set on our scope of registration, and a skill set is assessed and issued the way units in a qualification are, producing a Statement of Attainment that is portable between employers and states.

The skill set is four units:

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

Its stated target group is espresso machine operators who prepare and sell espresso coffee beverages in cafes, restaurants, bars, clubs, and function and event venues. Achievement provides credit towards qualifications in the SIT Tourism, Travel and Hospitality Training Package, and no occupational licensing, certification or specific legislative requirement applies to it — there is no barista licence in Australia.

The four-unit shape is worth reading closely, because it is not only about coffee. Two of the four units are about the transaction and the customer rather than the machine, and the fourth is food safety. The skill set describes the job as it is actually performed at a busy counter: make the drink, handle the person, take the money, and do not make anyone sick.

For scale: our scope carries 17 current qualifications, 81 current skill sets and 579 current units, every component at the extent Deliver and assess, meaning we both train and assess rather than assessing work delivered elsewhere. The skill sets are substantially less advertised than the qualifications, and espresso is one of them — if what you need is not on the marketed course list, it is worth asking whether it sits on scope anyway.

Those skill sets are not confined to hospitality. They span hospitality (SITSS), business and cyber security (BSBSS), community services (CHCSS), health and infection control (HLTSS), retail (SIRSS), creative arts (CUASS) and horticulture (AHCSS). A reader who assumes a hospitality RTO only holds hospitality products will underestimate what is available.

The provider behind the trainer, and how to verify a certificate

RTO code 3722 has been held since 1 June 1994. The legal entity is Complete Hospitality Training (Vic) Pty Ltd, ABN 27 006 947 262, ACN 006 947 262. The current registration period runs 1 July 2025 to 30 June 2032, exercised by the Australian Skills Quality Authority under the National Vocational Education and Training Regulator Act 2011. Before that, registration sat with the Victorian Registration and Qualifications Authority; the transfer to the national regulator took effect on 8 September 2017.

There are six trading names on the record, five of them current, and one of them is directly relevant to coffee:

Trading name	From	Note
Victorian Bar School	1 June 1994	the original name, same date as the RTO code
Complete Hospitality Training	12 December 2011	

Ready Serve Achieve Melbourne	6 March 2018	
Coffee School by CHT	20 May 2021	the coffee-facing name
Alchemy Institute of Australia	12 September 2024	
Complete Healthcare Training	24 October 2023	retired 19 April 2025

The retired name is the one that causes confusion. Anyone holding a document issued in the name Complete Healthcare Training between October 2023 and April 2025 is holding an RTO 3722 credential, even though that trading name is no longer in use. Employers verifying a certificate against the register should search the RTO code rather than the name printed on the paper.

Informal experience against an assessed skill set

Barista work is one of the few hospitality skills people routinely learn informally and then cannot evidence. A cafe owner assessing two applicants who both say they can make coffee has no way to distinguish them without either a trial or a credential.

	Informal barista experience	SITSS00080 skill set
Evidence	A reference, or a trial shift	A Statement of Attainment
Portability	None	National
Verifiable by a third party	No	Yes
Assessed against	Whatever the last venue did	The national training package unit
Counts toward a qualification	No	Yes, by credit transfer
Survives the venue closing	Rarely	Yes

The last row is the one people underrate. A reference depends on a named person at a named business still being reachable. A Statement of Attainment sits against a Unique Student Identifier and does not depend on anybody's memory.

What the espresso unit actually requires

This is the substantive difference between watching a demonstration and holding a unit. SITHFAB025 Prepare and serve espresso coffee requires a candidate to prepare ten named espresso beverages, each on three separate occasions, within commercial timeframes, adjusting and correcting extraction when quality 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. On top of that, the unit's knowledge evidence requires understanding of bean, blend and roast characteristics; different milks and their behaviour in different

beverages; mise en place; grinding, measuring, tamping, extracting and milk texturing; quality indicators and extraction rates; the factors relevant to quality, namely ambient humidity, crema, espresso flow, steam pressure and taste ; the adjustments available to dose, grind, tamping technique, water flow and water pressure ; espresso machine and grinder functions; and basic maintenance and cleaning methods.

Read the adjustment list again, because it is the intellectual core of the unit. The candidate is not assessed on producing one good shot. They are assessed on diagnosing a drifting one and naming the variable to move . That is a troubleshooting skill, and it is the thing a home masterclass has the least time to teach.

