

What are the Benefits of doing Barista Training and Education? - Complete Hospitality Training

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Details:

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. Get that right and every other benefit follows. Get it wrong and you have paid for a certificate that stops being useful the moment you change employers.

Why someone might learn coffee before the first shift

The original barista-training guide describes three learner benefits: a way to show interest on an entry-level application, supervised practice with espresso and milk, and an early chance to correct poor technique. Training can help a new worker explain what they have practised, but it is not the same as sustained cafe experience or a job offer. The accredited and non-accredited outcomes below should be checked for the exact course selected.

Accredited or not — ask first

	Nationally recognised	Non-accredited
Built on	A unit code — SITHFAB025 Prepare and serve espresso coffee, or the SITSS00080 skill set	No unit code
You receive	A Statement of Attainment	A certificate of attendance
Linked to your USI	Yes , permanently	No
Credit-transfers	Yes , into SIT30622 and SIT30722	No
Assessed against	Published performance and knowledge evidence	The provider's own judgement
Recognised by	Regulators, other RTOs, any employer	Employers who know the provider

Neither is wrong. A good non-accredited course teaches real skills. But only the first counts toward anything later, and only the first is retrievable from your training record for life.

For nationally recognised training, a Unique Student Identifier (USI) is generally required before a qualification or Statement of Attainment can be issued , unless an applicable exemption applies. See the official USI exemption guidance . A USI is free at usi.gov.au . If you already have one, recover it rather than creating another. We check the issuing RTO and the unit codes when verifying a credential; a USI request alone does not establish whether a provider is legitimate.

Get the right code

Ask for the code, and check it is the right one.

SITHFAB025 Prepare and serve espresso coffee is the espresso unit. This is the one.

SITHFAB024 Prepare and serve non-alcoholic beverages is a separate, genuine unit covering the rest of a cafe list. Its beverage range is described as including non-espresso coffees alongside teas, freshly squeezed juices, milkshakes, smoothies, frappés, mocktails, hot chocolate, iced chocolate or coffee and carbonated drinks. It is worth holding for cafe work, but it is not the espresso unit and it is not a substitute for it.

SITHFAB038 Plan and monitor espresso coffee service is the senior espresso unit, covered further down. It is a real code and a real second step.

"Barista master class" , "latte art" and "coffee appreciation" are not unit codes. They are delivery formats and interest courses. That is a real thing to buy, but it is not a credential.

SITHFAB025 also carries SITXFSA005 Use hygienic practices for food safety as a prerequisite , which must be completed before the espresso unit. That is a scheduling fact, not a formality — and clearing it opens nine units in the food and beverage stream, not one: SITHFAB022 Clean and tidy bar areas, SITHFAB023 Operate a bar, SITHFAB024 , SITHFAB025 , SITHFAB026 Provide room service, SITHFAB027 Serve food and beverage, SITHFAB030 Prepare and serve cocktails, SITHFAB034 Provide table service of food and beverage and SITHFAB035 Provide silver service. Keep that figure scoped to the food and beverage stream, because the same unit also sits in front of cookery, patisserie and kitchen units elsewhere in the SIT package, which would be a different total about a different set.

RSA reaches just as far. SITHFAB021 is a prerequisite to nine units of its own in the same stream, so the two gate the same number. Four units in the stream carry two or more prerequisites: SITHFAB023 Operate a bar and SITHFAB034 Provide table service of food and beverage each carry two, and in both the second is RSA SITHFAB021 ; SITHFAB030 carries three, adding SITHFAB023 ; and SITHFAB039 Manage the sale or service of wine carries three of its own.

Benefit one: a published, checkable standard of competence

This is the benefit people undervalue most, because it is invisible until someone tests it. SITHFAB025's performance evidence requires you 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. When you hold that unit, an employer anywhere in Australia knows precisely what you were tested on. "I make good coffee" does not carry that information.

Two details in that requirement are worth drawing out, because together they tell you what a course actually has to deliver.

Seven of the ten need textured milk. Only espresso (short black), long black and ristretto are milk-free; both macchiatos and the mocha take milk. So 21 of the 30 assessed preparations go through a jug . That is the clearest answer to what the training is really for: it is mostly a milk-texturing course with extraction attached, not the other way round. It is also the right question to put to a provider — not how

much machine time, but how much jug time.

There is no service-period requirement. Unlike SITHFAB024 , which needs three service periods including at least one peak, and unlike SITHFAB027 at five, SITHFAB038 at six and SITHFAB034 at twelve, the espresso unit sets none . Its whole volume is beverages and occasions. That is why an accredited espresso course can genuinely be short, and it is also why a provider claiming the espresso unit requires a peak shift is describing their own delivery model rather than the standard.

