

Why You Should Complete Bartender Education and Training - Complete Hospitality Training

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Details:

The strongest reason is the simplest: in Australia you need Responsible Service of Alcohol before you can serve alcohol in a licensed venue. Everything else is a genuine benefit rather than a legal requirement, and it is worth keeping the two apart, because providers have an incentive to blur them.

The learner benefit behind the credential

The original bartender-training guide focuses on a newcomer who wants to practise bar routines before applying: pouring, basic cocktails, guest interaction, payments, cleaning and recognising unsafe alcohol service. A course can give an applicant concrete practice to discuss and help build safe habits. It does not guarantee a job, and each course has a specific assessed or non-accredited outcome. The distinctions below show what to ask before enrolment.

The compulsory part

RSA is state liquor law wrapped around one national unit, SITHFAB021 Provide responsible service of alcohol . There is no single national credential.

Jurisdiction	What actually authorises you
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.
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.
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.

Current regulator guidance: NSW , VIC , SA , QLD , WA , NT , ACT , TAS .

Four traps worth naming.

In Victoria, finishing the course is not finishing the process. Staff who stop after the unit hold a Statement of Attainment and no Victorian RSA certificate. Since 1 December 2025 the LCV module has been required to work in many Victorian licensed venues.

Victoria will not take a bare interstate certificate either. Liquor Control Victoria says you "cannot rely on an interstate RSA certificate" to supply alcohol in a Victorian licensed venue or location. The route in is the free bridging course, which is the RSA Refresher — free, online, around 90 minutes. The same three-yearly Refresher binds every certificate holder , not only licensees, and the sexual harassment and assault module forms part of the refresher as well as of initial certification.

In NSW, a genuine certificate can be useless. A Statement of Attainment from an RTO that is not an Approved Training Provider does not produce a competency card and does not let you work there. Nothing about the document looks wrong.

Re-doing a full NSW course does not extend an existing card. Only the refresher renewal does, and L&GNSW cannot extend a card expiry date on request.

See the RSA page , how to get your RSA certificate and how long does an RSA last .

One honest qualification on "you need it before your first shift": several jurisdictions do allow a grace period. Victoria allows before you start supplying alcohol or within one month of first supplying it, Queensland 30 days from starting employment, Western Australia 28 days with a copy to your employer. Queensland also exempts licensees and approved managers who hold a current RMLV certificate from needing RSA separately. None of that is a reason to turn up without it, since most venues want evidence at hiring.

RSA is also an academic prerequisite

This is the part that surprises people, and it is a training-package fact rather than a liquor-law one.

Within the food and beverage stream SITHFAB021 is a prerequisite unit to nine other units:

SITHFAB023 Operate a bar , SITHFAB029 product tasting, SITHFAB030 Prepare and serve cocktails , SITHFAB031 beers, spirits and liqueurs, SITHFAB032 Australian wines, SITHFAB033 imported wines, SITHFAB034 Provide table service of food and beverage , SITHFAB037 food and beverage matching and SITHFAB039 manage the sale or service of wine. None of them can be awarded until you hold RSA — regardless of the venue's licence status, and regardless of which state regime applies to you .

So even a candidate who will never pour a drink cannot be assessed for formal table service without RSA. The register explains the logic when it separates the two service units: SITHFAB034 covers higher-order service techniques for senior food and beverage attendants while SITHFAB027 covers fundamental technical skills for casual dining, a difference "reflected in the additional prerequisite requirement for alcohol service in SITHFAB034 ".

The practical consequence is sequencing. Treat RSA as the first unit of a bar programme rather than an add-on, because most of the units you will want sit behind it. And SITXFSA005 Use hygienic practices for food safety is the other gate, reaching exactly as far: within the same stream it is a prerequisite to nine units — SITHFAB022 clean and tidy bar areas, SITHFAB023 , SITHFAB024 non-alcoholic beverages, SITHFAB025 espresso coffee, SITHFAB026 room service, SITHFAB027 serve food and beverage, SITHFAB030 , SITHFAB034 and SITHFAB035 silver service. Keep both figures attached to the food and beverage stream: SITXFSA005 also stands in front of cookery, patisserie and kitchen units elsewhere in the SIT package, which is a different set and a different number.

