

BAR and COCKTAIL SHORT COURSE

Slick martinis and cool cosmopolitans... Learn how the elite of the industry operate a bar in a variety of hospitality establishments.

This course is designed to give the student a general knowledge of the products and techniques used in the bar industry. This Bar and Cocktail course provides an insight into the operational role of a beverage attendant in venues such as pubs, nightclubs, hotels and restaurants.

Successful completion of the course will provide participants with the following units of competency:

SITHFAB009A	Provide responsible service of alcohol	10 hours
SITHFAB001B	Clean and tidy bar areas	10 hours
SITHFAB002B	Operate a bar	30 hours
SITHFAB015A	Prepare and serve cocktails	20 hours
SITXOHS002A	Follow workplace hygiene procedures	25 hours
SITXFIN001A	Process financial transactions	20 hours
		Total: 115 hours

SACE Credits: 15 (stage 1)

Course duration: (4.00pm to 8.00pm) 5 x 4 hour session

Cost: \$355 per person

**Students will receive their certificate at the INAP Graduation Ceremony
(date and venue TBA)**

Students must be 18 years of age or older

Please contact your school VET Coordinator



2012 Course dates: TBC

TBC

These sessions run for 5 weeks from 4pm to 8pm

Venue:

**SITE Academy, Level 3, 1 Holden Street
Hindmarsh Stadium.** Entrance through gate 4

Please include your SITE INAP short course enrolment form and payment to confirm your place in this course