Note also what is not in the unit. There is no minimum number of service periods in SITHFAB025, unlike several of its neighbours in the same stream. Anyone telling you the espresso unit requires a set number of shifts is adding a requirement the unit does not contain.

The prerequisite architecture behind the beverage stream

SITHFAB025 carries SITXFSA005 Use hygienic practices for food safety as a formal prerequisite, which must be completed before the espresso unit. SITXFSA005 itself requires correct hand-washing, appropriate use of uniform and personal protective equipment, effective personal health and hygiene practices, and hygienic food service, each demonstrated on at least three occasions , plus the procedures for reporting unsafe hygiene practices. The skill set above includes it, which resolves the sequencing neatly.

That prerequisite is not specific to coffee. SITXFSA005 is the gateway unit for the whole food and beverage stream , and within that stream it gates nine units off one:

Unit	Prerequisite(s)
SITHFAB021 Provide responsible service of alcohol	—
SITHFAB022 Clean and tidy bar areas	SITXFSA005
SITHFAB023 Operate a bar	SITHFAB021 and SITXFSA005
SITHFAB024 Prepare and serve non-alcoholic beverages	SITXFSA005
SITHFAB025 Prepare and serve espresso coffee	SITXFSA005
SITHFAB026 Provide room service	SITXFSA005
SITHFAB027 Serve food and beverage	SITXFSA005
SITHFAB030 Prepare and serve cocktails	SITHFAB021, SITHFAB023 and SITXFSA005
SITHFAB034 Provide table service of food and beverage	SITHFAB021 and SITXFSA005
SITHFAB035 Provide silver service	SITXFSA005

The planning consequence is simple: do SITXFSA005 first . Leaving it late blocks nine separate units, and in a scheduled program that can cost a whole intake. Keep the figure scoped to the food and beverage stream, though: across the wider SIT package the same unit also sits in front of cookery, patisserie and kitchen units, so a package-wide total would be a different number about a different set of units.

RSA reaches just as far. SITHFAB021 is itself a prerequisite to nine units — SITHFAB023, SITHFAB029, SITHFAB030, SITHFAB031, SITHFAB032, SITHFAB033, SITHFAB034, SITHFAB037

and SITHFAB039 — so the licensing unit gates exactly as many units in the stream as the food safety unit does. Four units in the stream carry no prerequisite at all: SITHFAB021, SITHFAB028, SITHFAB036 and SITHFAB038.

The non-obvious entry is SITHFAB034. It is one of four units in this stream carrying two or more prerequisites: SITHFAB023 Operate a bar carries the same pair of two, SITHFAB030 Prepare and serve cocktails carries three by adding SITHFAB023, and SITHFAB039 Manage the sale or service of wine carries three of its own in SITHFAB021, SITHFAB032 and SITHFAB033. SITHFAB034's second prerequisite is RSA , and the register explains why: SITHFAB034 covers the higher-order service techniques expected of senior food and beverage attendants, where SITHFAB027 covers fundamental technical skills for casual dining, and the difference is reflected in the additional alcohol-service prerequisite. So RSA in this stream is an academic prerequisite, not only a liquor-licensing one. A reader who thinks of RSA purely as a licensing matter will not expect it to block a table service unit. Coffee-only staff never meet this, but anyone moving from the machine to the floor does. See /rsa for the licensing side.

If you need the food safety prerequisite on its own, it is available as a standalone enrolment — see virtual food handling SITXFSA005 and food handling course .

Where the espresso unit sits inside a qualification

SITHFAB025 is not a core unit of any of our qualifications. It appears as an elective:

Qualification	How SITHFAB025 appears
SIT30622 Certificate III in Hospitality	Group B (Food and Beverage) elective
SIT30722 Certificate III in Hospitality (Restaurant Front of House)	elective

The second row carries a useful structural point. SIT30722 has both SITXFSA005 and SITHFAB021 as core units , so those prerequisites are included in the course. Students still need to complete them, including the pair required for SITHFAB034. It does not clear all of them — SITHFAB030 additionally needs SITHFAB023, and SITHFAB039 additionally needs SITHFAB032 and SITHFAB033 — but it is still a real sequencing argument for the qualification rather than a marketing one. See SIT30722 Certificate III in Hospitality (Restaurant Front of House) and SIT30622 Certificate III in Hospitality .

