



ACTH



Globally Valid Certification



Points for the Student Visa

Overseas Employment Opportunities

Global Partners

Training Courses are Internationally Recognized Certification
Offered through our “Global Partners”





Internationally Recognized Certification

Entry Requirement

Evidence of up to GCE O/L
Online English Placement Test
TVEC Approved Training Courses

Trainer Profile

Qualified Hospitality Industry Trainers
Worked in star Hotels Locally & Internationally
Members of Hospitality Industry Associations
Australian Qualified Trainer & Assessor (TAE40116)



Course Fees & Duration

Training Course Description	Training Course Fees	Training Course Duration
Master Barista	Rs.68,000	2 Months
Professional Bartender	Rs.68,000	2 Months
Professional Waiter	Rs.68,000	2 Months
Food Safety	Rs.60,000	2 Months
Front Desk Receptionist	Rs.60,000	2 Months
Bundle 2: Barista + Bartender	Rs.135,000	3 Months
Bundle 3: Bartender + Waiter + Barista	Rs.175,000	4 Months
Basic Certificate in Food & Beverage (FHS)	Rs.30,000	2 Months
Safety Security	Rs.25,000	6 Months
Cert IV in Pastry & Bakery	Rs.150,000	9 Months
Cert IV in Commercial Cookery	Rs.150,000	9 Months
Advanced Cert in Food & Beverage Services	Rs.200,000	6 Months
Diploma of Hospitality Management	Rs.225,000	12 Months

Master Barista Training

Australian Training Package

SITHFAB025 Prepare & Serve Espresso Coffee

SITXFSA005 Use Hygienic Practices for Food Safety



Barista Terminology



Workstation Cleaning



Roasting Fundamentals



Milk Steaming

Coffee Origin Experience

Espresso Preparation

Latte Art Training

Coffee Brewing

Internationally Recognized Certification

Professional Waiter Training

Australian Training Package

SITHFAB034 Provide Table Service of F&B

SITXFSA005 Use Hygienic Practices for Food Safety

A la Carte Table Setting Tray Balancing Greeting & Seating Three Plate Carrying
Micros POS Food & Beverage Ordering System

Internationally Recognized Certification



Become a professional waiter by obtaining the etiquette skills required to satisfy the guest by completing this course.

Professional Bartender Training

Australian Training Package

SITHFAB023 Operate a Bar & SITHFAB022 Clean & Tidy Bar Areas

SITXFSA005 Use Hygienic Practices for Food Safety

Internationally Recognized Certification

Preparing cocktails



Garnish



Glassfrosting



Wine & Beer serving



Food Safety Training

Australian Training Package

SITHIND005 Use Hygienic Practices for Hospitality Service

SITXFSA005 Use Hygienic Practices for Food Safety

Internationally Recognized Certification

Microbiological Hazards



Microorganisms



PPE



HACCP Analysis



Become a responsible hospitality employee by gaining knowledge to provide safe hazardous free food to the customer.

Front Desk Training

Australian Training Package

SITXCCS014 Provide Service to Customers

SITTTSL007 Process Reservations

Internationally Recognized Certification



First impression



Bookings & Reservations



Dealing with difficult customers



Become a sound hospitality professional by obtaining the knowledge to effectively deal with customers & colleagues.

Basic Certificate in Food & Beverage



TVEC Approved Training Course

This course is designed for staff who are currently employed in the hospitality industry without a certification

Australian Government Funded Foundation Hospitality Skills Training Course

Safety Security

Australian Government Funded Training Course



This course is designed to educate hotel staff to be prepared and effectively respond to crisis encountered by the hospitality & tourism industry. The core areas covered in this course are handling crisis such as bomb threat, suicide bomber, active shooter, flood, fire and tsunami in the hope of protecting our guest lives.

