

IMVC ACCREDITED SHORT COURSES GROUP BOOKINGS

RESPONSIBLE SERVICE OF FOOD (RSF) SITXFSA001 – USE HYGIENE PRACTICES FOR FOOD SAFETY



This nationally accredited short course is a requirement for people seeking employment in food service or kitchen operations roles, such as working in cafés, restaurants and retail food outlets.

With a focus on personal hygiene; correct storage temperatures; food preparation areas and a food safety program; successful participants will receive a Statement of Attainment for SITXFSA001 – Use Hygiene Practices for Food Safety.

More Information:

- Can be delivered onsite (commercial kitchen required);
- Flexible group booking available all year round (minimum of 10 participants);
- Face to face training- need a full day to complete the course;
- Fee - \$90 per participant.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)



This accredited course is suitable and is a requirement, for anyone wishing to work in establishments where alcohol is served or sold.

The course covers responsible service; duty of care; harm minimisation; drink driving; standard drinks; legal responsibilities and intoxicated patrons.

Upon successful completion, participants are issued with the Victorian Commission for Gambling and Liquor Regulation (VCGLR) Certificate.

More Information:

- Can be delivered onsite in a classroom;
- Flexible group booking available all year round (minimum of 10 participants);
- Face to face training- need four hours to complete the course;
- Fee - \$50 per participant.

PREPARE AND SERVE EXPRESSO COFFEE SITHFAB005 - PREPARE AND SERVE EXPRESSO COFFEE



This accredited course provides training and insight into coffee making.

Students gain skills across: operating a commercial espresso machine; milk texturing; latte art and coffee design; coffee making processes and techniques including roasting, blending and grinding.

More Information:

- Theory / practical classes can be delivered at your school (commercial coffee machines required) or at the Little Kitchen That Could- South Melbourne;
- Flexible group booking available all year round (minimum of 10 participants);
- Face to face training- need 9.5 hours (1.5 days) to complete the course;
- Pre-requisite: students must have completed SITXFSA001 Use Hygiene Practices for Food Safety;
- Fee- \$100 per participant.

For bookings and more information contact: **Natalie Mercuri, IMVC RTO Training Coordinator**

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