It is also worth naming the neighbouring unit, because a cafe rarely sells espresso alone. SITHFAB024 Prepare and serve non-alcoholic beverages requires service across a minimum of three different service periods including at least one peak period , and at least six different beverages from a defined list — carbonated drinks, non-espresso coffees, frappés, freshly squeezed juices, hot chocolate, iced chocolate or coffee, milkshakes, mocktails, smoothies and teas — each on three occasions. It carries the same SITXFSA005 prerequisite. A cafe worker who holds both units covers most of what a counter actually sells.

What a masterclass does and does not do

A video masterclass teaches technique: grind, dose, distribution, extraction time, milk texture. It does not assess competency, and no video can.

Assessment requires someone observing performance against defined criteria — and, in this unit's case, observing it thirty times across at least three occasions, at service speed. That is the whole distinction between watching a demonstration and holding a unit.

Both have value. They are simply different things, and only one of them appears on a resume in a form an employer can check. For a realistic view of how long the underlying skill takes to build, see how long

does it take to become a good barista and what are the benefits of doing barista training and education

Our own craft guidance, as teaching practice

The technique in a home masterclass is craft guidance, not a regulatory or assessment requirement, and it should be read that way. Our published teaching on the same ground covers microfoam as an emulsion of air and milk proteins that should look glossy in the jug and pour like wet paint rather than sitting airy on top; a milk temperature band of roughly 55 to 65 degrees Celsius, with protein breakdown and a flat, dull taste beyond about 70; introducing air with the steam wand tip just below the surface and then dipping deeper to roll the milk; purging before and after use; not re-frothing milk; and swirling and tapping before the pour.

On extraction, our published benchmarks are a run time of about 25 to 30 seconds with a flow like warm honey, a double-shot dose of 18 to 22 grams and an output of 36 to 44 grams, with a pale early stream pointing to too coarse a grind or an underfilled basket, stalling pointing to too fine a grind or too high a dose, and uneven flow pointing to an unlevel puck or channelling.

These are our teaching benchmarks , not figures set by any unit of competency or any regulator. The unit requires the candidate to recognise drift and correct it; it does not prescribe a number. Written versions are at milk texturing 101 and making great coffee at home .

What is not an accredited credential

Worth stating plainly, because the vocabulary around coffee training is loose:

Phrase	Status
SITHFAB025	A unit of competency
SITSS00080	A skill set
"Barista master class"	A delivery format . No unit code exists for it
"Latte art"	Not an accredited unit, and not separately assessed even inside SITHFAB025
"Coffee appreciation"	Not an accredited unit

None of that makes the non-accredited offerings worthless. It makes them a different product with a different purpose, and the honest framing is that they build skill without producing a portable credential. See barista master class , latte art and coffee appreciation for what those offerings are, and barista coffee course or accredited barista training in Sydney NSW for the accredited route.

Why the credential can change what the job pays

There is one employment consequence worth naming, because it is counter-intuitive 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 . There are four relevant awards:

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 both require that the employee actually makes use of the skills derived from the Certificate III competencies, so the floor is not automatic on completion; MA000058 states the floor without "or higher" and allows the Fair Work Commission to require the employee to demonstrate that they use the relevant skills.

The barista-specific consequence: a sit-down cafe is MA000119 and carries the Level 4 floor. A food-court counter is MA000003 and does not. Same work, same certificate, different premises, different pay floor. Note also that a skill set is not a Certificate III — the floor attaches to the qualification, which is one reason the credit-transfer pathway from SITSS00080 into SIT30622 or SIT30722 is worth knowing about.

No rates appear on this page. 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.

Recognition, enrolment and the student identifier

If you have been making coffee commercially for years, the first conversation is about recognition rather than enrolment.

Recognition of prior learning is required to be offered under Standard 1.6 of the Outcome Standards for RTOs. It is a genuine assessment against the same evidence requirements as the unit, not a waiver, and it can fail.

Credit transfer is the separate process under Standard 1.7 . It applies to whole units already completed at any RTO, with no reassessment. If you already hold SITXFSA005 from a previous employer's training, credit transfer is the relevant route, not RPL. 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 .

