

Beermasters Course Last Date for 2014!

Isn't it time you discovered the secret behind serving the perfect beer? The AHA, in conjunction with Lion, presents a one-day intensive course designed to give you the leading edge on serving tap beer.

"I can't speak highly enough of the course! I learnt a lot and found out things that I didn't know I was doing wrong. Our tap beer has never tasted so good!" Dennis Whitfield, The Chidlow Tavern

Date: Thursday 27 November 2014
Time: 9.00am - 4.30pm
Location: AHA Training Room
Investment: AHA \$125, Non AHA \$135

Workplace First Aid Do you know how to respond in an emergency situation?

Knowing the basics of First Aid in a workplace environment is invaluable knowledge to have and can mean the difference between life and death.

Give yourself and your employer the added benefit of you being trained in Workplace First Aid with St Johns Ambulance.

Monday 24 November 2014
AHA Members \$129
Non AHA Members \$135

Approved Managers- Course in Management of Licensed Premises (MLP1)

Classroom

November
28th Perth

December
16th Perth

AHA Members \$299 **Non AHA Members \$340**

Online Option 1 for Approved Managers - Course in Management of Licensed Premises (MLP1)

AHA Members \$229 **Non AHA Members \$249**

Option 2 for Approved Managers - Course in Management of Licensed Premises (MLP1) + RSA

AHA Members \$269 **Non AHA Members \$299**

Provide Responsible Service of Alcohol

Online **RSA Nationally Accredited - \$65**

November - December 2014

National Employment Standards & Changes to Schedule C (HIGA)

Practical knowledge and technical expertise will assist in the overview of the National Employment Standards to ensure hospitality businesses are compliant with the **Fair Work Act 2009**.

Thursday 4 December 2014
AHA Member \$59
Non AHA Member \$79

Termination and Redundancy

Individuals who have, or who are likely to be given, the responsibility for initiating, completing and terminating a worker, must follow specific processes and procedures. Gone are the days when you can 'fire' a worker on the spot.

Wednesday 10 December 2014
AHA Member \$99,
Non AHA Member \$129

Allergen Awareness

If you are in the business of preparing, selling, serving, making or producing food to be consumed by anyone other than yourself, it is vital that you are aware of food allergies and the serious impact these allergies have.

Online Course
AHA Members \$25
Non AHA Members \$29



Book Online
www.ahawa.asn.au/training

While course dates and information are provided for your convenience on the AHA(WA) website and Training Calendar, please be aware dates and times may change. Contact 9321 7701 to find out more.



BUILDING YOUR SKILLS

The Australian Hotels Association (WA) and William Angliss Institute are pleased to offer the opportunity for all staff to build their skills with a range of accredited courses.

Whether you are in a management, operational, supervisory or front line role there is a wide selection of accredited online courses which all count as credit towards full qualifications, including Certificate II, III, IV and Diplomas in Hospitality.

Each Skill Builder course includes two units of competency in your selected area of study and costs only \$179. If you have a staff member with a skill gap, then these courses are the perfect solution for you.

After registering on the website, a William Angliss Training Professional will find the best tailored training course solution.



LEADERSHIP & COMMUNICATION

- Provide personal leadership and learn to lead and manage people
- Mentor in the workplace and coach others in job skills
- Coach your team members and maximise communication in the workplace



EVENTS

- Manage projects and on-site event operations
- Plan in-house events and provide on-site event management services
- Organise in-house events or functions



QUALITY & INNOVATION

- Promote innovation in a team environment
- Build and sustain an innovative work environment
- Contribute to workplace innovation and promote innovation in a team environment
- Support continuous improvement systems and processes



TEAM BUILDING

- Learn how to manage diversity and mentor in the workplace
- Work effectively with a diverse workforce
- Show social and cultural sensitivity and work effectively in hospitality service



SALES

- Manage sales and service delivery and lead a sales representative team
- Coordinate sales performance and build relationships with customers
- Sell products and services



FINANCE

- Prepare and monitor financial budgets and interpret financial information
- Manage finances within a budget and prepare financial reports
- Maintain financial records



MARKETING

- Implement and monitor marketing activities and profile the market
- Coordinate marketing activities and identify and evaluate opportunities
- Coordinate the production of brochures and marketing materials and create a promotional display or stand



WORK HEALTH & SAFETY

- Implement and monitor work health and safety practices
- Contribute to developing, implementing and maintaining WHS management systems
- Identify hazards, assess and control safety risks
- Implement and monitor work health and safety practices
- Participate in safe work practices

For more information and to register for a Skill Builder today visit the Training section of the AHA website.