Certificate IV Pastry & Bakery

Internationally Recognised Culinary Skills Certification



Course Modules

Receive & Store Kitchen Supplies, Clean & Maintain Kitchen Premises,
Produce Pastries, Produce Yeast-Based Bakery Products, Produce Desserts

Course Covers

Theory Training & Job Traineeship



Certificate IV Commercial Cookery

Internationally Recognised Culinary Skills Certification



Course Modules

Receive & Store Kitchen Supplies, Clean & Maintain Kitchen Premises,
Present food, Organise & Prepare Food, Basic Cooking Methodology

Course Covers

Theory Training & Job Traineeship

Advanced Certificate Food & Beverage Services

SITHFAB025 Prepare & Serve Espresso Coffee SITHFAB034

Provide Table Service of Food & Beverage

SITHFAB023 Operate a Bar

SITHFAB022 Clean & Tidy Bar Areas

SITXFSA005 Use Hygienic Practices for Food Safety

SITHIND005 Use Hygienic Practice for Hospitality Service



Internationally Recognized Certification

The Advanced Certificate in Food & Beverage delivers the skills and knowledge required for you to succeed as a Food & Beverage professional. The Certification is delivered through a series



Diploma of Hospitality Management



SITXCCS014 Provide Service to Customers

SITTTSL007 Process Reservations

SITXMGTO04 Monitor Work Operations

SITXHRM009 Lead & Manage People

SITXHRM008 Roster Staff

SITXFIN008 Interpret Financial Information

Prerequisite

Certificate in Food Beverage Services



Internationally Recognised Certification for aspiring Hospitality Staff, Supervisors & Managers

Learn how to efficiently manage a profitable hospitality establishment.

Learn how to manage staff effectively in the hospitality industry.

Barista Traineeship Opportunity



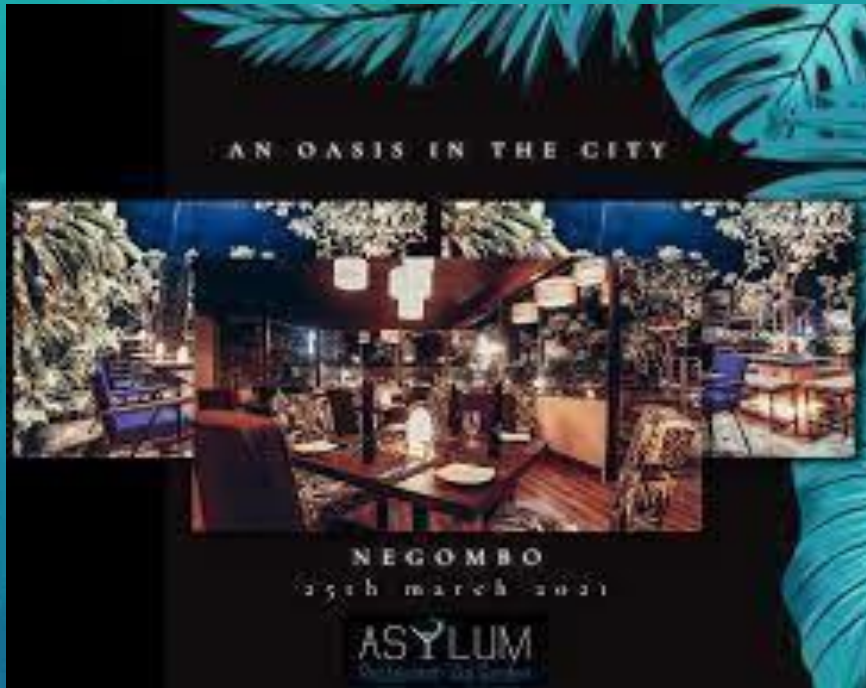
- Training Venue : Asylum Restaurant & Sky Garden
- No of Trainees : 8
- Training Duration: 4 Training Sessions
- Training Fee Included in the Course Fees
- Trainees Provided: Apron, Coffee Beans & Milk
- Trainer: ACTH Master Barista

Bar Traineeship Opportunity



- Training Venue : Asylum Restaurant & Sky Garden
- No of Trainees : 8
- Training Duration: 4 Training Sessions
- Training Fees Included in the Course Fees
- Trainees Provided: Apron
- Trainer: Bartender

Waiter Traineeship Opportunity



- Training Venue : Asylum Restaurant & Sky Garden
- No of Trainees : 8
- Training Duration: 4 Training Sessions
- Training Fees Included in the Course Fees
- Trainees Provided: Apron
- Trainer: Manager



ACTH Institute

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