Both are raised at the pre-training review , required under Standard 2.2 of the Outcome Standards for RTOs . Naming the instrument matters here, because the National Code 2018 also has a Standard 2.2 and it deals with a different obligation for overseas students. The pre-training review also includes a language, literacy and numeracy assessment against the Australian Core Skills Framework and identifies support needs before enrolment.

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.

See skills assessment for the recognition pathway, and resources for enrolment material.

About us

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

We link to the relevant course and regulatory sources in this guide. Check those sources for current requirements, and confirm course availability, delivery, fees and entry requirements with us before enrolling.

Source records and further guidance

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

SITXFSA005 Use hygienic practices for food safety

SITHFAB025 Prepare and serve espresso coffee

SITHFAB021 Provide responsible service of alcohol

SITHFAB034 Provide table service of food and beverage

SITSS00080 Espresso Machine Operation

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

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

What is this post about?

An ABC Everyday home espresso masterclass video featuring a CHT trainer. It is an announcement, not an article, and this page does not pretend otherwise.

Does a media appearance mean a provider is approved to deliver a course?

No. It establishes nothing about registration or scope. Check the RTO code on training.gov.au and confirm the specific unit or skill set is on the provider's current scope.

Is espresso training nationally recognised?

It can be. SITSS00080 Espresso Machine Operation is a nationally recognised skill set and is on our scope of registration. Non-accredited coffee workshops are not.

What is a skill set?

A defined group of units from a training package, smaller than a full qualification, assessed the same way and producing a Statement of Attainment.

Which units are in SITSS00080?

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

How much do you hold on scope altogether?

17 current qualifications, 81 current skill sets and 579 current units, all at the extent Deliver and assess.

What does SITHFAB025 require?

Ten named espresso beverages, each on three separate occasions, within commercial timeframes, with extraction adjusted and corrected as needed. That is thirty assessed preparations as a minimum.

Does SITHFAB025 have a prerequisite?

Yes, SITXFSA005 Use hygienic practices for food safety, which must be completed first. 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 unit to schedule first.

Does the espresso unit require a set number of shifts?

No. SITHFAB025 sets no service-period requirement. SITHFAB024 does require three service periods including one peak, so the two units are not interchangeable on that point.

Why is RSA a prerequisite for a table service unit?

Because SITHFAB034 covers senior food and beverage service, and the register attaches SITHFAB021 to it as an academic prerequisite alongside SITXFSA005. It applies regardless of whether the venue is licensed, which surprises most people. Four units in the stream carry two or more prerequisites: SITHFAB023 and SITHFAB034 carry two, and SITHFAB030 and SITHFAB039 carry three.

Can I become competent by watching a video?

You can learn technique. Competency is a judgement someone makes by observing your performance against the unit's criteria, repeatedly, under time pressure. A video cannot do that.

Are the temperature and extraction figures on your coffee pages legal requirements?

No. They are our teaching benchmarks. The unit requires you to recognise when extraction has drifted and correct it; it does not prescribe a number.

Is latte art assessed?

No. It is not part of the performance or knowledge evidence for SITHFAB025, and there is no accredited latte art unit.

Do I need a licence to work as a barista?

No. No occupational licensing or legislative requirement applies to the SITSS00080 skill set. Food safety obligations, and RSA in a licensed venue, are separate matters — see food handling (/courses/food-handling-course/) and /rsa (/rsa/).

Can barista skills be recognised without redoing training?

Sometimes. RPL is required to be offered under Standard 1.6 and is a genuine assessment. 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.

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.

Does the credential expire?

No. A Statement of Attainment is permanent and sits against your USI. Expiry clocks in this sector belong to other credentials, such as a Food Safety Supervisor certificate or a state RSA certificate, not to a unit of competency.

My certificate says Complete Healthcare Training. Is it valid?

Yes, if it was issued between 24 October 2023 and 19 April 2025. That was a trading name of RTO 3722 during that period. Verify it against the RTO code rather than the name on the document.

Where can coffee training be arranged?

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

Is there a mark I can look for on a genuine certificate?

The Nationally Recognised Training logo. It must appear on AQF certification documentation issued by a registered training organisation and must not appear on anything else, so it is a two-way test: present on a participation certificate, or absent from a Statement of Attainment, and something is wrong.

Can a coffee school or an agent issue the certificate instead of the RTO?

No. A third party may not issue AQF certification documentation, use the NRT logo or use the RTO's branding. Certification comes from the registered training organisation.