Benefit two: the knowledge behind the routine

The unit's knowledge evidence is broader than most people expect from a short course. To be competent you must understand:

Area	What the unit requires
Beverages	Types and characteristics of espresso coffee beverages
Milk	Different types of milk and their characteristics for different beverages
Coffee	Characteristics of different beans, blends and roasts
Setup	Mise en place requirements for coffee preparation
Technique	Grinding, measuring, tamping, extracting and milk texturing
Judgement	Quality indicators for espresso extraction, and extraction rates for different beverages
Variables	Ambient humidity, crema, espresso flow, steam pressure and taste
Correction	Adjustments to dose, grind, tamping technique, water flow and water pressure
Equipment	Essential features and functions of espresso machines and grinders
Care	Basic maintenance and cleaning methods
Customers	Accompaniments, blends, service-ware, strength, sweeteners, and types of beans and milk

The difference between a barista who can follow a routine and one who can run a busy bar is entirely in the middle rows of that table. Diagnosis — knowing why the shot ran sour and which single variable to change — is what turns a routine into a skill.

Benefit three: repetitions on a commercial machine

This is the practical product of a course. Repetitions are the currency, and a commercial grinder and group head behave nothing like a home machine.

What to ask a provider is how much hands-on machine time you personally get — not how many days the course runs and not how many coffees appear in a brochure. Time on the machine is the variable that predicts whether you can satisfy the unit's three-occasions requirement at service speed. Given the seven-of-ten split, ask specifically how many students share each steam wand, which is a different

question from how many share a machine.

See milk texturing 101 for the part of the craft that most often needs supervised repetition, and making great coffee at home for what home practice genuinely does and does not build.

Benefit four: credit toward a qualification

If accredited, nothing is wasted. SITHFAB025 is an elective in:

SIT30622 Certificate III in Hospitality — 15 units, 6 core and 9 elective, with SITHFAB025 available in the Food and Beverage group

SIT30722 Certificate III in Hospitality (Restaurant Front of House) — 20 units, 9 core and 11 elective

It is an elective in both and is not a core unit of any of our qualifications. Neither Certificate III has any entry requirements. SIT30722 is worth a look for coffee people specifically: it carries SITXFSA005 as a core unit, which satisfies the espresso prerequisite inside the qualification, and it makes 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.

From there, SIT40422 Certificate IV in Hospitality is 21 units, and three of its nine core units are human resources units — coaching, rostering, and leading and managing people. That is a clear signal of what the step into supervision actually involves. See SIT30622, SIT30722 and Certificate IV in Hospitality.

Benefit five: a minimum pay classification, in three awards out of four

This is the most concrete benefit of finishing a Certificate III, and it comes with a boundary worth understanding.

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.

Which award applies is determined by the premises, not your job title:

Award	Code	Premises	Level 4 floor?
Hospitality Industry (General)	MA000009	Hotels, pubs, taverns, motels, resorts, casinos, caterers	Yes
Registered and Licensed Clubs	MA000058	Not-for-profit registered clubs — RSL, bowls, golf, sporting	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

For a barista that produces a sharp and genuinely useful conclusion. A sit-down cafe is MA000119 , which carries the floor. A food-court coffee counter is MA000003 , which does not. Same skills, same qualification, same espresso machine — and the certificate is a pay argument on one side of the line and not on the other. The test between those two awards is sit-down service, not the menu .

Two lines catch people out on the other awards. 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, and a club sits under MA000058 only if it is both registered under a liquor, gaming, associations or corporations statute and operating not-for-profit for its members and the community. And night clubs are not covered by MA000058 : a night club is commercial, so it sits in MA000119 .

The floor is not automatic on completion. MA000009 and MA000119 require that you make use of the skills and knowledge derived from the Certificate III competencies in the work you do. MA000058 words it as Certificate III qualifications relevant to the classification you are employed in, without "or higher", and allows the Fair Work Commission to require you to demonstrate that you use the relevant skills. Disputes go to clause 40 under MA000009, clause 34 under MA000119, or the Fair Work Commission under MA000058.

One boundary worth being honest about: the floor attaches to a qualification , not to a unit or a skill set. Holding SITHFAB025 alone does not engage clause 18.1, however well you make coffee. That is the practical argument for carrying the unit onward rather than stopping at it.

No pay rates are printed here — award rates re-set each 1 July, so take current figures from the Fair Work Ombudsman's Pay and Conditions Tool using your venue's award code. See five reasons to get a certificate in hospitality and working hours, rosters and public holidays .