Four units in the stream carry two or more prerequisites, and those are the ones that need planning rather than booking. SITHFAB023 and SITHFAB034 carry two each, RSA and food safety. SITHFAB030 carries three, adding SITHFAB023 , so the cocktail unit sits three deep. And SITHFAB039 carries three of its own — SITHFAB021 , SITHFAB032 and SITHFAB033 — which makes the wine-management unit four units deep and the longest sequence in the stream, worth knowing before you commit to the Sommelier skill set below. Only four units carry no prerequisite at all: SITHFAB021 , SITHFAB028 cellar systems, SITHFAB036 advice on food and SITHFAB038 plan and monitor espresso coffee service.

The part that is genuinely optional

Beyond RSA, bar training is a choice. It is worth making, for reasons that get more concrete the closer you look at the units.

It shortens the hiring conversation. A venue taking on an untrained bartender is committing supervision time. Arriving able to build the classics consistently and work a point-of-sale system changes that calculation.

Consistency is the actual product. SITHFAB030 Prepare and serve cocktails is assessed on consistent quality, volume and appearance , using correct equipment, ingredients and standard measures , to commercial timeframes . Bars sell the same drinks repeatedly. Speed and consistency matter more than repertoire, and structured practice builds both faster than improvising on shift does.

There is a body of knowledge you will not pick up by watching. SITHFAB023 Operate a bar requires knowledge of the types of bar service — cash drinks, dry till, inclusive packages, open bar, pre-set drinks, set limits — the operational features, safety and hygiene of dispensing systems, glass-washers, ice machines and refrigeration, electronic and non-electronic ordering systems, manual or electronic registers and EFTPOS, mise en place, and formal handover of customer information including drink preferences and customer problems, beverage quality issues and stock requirements. Most self-taught bartenders have never seen any of that written down.

Some of it is a safety matter. The same unit names AS5034 Installation and use of inert gases for beverage dispensing, the specific dangers of the inert gases in beer and post-mix systems, and the control of access to restricted areas containing that equipment. Gas is the part of a bar job most likely to be left to whoever is on shift, and it is the part with the most serious consequences. SITXWHS005 Participate in safe work practices is a core unit of both Certificate IIIs in Hospitality for the same reason.

Refusal of service is a skill, not an instinct. SITHFAB021 requires you to demonstrate refusing service to, and assisting, three distinct groups of intoxicated customers — those in emotional or physical distress, those who have eaten nothing during extended service, and those who appear to be affected by illicit substances or other drugs — and to manage two people asked to leave, one compliant and one refusing. Training rehearses that before you need it. See managing intoxicated patrons.

It credit-transfers, and it has a pay consequence. These are the parts most people miss, and the second one is worth a section of its own further down.

Make it count

If your training is built on a nationally recognised unit, you receive a Statement of Attainment showing the unit code and the RTO number, linked permanently to your Unique Student Identifier. That record is retrievable for life and credit-transfers into a qualification later.

If it is non-accredited, you receive a certificate of attendance. Possibly real skills, no credential. And in a liquor context, non-accredited training produces nothing any regulator recognises.

What a real Statement of Attainment carries

The elements are prescribed, so this is checkable rather than a matter of impression. A VET statement of attainment must show:

the RTO's name, registration code and logo

the full title and national code of each unit, exactly as listed on the National Register

the NRT logo

the signature of an authorised individual

the organisation's seal, corporate identifier or unique watermark

the prescribed statement that a VET statement of attainment is issued by an NVR registered training organisation when an individual has completed one or more accredited units or modules

One thing it must not show is your USI. The RTO is required to have the Registrar verify that the identifier belongs to you before using it — not print it on the document.

An RTO must not issue certification documentation to anyone it has not assessed as meeting the requirements of the training product. Where you are assessed as competent, the documentation must be issued within 30 calendar days of the completion of the assessment, provided you completed the product and paid all agreed fees. Assessment records are retained two years; records of the certification documentation issued, thirty years.

And when you are comparing advertisements: where an RTO refers to a training product it must include the code and title as published on the National Register, must accurately represent what is on its

scope of registration, and may only represent that completing the product leads to a licensed or regulated outcome where the relevant industry regulator has confirmed it.

We hold several relevant skill sets on our scope of registration, and they stack rather than compete. Worth noting the distinction, because it trips people up: SITHFAB021 is the unit, and SITSS00071 is the skill set that packages it. They are not the same thing and both are on scope.

