Bartenders and Baristas

Bartenders and baristas prepare, mix and serve alcoholic and non-alcoholic drinks, including coffee based drinks, directly to customers over a bar or counter or through waiters. Tasks include:

- taking beverage orders from serving staff or directly from patrons
- preparing and serving alcoholic and non-alcoholic drinks at a bar
- washing used glassware, cleaning and maintaining bar service areas, tea and coffee-making areas and equipment such as espresso machines
- · collecting payment for sales, operating cash registers and balancing cash receipts
- · tapping kegs and attaching supply lines

Learn more about the Technical Skills & Generic Skills for this occupation in the next few pages.

Technical Skills

Alcoholic Beverage Preparation

Cost Management

Customer Acquisition and Relationship Management

Customer Data Analysis

Customer Service Excellence

Data Analytics

E-Commerce Management

Emergency Response Management

Emerging Technology Scanning

Food and Beverage Equipment Maintenance

Food and Beverage Inventory Management

Food and Beverage Quality Audit and Compliance

Food and Beverage Service

Food and Beverage Visual Merchandising

Presentation

Food Product Marketing

Food Safety and Hygiene

Food Waste Disposal and Reduction

Halal Certification Compliance for Food and

Beverages Operations

Information and Communication Technology Disaster

Recovery Management

Learning and Development

Legislative and Regulatory Compliance

Legislative and Regulatory Compliance Non-alcoholic Beverage Preparation

People Management

Productivity Optimisation for Food and

Beverages Operations

Quality Assurance Management

Service Innovation Management

System and Work Process Improvement

Systems Thinking Application

Technology Application and Implementation

Workplace Safety and Health for Food and

Beverage Operations

Generic Skills

Communication
Developing People
Interpersonal Skills
Leadership
Sense-Making
Service Orientation
Teamwork