

# Certificate II Hospitality TIME – TOP UP (Bar & Wine)

## SEMESTER 2, 2010 COURSE PROGRAM

**DAY OF COURSE:** Thursday

**TRAINER:** Kristy Thomson-Hardacre

**CONTACT No:** 8351 9888

0488 333 523

WEEK	DATE OF CLASS	UNIT of COMPETENCY	COURSE OUTLINE	TIMES OF CLASS
1.	22 July	SITHFAB020A	INDUCTION Apply food and beverage skills in the workplace	4.15 – 7.15pm
2.	29 July	SITHFAB004A	Provide food and beverage service	4.15 – 7.15pm
3.	5 August	SITHFAB004A	Provide food and beverage service	4.15 – 7.15pm
4.	12 August	SITHFAB004A	Provide food and beverage service	4.15 – 7.15pm
5.	19 August	SITHFAB001B	Clean & tidy bar areas	4.15 – 7.15pm
6.	26 August	SITHFAB002B	Operate a bar	4.15 – 7.15pm
7.	2 September	SITHFAB002B	Operate a bar	4.15 – 7.15pm
8.	9 September	SITHFAB002B	Operate a bar	4.15 – 7.15pm
9.	16 September	SITHFAB009A	Provide responsible service of alcohol	4.15 – 7.15pm
10.	23 September	SITXFIN001A	Process Financial Transactions	4.15 – 7.15pm
<b>School Holidays</b>				
11.	14 October	SITHFAB005A	Provide table service of alcoholic beverages	4.15 – 7.15pm
12.	21 October	SITHFAB005A	Provide table service of alcoholic beverages	4.15 – 7.15pm
13.	28 October	SITHFAB012A	Prepare & serve espresso coffee	4.15 – 7.15pm
14.	4 November	SITHFAB012A	Prepare & serve espresso coffee	4.15 – 7.15pm

**LOCATION:** 162 Richmond Road  
Marleston SA 5033

**REQUIREMENTS:** Full School Uniform