



Restaurant and Caterers Licensee Course

This course is essential for licenced restaurants, caterers, nightclubs, motels, function centres, vessels and motel operators who wish to obtain a Restaurant or Caterers Liquor License. The Restaurant & Caterers Licensee course includes a compulsory written test required by the LAB. Interpreters welcome if required.

The course includes a mix of units of competency and non-accredited components.

Course outline:

Day 1

- *Responsible Service of Alcohol* (SITHFAB002)
- Legal requirements of the sale and service of alcohol
- Harm minimisation and duty of care
- Anticipating problems and managing patrons
- Assess and monitor the levels of intoxication of patrons
- Advise patrons on 'standard drinks' and the effects of alcohol
- Providing a range of options to assist customers to drink within appropriate limits
- Knowing the reasons for refusing service to intoxicated customers
- Skills to detect and prevent under-age drinking
- Refusing service to intoxicated customers
- Taking responsible action to assist intoxicated customers

Day 2

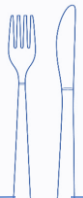
- Restaurant, Catering, Motel and Nightclub Licensee Law
- Offences under the Liquor Act
- Risk Management – OH&S, Public Liability, Workers Compensation
- Strategic Customer Service
- Industrial Relations and Human Resource Management

Day 3

- *Food Safety Supervisor* (SITXFSA001 and SITXFSA002)
- An introduction to Food Safety
- Food contamination, hazards and prevention
- Personal Hygiene and responsibilities for food handlers
- Safe food handling procedures
- Food safety programs

Units:

- **SITXFSA001** Use hygiene practices for food safety
- **SITXFSA002** Participate in safe food handling practices
- **SITHFAB002** Provide Responsible Service of Alcohol



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Options of Training:

Face to face

- Course Duration: **3 Day Course:** 9:00am – 4:00pm all days
- Course Location: St Leonards
- Course Cost: \$510.00 (Members) or \$610.00 (non members)

**Price Includes the competency card*

Full reference manual included – course notes and legal information.

You will be assessed at the end of the course by a fully qualified trainer with current industry experience.

In-house courses

Restaurant & Catering Industry Association of Australia (**TOID 6868**) can deliver the full course at your premises (minimum of 10 and maximum 15 participants) to cater to your establishment's specific needs at a time that suits you.

Contact the association on 1300 722 878 for further information or requests for in-house training.

Full reference manuals included – course notes and legal information.

What will you receive?

You will be issued a Statement of Attainment with the units:

- **SITXFSA001** Use hygiene practices for food safety
- **SITXFSA002** Participate in safe food handling practices
- **SITHFAB002** Provide Responsible Service of Alcohol

Accompanied by a RSA Interim Certificate, NSW Food Authority Food Safety Supervisor certificate and a Statement of Participation for the Liquor Act module when deemed "Competent" by the assessor.

BEFORE YOU BEGIN:

Required documents for enrolment:

Face to face

- Course Registration Form
- Language, Literacy and Numeracy Test (LLN)
- Enrolment Form



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For Further Information:

For more information, contact the Association on 1300 722 878 or visit www.rca.asn.au/training

For further information and advice on licensing and/or License applications, please contact Liquor and Gaming NSW on 02 9995 0300 or via [email](#)

Training Policies and Procedures

Please refer to the Student Handbook in regards to the following policies and procedures:

- Legislation Policy
- Privacy Policy
- Fair Treatment and Equal Opportunities Policy
- Learning Support Services Policy
- Academic Grievance Policy and Procedure
- Qualification Issuance Policy
- Continuous Improvement Policy
- Fees & Refund Policy
- Incidents Policy and Procedure

Any complaints

Complaints can be submitted by completing the *Complaints & Appeals Form* and returning to the association by fax at 1300 722 396.