Skill set	Units
SITSS00071 Responsible Service of Alcohol	The licensing unit
SITSS00070 Hospitality Compliance	SITHFAB021 , SITXFSA005 , SITXFSA006
SITSS00075 Beverage Advice	SITHFAB021 , SITHFAB031 beers, spirits and liqueurs, SITHFAB032 Australian wines, SITHFAB037 food and beverage matching
SITSS00094 Sommelier	SITHFAB021 , SITHFAB031 , SITHFAB032 , SITHFAB033 imported wines, SITHFAB039 manage the sale or service of wine
SITSS00080 Espresso Machine Operation	SITHFAB025 , SITXCCS014 , SITXFIN007 , SITXFSA005
SITSS00068 Food Handling	The food safety entry point
SITSS00069 Food Safety Supervision	The supervisor-level food safety route

Beverage Advice is aimed at frontline food and beverage service staff in hospitality, winery, retail and wholesale organisations who give specialist advice on alcoholic beverages. Sommelier is the wine-specialist route — and it is the clearest illustration of the chain above, because SITHFAB039 inside it cannot be awarded until SITHFAB021 , SITHFAB032 and SITHFAB033 are all held. Both build on SITHFAB021 , which is another reason to treat RSA as the foundation rather than a hurdle. In total we hold 17 current qualifications , 81 current skill sets and 579 units , all at the extent "Deliver and assess".

Those units credit-transfer into SIT30622 Certificate III in Hospitality or SIT30722 Certificate III in Hospitality (Restaurant Front of House) . The difference between the two is worth knowing: SIT30722 has RSA, food safety and cash handling as core units rather than electives — SITXFIN007 Process financial transactions is the cash-handling one — and it is 20 units against SIT30622 's 15. Because SITHFAB021 and SITXFSA005 are both core in SIT30722 , anyone enrolled in it clears the two gates standing in front of most of the bar stream from the outset — though not every prerequisite in it, since SITHFAB030 also needs SITHFAB023 and SITHFAB039 also needs SITHFAB032 and SITHFAB033 . See the Certificate III in Hospitality and the Restaurant Front of House version .

Recognition of prior learning is also available and is not a formality you have to beg for. RTOs must offer RPL, it is a genuine assessment against the same evidence rather than a waiver, and the place to raise it is the pre-training review — required under Standard 2.2 of the Outcome Standards for RTOs — before you enrol. RPL sits under Standard 1.6; credit transfer is a different thing under Standard 1.7, and needs no reassessment at all. 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 .

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. See beware of RSA course scams .

If your employer puts you on a traineeship

This is the route most bar staff are never told about, and the structure is worth understanding before you agree to it.

A part-time traineeship runs at fewer than 38 ordinary hours per week, with 20% of those hours being approved training . The training itself may be delivered wholly on the job, partly on and partly off the job, or wholly off the job by an RTO — and the delivery mode changes which hourly rate in the award table applies to you. Where the training is delivered wholly off the job by an RTO , the table rate applies in full. Where it is wholly on the job, or partly on and partly off , the table rate less 20% applies. Establish which arrangement you are on before you sign, because it is a structural difference, not a rounding one. No figures appear here — use the Fair Work Ombudsman's Pay and Conditions Tool with your award code.

The entitlement that matters most is the one employers most often get wrong. A trainee is entitled to be released from work without loss of pay and without loss of continuity of employment to attend the training and assessment specified in the training contract, and that time counts as time worked . School-based trainees are the exception. So the training is not something you fit around shifts at your own cost.

What it is worth in pay

This is the part that rarely gets said plainly, and it is the strongest argument for finishing a qualification rather than collecting single units.

First work out which award covers your venue. That is decided by the premises, not your job title , and there are four possible destinations, each covering its industry to the exclusion of any other modern award.

Award	Code	Covers
Hospitality Industry (General) Award 2020	MA000009	Hotels, motels, pubs, taverns, wine bars, guest houses, resorts, casinos , caterers , accommodation, and restaurants in or connected to those premises
Registered and Licensed Clubs Award 2020	MA000058	Not-for-profit registered clubs — RSL, bowls, golf, surf, sporting, community
Restaurant Industry Award 2020	MA000119	Standalone restaurants, cafes, bistros, night clubs , reception centres, roadhouses
Fast Food Industry Award 2010	MA000003	Takeaway, food courts, food sold mainly to be eaten away from the point of sale

Two traps, both counter-intuitive. MA000009 clause 4.4(d)(i) expressly states that the hospitality award does not cover "clubs registered or recognised under State or Territory legislation" — clubs are the one industry it carves out by name — so an RSL, bowls or golf club is MA000058 . And a night club is commercial rather than a not-for-profit registered club, so it is MA000119 . The MA000058 definition at clause 4.3 has two limbs: registered and licensed under a relevant liquor, gaming, associations incorporation or corporations statute, and operating on a not-for-profit basis for the benefit of members

and the community. Clause 4.4 of MA000058 also reaches bar attendants and stewards working in a club on a football, cricket, golf or sports ground.

