



Training and Development Provider

2010
BAR & WINE COURSE
(Certificate II Hospitality)
(Adelaide Hospitality & Tourism School)

Available to:	Yrs 10, 11 and 12
Length:	1 semester (14 weeks) + 3 full days
Accreditation:	2 SACE units

Students who have completed the Certificate I Hospitality Operations course will be eligible for a full Certificate II Hospitality with the completion of these units

The Bar and Waiting courses provide practical and current skills in the food and beverage area. The course comprises both practical and theoretical aspects pertaining to food and beverage service. Students will learn cocktail making and mixing drinks, beer pouring, tray service, cash handling, presenting, opening and serving wine, interpreting labels and making recommendations to patrons

Students under 18 years of age must have a signed letter of consent from a parent or guardian, prior to enrolling in this course
(Forms are available from your School VET Coordinator or the INAP website)

Aspects to consider:

- Students gain SACE units and National Accreditation
- Genuine interest in developing skills in the Hospitality Industry
- Students must be prepared to complete their study once a week after school hours instruction lesson (3 hours) conducted off campus in conjunction with the partnership schools (see insert)
- 3 full days (during school hours) is also a requirement of this course
- Students develop independent learning skills
- Competency based assessment takes place in the work place - classroom
- Cost (see your VET Coordinator)

Content

Core Units:

- Clean and Tidy Bar Areas, 10 hours - (SITHFAB001A)
- Operate a Bar, 30 hours - (SITHFAB002A)
- Provide responsible Service of Alcohol, 10 hours - (SITHFAB009A)
- Provide Table Service of Alcoholic Beverages, 50 hours - (SITHFAB005A)

Assessment:

Written assessments, Practical assessments, Wine Centre excursion and a Field Excursion (i.e.: Hotel visit)

Qualifications gained:

Bar and Wine Competencies (Part of Certificate II Hospitality Operations)

Course pathway:

Certificate II in Hospitality.
Commercial Cookery and various Hospitality occupations

Contact: School VET Coordinator