



BAR OPERATIONS

Gain the essential skills and confidence to start working in hospitality. This hands-on program provides supported, training in how to interact with people in a hospitality setting as well as non-accredited bar operations practice, all delivered inside a licensed venue. This program provides supportive, inclusive and practical learning designed for adults of all abilities.

What You Will Learn:

- Interact with others
- Garnish drinks and prepare the bar with consumables and
- Navigate your way around post-mix guns, the washer and ice machines

Whether you're dreaming of launching a business, working in hospitality, or just want to explore your options - this course is your starting point.

AT A GLANCE

COURSE STRUCTURE

- Blended, combining classroom/workshop sessions, licensed premises and self-paced study

ENROLMENT

- The course is available for students over the age of 18.

LOCATIONS

- 4 Albert Circuit, Port Macquarie
- 78 Wynter St, Taree

DURATION

- 2 sessions
- Face to face class time 14 hrs
- Home study time 1 hrs total

FUNDING

- Students meeting criteria may be eligible for funding under ACE Community Service Obligation (CSO). Please check our website [below] or call us on 6583 7288 to find out more.
<https://www.mnccc.edu.au/govtsubsidies>

ADDITIONAL INFO

- Please visit our website or contact us for more information

Accredited Units

FSKOCM007 Interact effectively with others at work

Non-accredited Module

NAC_BAR Bar Skills



Venue

Day 1 77 Hastings River Drive, Port Macquarie

Day 2 Panthers 1 Bay Street, Port Macquarie

Wed & Thurs 9:00am - 4:30pm

26 & 27 November

Cost: \$0 - \$900



**For more information,
please call on 6583 7288**

Mid North Coast
Community College Ltd.
RTO 45596

6583 7288 | admin@mnccc.edu.au |

www.mnccc.edu.au | PO Box 5693, Port Macquarie NSW 2444