Benefit six: the skill set makes you employable, not just skilled

SITSS00080 Espresso Machine Operation , which we hold on our scope of registration, is four units and only one of them is coffee:

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

That is a realistic description of what a cafe actually needs from a barista, and it conveniently includes the prerequisite. Its target group is espresso machine operators in cafes, restaurants, bars, clubs, and function and event venues; achievement provides credit towards SIT Training Package qualifications , so the skill set is a step rather than a siding; and no occupational licensing, certification or legislative requirement applies to it — there is no barista licence in Australia.

The service unit inside it carries its own measurable volume, which is a benefit in itself because it is more than most cafe inductions cover. SITXCCS014 requires quality service to three different internal and three different external customers , the resolution of three different customer complaints , effective communication with at least one customer with special needs , service delivered within designated response times , and both formal and informal feedback collection. Half of that volume is internal, meaning the kitchen and the bar, which is the part venues skip entirely.

Benefit seven: there is a second, senior coffee unit

This is the benefit that career-minded readers get least often, because most course pages stop at the entry-level unit.

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

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 machines and grinders throughout each of those six, and to monitor the consistency and quality of eight named characteristics : appearance including opacity or transparency, aroma, colour, flavour, freshness, presentation, taste and volume.

Three reasons it matters to a benefits question.

It is the accredited description of a head barista's job , so there is something specific to aim at rather than a vague hope of promotion. It is measured in services rather than cups , which is a genuinely different claim to make to an employer. And it has no prerequisite units at all — not SITXFSA005 , not SITHFAB025 — so an experienced barista with nothing on paper can be assessed in it directly, and it is often the better recognition-of-prior-learning target than the beginner's unit.

If the appeal of coffee is the knowledge rather than the machine, the parallel option is SITSS00075 Beverage Advice , a skill set on our scope aimed at the advisory side. SITHFAB038 element 2 covers the same ground within the senior espresso unit.

What it does not give you

Speed. Volume under pressure comes from service, not classrooms. See how long does it take to become a good barista .

Latte art as a credential. Latte art is not separately assessed anywhere in the accredited system, including inside SITHFAB025. It follows from correct milk texturing. The nearest the register comes is SITHFAB038 , where appearance and presentation are two of the eight monitored characteristics — and even there it is consistency across a service being judged, not a pattern.

The legal requirements. Two commonly apply to cafe work and neither is part of espresso training by default.

Food handler training. A cafe that makes and serves unpackaged food that is both potentially hazardous and ready to eat is a category one business under Standard 3.2.2A, in force since 8

December 2023 . Food handlers must complete food handler training, or hold skills and knowledge commensurate with the activity , before carrying out a prescribed activity. Note the alternative: commensurate skills and knowledge, not "being supervised by someone who has done the training". That older framing predates the current Standard. The training itself need not be accredited, mandates no refresher period , and the business need not keep records of it — though only the accredited unit satisfies the prerequisite on those nine stream units, because a prerequisite can only be met by the unit itself. See food handling and understanding Standard 3.2.2A .

RSA , if the venue is licensed. One unit, SITHFAB021, with materially different rules across eight jurisdictions. See /rsa .

An allergen answer. People reasonably ask what their duties are when handling milk substitutes. The material behind this page does not address allergen obligations for coffee service, so no duty is stated here. Separate jugs and proper cleaning for a dairy allergy is sound practice; the legal requirement is a question for your state or territory food regulator.

For employers

Trained staff waste less milk and less coffee, produce a consistent product, and need less supervision through a rush. Nationally recognised training also gives you evidence — a unit code on a Statement of Attainment, assessed against published criteria — which is a materially different thing from an internal induction record.

The seven-of-ten milk split is useful here too. If your staff are inconsistent, the probability is that the problem is in the jug rather than the grinder, because that is where seven-tenths of the assessed standard sits. It is a cheaper diagnosis than replacing equipment.

Budget for the classification consequence, though. If your venue sits under MA000009, MA000119 or MA000058, training a staff member into a Certificate III they then use at work engages the Level 4 floor. That is a cost better planned than discovered. Note that a skill set alone does not engage it.

There is a compliance angle as well. Under Standard 3.2.2A a category one business must also keep substantiation records covering matters such as receipt at correct temperature, temperature-controlled storage and display, cooling and reheating within specified timeframes, and cleaning and sanitising of food-contact surfaces. Those records are kept for three months and must be accessible at the premises. Staff who understand hygiene properly are the reason those records are truthful.

And if you want one person to own the coffee programme rather than everyone owning a bit of it, SITHFAB038 is the unit that describes that role: menus, suppliers and roasters, staff information, quality monitoring and equipment maintenance across six service periods.

For a whole team, that is a workplace training conversation — see work with us and why certified training is vital in the hospitality industry .

