# SUMMERsite 2006

Book in and get trained at SITE in January and February. Heavy bookings are rewarded with heavy discounts. (concessions apply for courses held in January and February 2006 only)

€ Book 2 courses and get 10% off the total cost

€ Book 3 courses or more and get 15% off the total cost

∋ Book all 6 courses and get 30% off the total – reduced from \$1145.00 to \$801.50 – save almost \$350.00

## WAITsite \$295.00

Indispensable day/evening courses to get you serving all the best tables at Sydney's events, restaurants and cafés like you've been doing it forever. Courses commence - 9 January, 23 January, 7 February and 21 February 2006

### BARsite \$330.00

The classic bar course that will have you pouring drinks with flair. Courses commence – 17 January, 30 January and 13 February 2006

## RSAsite \$90.00

Your mandatory LAB-approved course delivered by TAFE at SITE. Courses – 11 January, 18 January, 6 February, 11 February and 20 February 2006

#### WINEsite \$145.00

Know more about the wines you drink and the wines you sell. Learn by talking, smelling, swirling and tasting. Course – 16 January, 31 January and 16 February 2006

#### COCKTAILsite \$175.00

Get mixed and muddled with star mixologists. Course – 24 January and 15 February 2006

#### COFFEEsite \$120.00

Beans beware. Caffeine-fuelled coffee training for baby baristas. Courses – 16 January, 23 January and 7 February 2006

Call 02 9281 2433 for bookings

Courses will proceed only if we've received sufficient bookings to make it viable – if not, reservations can be made for the next course



## SUMMERsite Jan+Feb2006

Ph 9281 2433 Email keira@stedmans.com.au

Book 2 courses in January and February 2006 – get 10% off - Book 3 courses in January and February 2006 – get 15% off - Book all 6 courses in January and February 2006 – get 30% off

Course	Content	Dates	Times	Cost	Comments
WAITING (3 day)	Restaurant and event preparation     Service skills, including basic silver service     Plate carrying and clearing     Clothing tables and folding napkins     Equipment knowledge and use     Food and beverage knowledge     Food safety and OHS	January Course 1 Mon 9 Jan + Tues 10 Jan + Thurs 12 Jan  January Course 2 Mon 23 Jan + Tues 24 Jan + Wed 25 Jan  February Course 3 Tues 7 Feb + Wed 8 Feb + Thurs 9 Feb  February Course 4 Tues 21 Feb + Wed 22 Feb + Thurs 23 Feb + Sat 25 Feb	9.30am – 4.00pm (each day)  9.30am – 4.00pm (each day)  9.30am – 4.00pm (each day)  5.00 – 9.00pm (Tues Wed, Thurs)  9.30am – 4.00pm (Sat)	\$295 \$295 \$295 \$295	Students must wear closed shoes to avoid accidents with wayward plates, glasses or knives
RSA (1 day)	Minimising harm to intoxicated people     Handling intoxicated people     Standard drink measures     Liquor legislation     Service staff responsibilities	January Course 1 Wednesday 11 January  January Course 2 Wednesday 18 January  February Course 3 Monday 6 February  February Course 4 Saturday 11 February  February Course 5 Monday 20 February	9.30am – 4.00pm 9.30am – 4.00pm 9.30am – 4.00pm 9.30am – 4.00pm	\$90 \$90 \$90 \$90	Course presented by TAFE and held here at SITE. Students must bring photo identification with them to the course. Certificates will be sent to the students within a week after course completion.



BAR (3 days or 3 nights + 1 day)	Bar set up and preparation     Cellar systems and pouring tap beers     Spirits and liqueurs     Wine knowledge and service     Basic cocktail preparation     Espresso coffee service	January Course 1 Tues 17 Jan + Wed 18 Jan + Thurs 19 Jan + Sat 21 Jan  January Course 2 Mon 30 Jan + Tues 31 Jan + Wed 1 Feb  February Course 3 Mon 13 Feb + Tues 14 Feb + Wed 15 Feb	Tues/Wed/Thurs – 5.00 – 9.00pm Sat – 9.30am – 4.00pm 9.30am – 4.00pm (each day) 9.30am – 4.00pm (each day)	\$330 \$330 \$330	Students must wear closed shoes to avoid accidents with wayward glasses or knives
COFFEE (4 hours)	Espresso machine preparation and cleaning     Coffee production and the bean     Coffee styles and practical preparation     Coffee service     Practical coffee tasting	January Course 1 Monday 16 January  January Course 2 Monday 23 January  February Course 3 Tuesday 7 February	9.00am – 1.00pm 5.00pm – 9.00pm 5.00pm – 9.00pm	\$120 \$120 \$120	Students must wear closed shoes to avoid accidents with wayward cups, saucers and hot milk
WINE (4 hours)	<ul> <li>Wine styles and growing regions</li> <li>Typical varietal tastes and flavours</li> <li>Food and wine matching</li> <li>Wine service in restaurants</li> <li>Practical wine tasting</li> </ul>	January Course 1 Monday 16 January  January Course 2 Tuesday 31 January  February Course 3 Thursday 16 February	2.00pm – 6.00pm 5.00pm – 9.00pm 2.00pm – 6.00pm	\$145 \$145 \$145	Students must be over the age of 18 years. Photo identification must be presented at course commencement
COCKTAIL (4 hours)	Cocktail bar set up     Cocktail equipment and recipe     requirements     Standard cocktails and current trends     Practical cocktail making	January Course 1 Tuesday 24 January  February Course 2 Wednesday 15 February	5.00pm – 9.00pm 5.00pm – 9.00pm	\$175 \$175	Students must have a prior knowledge of bar products and service, as this will not be discussed in the course. Students must be over the age of 18 years as actual alcohol is used. Photo identification must be presented



## location

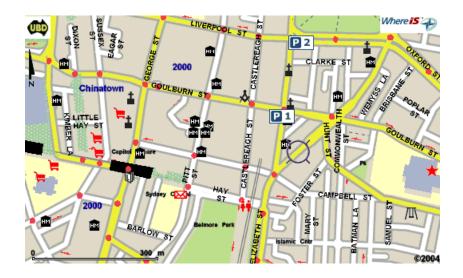
SITE is located on Level 4 of 74-78 Wentworth Avenue, Sydney.

We are less than ten minutes walk from Central Railway Station, Museum Railway Station and all George Street buses.

Parking on the street is hourly metered and regularly patrolled by our parking officer friends.

Parking stations are highlighted on the map below at the following addresses:

- 1. Wilson Parking 101 Goulburn Street, Sydney
- 2. Secure Parking 157 Liverpool Street, Sydney
- 3. Furama Hotel Central 28 Albion Street, Surry Hills



Name								
Address								
Phone			Email					
Course			Course date					
Signed			Date					
PAYMENT DETAILS	\$	per student						
Cheque or money order enclosed – payable to Stedmans Hospitality Personnel & Training								
Charge my credit card	Card type	Visa ( ) Mas	tercard ( ) Bankcard (	) American Express ()				
Card number				Expiry date				
Signature of card holder				Date				