Now the classification point, which is the reason this section exists. Under MA000009 , MA000119 and MA000058 — three of those four awards — a relevant AQF Certificate III or higher, used at work, sets a minimum classification of Level 4. In MA000009 and MA000119 , Level 4 is the reference point for the whole structure, reached by an apprenticeship, the appropriate trade test, or an appropriate level of training , which includes that Certificate III. The fast food award MA000003 has no equivalent provision .

That is a floor rather than a suggestion, and it does not depend on what kind of licensed venue you end up in. A completed Certificate III that you actually use at work carries it in a pub, a standalone restaurant and a registered club alike.

"Appropriate level of training" has three limbs, not one

This matters because most people assume a full qualification is the only way in. It is not. The definition is satisfied by:

completing a training program that meets the training and assessment requirements of a qualification or one or more appropriate units of competency from a training package; or

being assessed by a qualified skills assessor as having skills at least equivalent to those attained in such a program; or

as at a specified date, having been doing the work of that classification for at least three months .

The first limb is the one worth knowing if you are collecting bar units rather than a whole qualification, and the second is the one worth knowing if you have years of unaccredited experience.

Three further distinctions worth keeping straight, because this is a pay entitlement:

MA000009 and MA000119 (both at clause 18.1 , adult rates) require you to make use of the skills and knowledge derived from those Certificate III competencies. It is not automatic on completion, so be ready to say which competencies the role draws on.

MA000058 (clause 18.3) omits the words "or higher", and adds that the Fair Work Commission may require you to demonstrate that you utilise the relevant skills.

If it is disputed, the routes differ: MA000009 clause 40 , MA000119 clause 34 , and for MA000058 referral to the Fair Work Commission .

Two further provisions are MA000009 -specific rather than industry-wide: the Introductory level for untrained new entrants is time-limited under that award at three months , extendable by mutual agreement for up to a further three, and clause 13.5 requires a junior employee working as a liquor service employee to be paid as an adult at the classification rate for the work performed. Check the equivalents in your own award if you work at a club or a night club.

No dollar rates appear on this page by design — award rates re-set every 1 July, and a stale rate is worse than none. Use the Fair Work Ombudsman's Pay and Conditions Tool with the award code that applies. This page also does not state casual loading, penalty rates, minimum engagement, casual conversion triggers or the process for requesting flexible working arrangements; take those to the Fair Work Ombudsman with your award code as well. See superannuation, tax and payslips in hospitality .

What training does not do

It does not make you fast. That takes months of service periods, which is why the units are assessed across three, five or twelve of them rather than in one sitting.

It does not create a title. There is no mixologist unit and no mixologist qualification on the national register, no licence, and no protected title. "Mixologist" is a job title, not a credential. See how long it

takes to become a certified mixologist .

It does not replace food handling. Bar staff handling ice, cut fruit or unpackaged garnishes are food handlers, which is why SITXFSA005 gates nine units in the stream — SITHFAB022 , SITHFAB023 , SITHFAB024 , SITHFAB025 , SITHFAB026 , SITHFAB027 , SITHFAB030 , SITHFAB034 and SITHFAB035 — and why the assessment conditions for SITHFAB023 require a separate hand basin with an antiseptic liquid soap dispenser. Note that food handler training under Standard 3.2.2A does not have to be accredited, mandates no refresher period, and the business is not required to keep records of it — the accredited unit buys portability and proof rather than permission. The five-year clock belongs to the separate Food Safety Supervisor certificate. See the food handling course .

It does not cover gaming. In Victoria, Responsible Service of Gaming is free government-delivered training and no nationally recognised unit satisfies it. Note also that gaming work in a pub or casino sits under MA000009 while the same work in an RSL, bowls or sporting club sits under MA000058 — same machines, same SITHGAM units, different award, and both carry the Level 4 qualification floor. See how to get a bar and gaming licence .