Where to start

Offering	Nature
Barista coffee course	The core barista offering
Accredited barista training in Sydney NSW	NSW delivery
Barista master class	Delivery format, not a credential
Latte art	Interest course, not separately assessed
Coffee appreciation	Interest course, not an accredited unit
Hospitality package	Bundles barista with other short courses

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.

SITHFAB025 Prepare and serve espresso coffee

SITHFAB038 Plan and monitor espresso coffee service

SITXFSA005 Use hygienic practices for food safety

SITHFAB024 Prepare and serve non-alcoholic beverages

SITHFAB034 Provide table service of food and beverage

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

Is barista training worth it if I can already make coffee?

If you want the skill to be provable and portable, yes. Ask about recognition of prior learning first — RTOs 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. If you have been running a bench for years, ask about SITHFAB038 rather than SITHFAB025, because it has no prerequisites and its evidence is six coordinated services.

Do I get a nationally recognised certificate?

Only if the course is built on a unit. Ask for the code, and expect to be asked for your USI.

Which unit is the espresso unit?

SITHFAB025 Prepare and serve espresso coffee. SITHFAB024 covers non-alcoholic beverages more generally, including non-espresso coffees, and is not a substitute. SITHFAB038 is the senior espresso unit above both.

What exactly is assessed in SITHFAB025?

Ten named espresso beverages, each on three separate occasions, within commercial timeframes, with extraction adjusted and corrected. Thirty preparations minimum, and no service-period requirement. Plus the knowledge evidence set out above.

How much of that is milk?

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

Does SITHFAB025 have a prerequisite?

Yes. SITXFSA005 Use hygienic practices for food safety, completed before the espresso unit. Within the food and beverage stream it also gates nine units in all — SITHFAB022, SITHFAB023, SITHFAB024, SITHFAB025, SITHFAB026, SITHFAB027, SITHFAB030, SITHFAB034 and SITHFAB035 — so it is the unit to schedule first, alongside RSA SITHFAB021, which gates nine of its own. Four units in the stream carry two or more prerequisites: SITHFAB023 and SITHFAB034 carry two, SITHFAB030 and SITHFAB039 carry three.

Does the espresso unit require service periods?

No, and it is the only unit in the beverage stream that does not. SITHFAB024 requires three including a peak, SITHFAB027 five, SITHFAB038 six and SITHFAB034 twelve.

Is latte art part of the benefit?

It is a genuinely useful skill and a poor credential. It is not separately assessed, and there is no accredited latte art unit.

Is a barista master class nationally recognised?

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

Is there a second coffee unit to aim at?

Yes. SITHFAB038 Plan and monitor espresso coffee service, assessed across at least six service periods and covering menus, suppliers and roasters, specialist advice, quality monitoring and equipment maintenance. It has no prerequisite units at all.

Does the credential expire?

No. A Statement of Attainment is permanent and sits against your USI. Food handler training mandates no refresher period either; the five-year clock belongs to the Food Safety Supervisor certificate.

Will a certificate lift my pay?

Under MA000009, MA000119 and MA000058, a relevant AQF Certificate III or higher used at work sets a minimum classification of Level 4. Under MA000003, the fast food award, there is no equivalent provision. It is the qualification that engages the clause, not a unit or a skill set.

Does that apply in a food-court coffee outlet?

Generally no. A food-court outlet is usually MA000003, which has no Level 4 floor. A cafe with sit-down service is MA000119, which does. The test is sit-down service rather than the menu.

Is the Level 4 floor automatic when I finish?

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

Which award covers the venue I work in?

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. It is decided by the premises, not the job title.

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. Not-for-profit registered clubs sit under MA000058, and night clubs sit under MA000119.

What else do I need for cafe work?

Food handler training almost certainly, and RSA if the venue is licensed.

Does the food handler training have to be accredited?

No. Standard 3.2.2A does not require national VET accreditation for it. The accredited unit buys portability and proof, not permission — and it is the only thing that satisfies the prerequisite on the nine stream units.

Is there a benefit for someone who wants the coffee knowledge rather than the machine skill?

SITSS00075 Beverage Advice is the skill set aimed at that, and SITHFAB038 element 2 covers providing specialist advice and promoting coffee appreciation.

What does it cost?

Fees change and a stale figure is worse than none, so this page does not print one. Confirm the current fee directly.

Can a whole team be trained on site?

Yes — that is what our workplace training arrangements are for. Start at contact (/contact/) or an expression of interest (/eoi/).

Does it help me get into hospitality management later?

Yes, through credit transfer into a Certificate III and then SIT40422. See how far can a hospitality qualification take you ([/news/how-far-can-hospitality-qualification-take-you/](#)).