BARISTA SKILLS

TRAINING

This monthly Friday one-day course provides the essentials for coffee-making and cafe 'know-how' to help you get confident for your interview or trial



Highly experienced trainers



Hands-on training



Commercial grade equipment

SAMPLE TIMETABLE

9.00am - 3.00pm

MORNING

Cafe terminology and barista skills

- ·Use correct cafe terminology
- ·Make a variety of different types of coffee
- ·Foam and texture milk

AFTERNOON

REGISTER NOW

Barista skills and coffee art

- ·Understand cafe culture in Australia
- ·Operate, clean and maintain
- ·Create coffee art

COURSE FEES

\$100 - Internal Students

\$125 - External Students



COURSE LENGTH

1 day

DATES

The last Friday of selected Months (Scan QR code above for details)

CAMPUS

Sydney CBD, Melbourne and Brisbane







Our trainers love what they do

"I love connecting with coffee lovers, working alongside students to achieve their goals and helping them realise their potential. This course is great because students come away with 6 hours of solid work experience with commercial coffee machines. Our aim is to get students as confident and prepared as possible for their trial day."



Our students get confident andreina, venezuela

"I'm so glad I did this course. I showed up on my trial day and the manager was really impressed that I'd done a 6-hour course!"

IMPORTANT NOTE: Students must **wear closed shoes** and **hair must be tied back** to comply with hygiene and WHS standards. Please note: Barista classes will run with a minimum of 4 students enrolled.