Where it leads

Bar work is one of the most common entry points into hospitality generally. The structural route is bartender, then bar supervisor, then venue management through SIT40422 Certificate IV in Hospitality — three of whose nine core units are HR units , which tells you what the qualification is actually for — and SIT50422 Diploma of Hospitality Management , whose core includes SITXGLC002 Identify and manage legal risks and comply with law . The units you take now count toward those. A SIT60322 Advanced Diploma exists in the training package but is not on our scope.

See how far a hospitality qualification can take you and the Certificate IV in Hospitality .

About us

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

The legal entity is COMPLETE HOSPITALITY TRAINING (VIC.) PTY. LTD. , an Australian private company, ABN 27 006 947 262 and ACN 006 947 262. The RTO has been registered since 1 June 1994 , and the current registration period runs 1 July 2025 to 30 June 2032 , exercised by ASQA . The same legal entity and the same RTO trade under several registered business names, including Victorian Bar School and Ready Serve Achieve Melbourne, so a certificate in one of those names is an RTO 3722 credential. Verify the code, not the brand.

See the bartending course .

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.

SITHFAB021 Provide responsible service of alcohol

SITHFAB023 Operate a bar

SITHFAB030 Prepare and serve cocktails

SITHFAB034 Provide table service of food and beverage
SITXFSA005 Use hygienic practices for food safety
Responsible Service of Alcohol training requirements (Victoria)
Responsible Service of Alcohol training requirements (New South Wales)
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)
Responsible Service of Alcohol training requirements (Australian Capital 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)
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

Do I need training if I already have RSA?

Legally, generally no. Practically it makes you more employable, and a completed qualification has a classification consequence that a single unit does not.

Is a non-accredited course worthless?

No, but it does not credit-transfer and it produces no Statement of Attainment. In an RSA context specifically it produces nothing any liquor regulator recognises. Know which you are buying.

Does my RSA work in another state?

An RSA Statement of Attainment is a national training record, but permission to serve alcohol depends on the destination's rules. NSW permits eligible temporary interstate workers; permanent movers and security or RSA marshal roles must meet NSW training and competency-card requirements, using bridging where eligible. Victoria offers bridging to eligible interstate holders. SA applies approved-provider rules to training from 1 November 2020, with earlier training not required to be repeated solely for that change. QLD and WA require suitable national RSA evidence. Tasmania distinguishes staff from licence holders; the ACT and NT have local currency and refresher requirements. Check the regulator before your first shift. See RSA recognition by jurisdiction (*/rsa/*), NSW's rules (<https://www.nsw.gov.au/business-and-economy/liquor-and-gaming/training/rsa-bridging>) and SA's rules (<https://www.cbs.sa.gov.au/sections/LGL/RSA-approved-providers>).

Is RSA only a licensing requirement?

No, and this is the least-known fact on the page. Within the food and beverage stream SITHFAB021 is a prerequisite unit to nine others — SITHFAB023, SITHFAB029, SITHFAB030, SITHFAB031, SITHFAB032, SITHFAB033, SITHFAB034, SITHFAB037 and SITHFAB039 — so none of those units

can be awarded without it regardless of the venue's licence status or which state you are in. It is an academic prerequisite as well as a legal one, and it gates exactly as many units as the food safety unit does. Four of the stream's units carry two or more prerequisites: SITHFAB023 and SITHFAB034 carry two each, RSA and food safety; SITHFAB030 carries three, adding SITHFAB023; and SITHFAB039 carries three of its own in SITHFAB021, SITHFAB032 and SITHFAB033, which puts it four units deep. Four carry none at all: SITHFAB021, SITHFAB028, SITHFAB036 and SITHFAB038.

What is the difference between a skill set and a qualification?

A skill set is a defined group of units with a stated purpose — Beverage Advice, Sommelier, Espresso Machine Operation — and it produces a Statement of Attainment. A qualification is the full packaged award with core and elective rules. Skill set units credit-transfer into a qualification, and it is the completed qualification that most directly triggers the Level 4 classification floor — though note that appropriate units of competency can also satisfy the award's "appropriate level of training" test.

Is SITHFAB021 the same as SITSS00071?

No. SITHFAB021 is the unit of competency; SITSS00071 is the skill set that packages it. Both appear on our scope of registration. When a regulator refers to the RSA requirement it means the unit.

Which Certificate III should a bar person do?

