

Master BARISTA

4 WEEK COURSE

Intakes from February:

1st week of the month

2023



Including \$450 Material fee

\$1,500

NOW!

Optional
Barista Intership



4 WEEKS

\$300

Up-front payment
Limited Seats only

You will learn how to

- Order supplies
- Manage cash flow
- Create rosters
- Consider revenues
- Train new staff
- Supervise staff members
- FIFO rule (first in first out)
- Manage time
- Manage people
- Motivate staff
- Deep clean
- Handle chemicals
- Program coffee machines
- Understand the grinder and how to adjust it
- Manage reports
- P&L (Profit & Loss).

Barista Lessons



Monday to Wednesday

10:45am to 12:15pm*

*Timetable effective from February 2023.
Subject to change

Barista Work Experience



Universal Café

opening hours:

Monday to Thursday
8:00am – 3:00pm

*Students are rostered on for
"Barista Work Experience"
for 5 -10 hours a week

- ✓ Melbourne's most extensive one month barista course.
- ✓ Expert industry experienced trainer.
- ✓ Accelerated teaching methods for espresso making and milk texturing.
- ✓ Attain the coffee skills required to secure your barista job.
- ✓ Barista focused Resume design and job search.
- ✓ Learn Filter Coffee and other methods for Speciality Coffee.

Entry requirement

Intermediate level of English.
Speaking test required.

ENROL NOW!



	MONDAY	TUESDAY	WEDNESDAY
WEEK 1	<p>Meet your new classmates and become familiar with barista equipment.</p> <p>Learn all the steps and trouble-shooting methods in making the perfect espresso to industry standards.</p>	<p>Accelerated learning of steaming and texturing all milk types to perfection.</p>	<p>Discover, learn, and practice the service of the "Melbourne Coffee" Drinks menu.</p> <p>Amazing day trip to a selection of 'Specialty Coffee' cafes to discover Melbourne's famous coffee culture!</p>
WEEK 2	<p>Introduction to the UE student café, welcome to your new workplace!</p> <p>Start your never-ending Latte Art journey and learn drinks presentation skills.</p>	<p>Learn all about the history of coffee, origins, bean types and farming practices.</p> <p>Lesson on coffee varieties, processing, and roasting methods.</p>	<p>An amazing class trip to our coffee roaster to learn all about the roasting process of coffee beans.</p>
WEEK 3	<p>Learn all about customer service, and pro tips and tricks for efficient café workflow. Ready for your first job!</p>	<p>Discover 'Alternative Brewing' in your first filter coffee class!</p> <p>Introduction to the "Aeropress" and "Pour Over" methods</p>	<p>Fun and informative Knowledge Check to track your progress.</p>
WEEK 4	<p>Design your eye-catching Barista resume, Job search and interview preparation.</p> <p>Sensory Analysis. Test your taste buds and aroma skills with a "Coffee Cupping" session!</p>	<p>Final Latte Art class to refine your new skills to a professional level.</p> <p>Revision and fun packed class practicing everything we have learned so far.</p>	<p>The Grand Final challenge! Bringing all your new skills together to make amazing coffee.</p> <p>Party Time!!! It's your Master Barista Graduation Day, Congratulations!</p>