

Training Sessions

Course:

3 in 1 Hospitality Support Package

RSA, RCG, RSF



Description:

The 3 in 1 Hospitality Support Package is a two-day course designed to deliver the three essential certifications for entry into the Hospitality Industry; the RSA (Responsible Service of Alcohol), the RSF (Responsible Service of Food) and the RCG (Responsible Conduct of Gambling). Participants who currently hold these certifications can renew or update their certifications with this course also.

About Matrix Training Group

Matrix Training Group (MTG) is a Registered Training Organization (RTO - Registration Number 21471) providing nationally recognised training for individuals and businesses. Since 1999, MTG have provided personalised training programs to companies and individuals across a broad range of industries. We will promise to provide every trainee the learning experience that is fun, interactive and professional.



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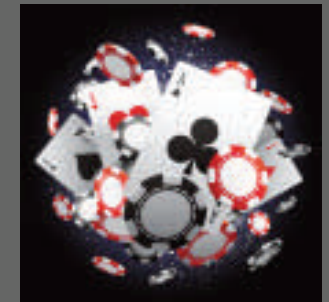
Anything's possible... !

3 - in - 1 Hospitality Support Package

- 1 Provide Responsible Service of Food**
- 2 Provide Responsible Service of Alcohol**
- 3 Provide Responsible Gambling Services**



Matrix Training Group



3-in-1 Hospitality Support Package



SITHFAB009A	Provide responsible service of alcohol
SITXOHS002A	Follow workplace hygiene procedures
SITXFSA001A	Implement food safety procedures
SITHGAM006A	Provide responsible gambling services



About our course

This two day course provides participants with the essential tools to gain employment in the Hospitality Industry. By covering all three primary certifications for Hospitality, participants maximise their opportunity for employment, while ensuring their qualifications are both current and relevant.

The course will cover the following

- ✓ Understand the importance of food safety;
- ✓ Identification of clients who are intoxicated;
- ✓ Maintaining safe and hygienic Food Service areas
- ✓ Recognition of management of conflict situations;
- ✓ Understanding the legal provisions for gambling services;
- ✓ Learn how to safely refuse service;
- ✓ Australian hygiene and Food Safety standards.



Other areas included:

- ✓ Understanding the “Temperature Danger Zones” for food;
- ✓ Learn to recognise the symptoms of food poisoning;
- ✓ Proper maintenance and cleaning requirements for food preparation areas;
- ✓ Learn the various alcohol and gambling support services;
- ✓ Understand how to refer customers to support services.

Who should attend?

This course is available to anyone. The course is designed to assist those working in, or wishing to work in the Hospitality Industry. This course is also valuable to current certificate holders looking to upgrade or renew their certification.