SIT30722 if you are set on front-of-house restaurant work, because RSA, food safety and cash handling are core in it rather than optional — which clears the two gates standing in front of most of the bar stream from the outset, though not SITHFAB030 or SITHFAB039, each of which needs a further unit or two. SIT30622 is smaller and more flexible on electives. Neither has entry requirements.

Can I get credit for the years I have already worked?

Possibly, through recognition of prior learning under Standard 1.6. RPL is a genuine assessment against the same evidence requirements, not a waiver, so you will need to be able to demonstrate the performance evidence. Raise it at the pre-training review, required under Standard 2.2 of the Outcome Standards for RTOs, before you enrol. If you already hold a Statement of Attainment from another RTO, that is credit transfer under Standard 1.7 and needs no reassessment. 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 training get me a pay rise?

A completed qualification can set a classification floor, and in three of the four awards. Under MA000009, MA000119 and MA000058, a relevant AQF Certificate III or higher that you use at work sets a minimum classification of Level 4. The fast food award has no equivalent provision. Whether your employer already pays above that floor is a separate question — check the figure with the Fair Work Ombudsman's Pay and Conditions Tool.

Can units of competency alone reach Level 4?

They can satisfy the award's definition. "Appropriate level of training" has three limbs: a training program meeting the training and assessment requirements of a qualification or one or more appropriate units of competency from a training package; or assessment by a qualified skills assessor as having at least equivalent skills; or, as at a specified date, having been doing the work of that

classification for at least three months.

If my employer puts me on a traineeship, do I get paid for the training?

Yes. A trainee is entitled to be released from work without loss of pay and without loss of continuity of employment to attend the training and assessment specified in the training contract, and that time counts as time worked. School-based trainees are the exception. A part-time traineeship runs at fewer than 38 ordinary hours a week with 20% of those hours being approved training.

Does it matter whether the traineeship training is on the job or off it?

Structurally, yes. Training may be delivered wholly on the job, partly on and partly off, or wholly off the job by an RTO, and the mode determines which rate in the award table applies: the full table rate where it is wholly off the job by an RTO, and the table rate less 20% where it is wholly on the job or a mix. Confirm the arrangement in the training contract, and get the figure itself from the Fair Work Ombudsman.

I work at an RSL. Does any of the pay guidance apply?

All of it, with one adjustment. The training guidance applies in full, and so does the Level 4 qualification floor, because MA000058 carries it too. What differs is the pay table and the detail of the classification structure, since MA000058 has its own Schedule A — and its wording omits "or higher" and allows the Fair Work Commission to require you to demonstrate that you utilise the relevant skills. Clause 4.4 of MA000058 also covers bar attendants and stewards in a club on a football, cricket, golf or sports ground.

What about a night club?

MA000119 Restaurant Industry Award, counter-intuitively, because a night club is a commercial venue rather than a registered not-for-profit club. It carries the Level 4 floor on the same terms as the hospitality award.

What else do venues expect?

Food handling, commonly, and increasingly coffee. If the venue has a gaming room, add the separate gaming requirement for your state.

Do I need a USI for a single unit?

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. Your USI must not be printed on your qualification or Statement of Attainment.

How do I tell a real Statement of Attainment from a certificate of attendance?

A VET statement of attainment carries the RTO's name, registration code and logo, the full title and national code of each unit exactly as listed on the National Register, the NRT logo, an authorised signature, and the organisation's seal, corporate identifier or unique watermark, plus the prescribed

NVR statement. A certificate of attendance carries none of that.

How long should the certificate take to arrive?

Within 30 calendar days of the completion of the assessment, where you were assessed as competent, completed the training product and paid all agreed fees. Records of certification documentation issued are kept for thirty years, so a replacement is obtainable long afterwards.

Are the practical units assessable online?

No. SITHFAB030 and SITHFAB023 must be demonstrated in an operational commercial bar, either a real workplace or a simulated industry environment with the required fixtures, stock and glassware. RSA theory can be delivered online where the regulator permits it; twelve cocktail preparations cannot.

How much does it cost?

Fees change and a figure on a page ages badly. Ask directly. See what hospitality courses cost in Australia ([/news/what-is-the-cost-of-hospitality-courses-in-australia/](#)) for what drives the differences.

Is there any point doing this if I only want a casual job for a year?

RSA you need regardless. Beyond that, the honest answer is that a Statement of Attainment costs you one course and stays on your USI transcript for life, so the calculation is less about this year than about whether you might ever come back to the industry.