

2015 AHA TRAINING CENTRE CALENDAR JANUARY - FERRILARY



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 could have.

Online Course Member Price: \$25 Non-Member Price: \$29



RSA Training is mandatory for all staff involved in the sale. service or supply of liquor. The AHA Responsible Service of Alcohol (SITHFAB201) course is nationally accredited and a unit from the National Training Package.

> **Online Course Price: \$65**

All Classroom courses are held in the AHA Hospitality **Training Centre:** 38 Parliament Place, West **Perth**

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.



APPROVED MANAGERS Course in Management of Licensed Premises (MLP1)

Classroom Courses

January **February** 13th Perth 10th Perth 28th Perth 24th Perth

Non-Member Price: \$340

Member Price: \$299

Online Courses

Option 1 for Approved Managers:

(MLP1)

Member Price: \$229 Non-Member Price: \$249

Option 2 for Approved Managers:

Course in Management of Licensed Premises Course in Management of Licensed Premises

(MLP1) + RSA

Member Price: \$269 Non-Member Price: \$299



COCKTAIL & MIXOLOGY COURSE

Learn how to make the perfect cocktail!

The AHA, in conjunction with leading Mixologist Adam Keane, presents an intensive and personalised cocktail course designed to ensure your venue and staff are creating the best cocktails.

Classroom Course

Monday 9 February 2015

9.00am - 4.00pm

Member Price: \$125 Non-Member Price: \$135



BEERMASTERS COURSE

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.

Classroom Course

Thursday 26 February 2015

9.00am - 4.30pm

Member Price: \$125 Non-Member Price: \$135





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.

hether 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





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



MARKETING

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



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



SALES

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



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



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



FINANCE

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

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