

BARISTA

ESSENTIALS COURSE

Monthly intake

3rd Monday of every month

Duration:

3 days (Monday, Tuesday & Wednesday)

Time:

2:30pm to 5:00pm

2019 Intake Dates:

- ✓ 17th June
- ✓ 15th July
- ✓ 19th August
- ✓ 16th September
- ✓ 21st October
- ✓ 18th November
- ✓ 16th December



~~Before \$290~~
\$250
NOW

SPECIAL Offer

About the Course

Fast track your coffee Barista skills with accelerated teaching methods. Our essentials course packs all the knowledge you need to get started as a barista over 2 days. This course combines both coffee theory and practice on our Nouva Simonelli machine for espresso, as well as an introduction to advanced alternative brew methods and an optional, dedicated Latte Art class on day 3.

Day 1	Day 2	Day 3
<ul style="list-style-type: none"> ■ Discover bean types, blends, single origins and the history of coffee. ■ Accelerated learning of steaming and texturing all milk types to perfection. ■ Learn to operate and adjust the grinders for perfect espresso extractions. ■ Master the coffee machine and learn industry standard espresso techniques. 	<ul style="list-style-type: none"> ■ Discover, learn and practice the Melbourne coffee drinks menu. ■ Pro tips and tricks for real 'Café workflow' efficiency. ■ An essential introduction to Alternative Brewing methods / Filter coffee. ■ Develop your barista resume and job search assistance. 	<ul style="list-style-type: none"> ■ Develop your new milk skills to the professional level. ■ Learn the fundamentals of latte art and drinks presentation. ■ Latte art practice session guided by your trainer. ■ Make your own latte art design.

The course includes full take home class notes and documentation.

English Requirements: Intermediate level. Speaking test required.

Delivery Mode: Face-to-face Course

ENROL NOW!

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