

## Course Details - Certificate III in Hospitality (Murray Bridge High School)

MSP Title	The Art of Coffee Making		
Qualification	Working Towards Certificate III in Hospitality		
RTO	MADEC (National Code 3957)		
Host Organisation	Murray Bridge High School		
Course Length	Less than 1 semester This is a 3 day program		
Course Description	his course provides participants with the skills and knowledge to extract and serve espresso coffee using a commercial espresso machine, including storage of coffee and cleaning, and care and preventative maintenance of machinery. Care and maintenance procedures may vary according to the machine manufacturer recommendations and warranty conditions. Dosage measuring may be mechanical or electronic. Dosing also refers to selecting the correct amount of ground coffee, appropriate particle grind size and prevailing conditions such as ambient humidity. An espresso coffee is the basis of most coffee-based beverages.		
Dates and Times	To be confirmed		
SACE Details	SACE Stage 2, 10 SACE credits		
Units Of Competency	Core	SITXCCS007 SITXFSA001 SITHFAB005	Enhance customer service experiences (40 nominal hours) Use hygienic practices for food safety (Nominal hours to be confirmed) Prepare and serve espresso coffee (30 nominal hours) Nominal hours are used for SACE purposes and are not reflective of actual delivery hours
Training Cost	\$350.00 GST exempt Students are responsible for the cost of the course to be paid prior to commencement date		
Other Costs	To be advised		
Number Of Students	Minimum	8	
	Maximum	12	
Contact Person	Ms Roxanne Rowland, Email <a href="mailto:Roxanne.Rowland958@schools.sa.edu.au">Roxanne.Rowland958@schools.sa.edu.au</a>		