



Non-Accredited Barista

Course Overview

This class is designed for the introduction to barista or upgrading your skills! You will learn about the espresso equipment and how to use it alongside a tutorial of preparing coffee, stretching and texturing milk and the typical café menu.

Target Audience

This NON ACCREDITED course is a perfect introduction to coffee making for anyone wanting to make great coffee at home using their own coffee machine or as an introduction for those considering working in the hospitality industry.

Benefits

Working as a barista strengthens your resume even if you plan to work in the future coffee industry. Barista is a type of job that teaches you independence, responsibility, customer service, communication, and problem-solving skills. A coffee shop routine coaches you to be organized and self-disciplined.

Learning Outcomes

This course gives you skills and knowledge required to make different types of coffees and be confident on a coffee machine. You will learn about:

- Efficient workflows
- Coffee equipment
- Presentation
- Cleaning and maintenance
- Coffee beans
- Milk stretching
- Milk pouring

Types of coffees you learn to make:

- Espresso
- Macchiato
- Americano
- Latte
- Cappuccino
- Mocha
- Dirty chai latte



Career Opportunities

This NON ACCREDITED course is suited to people wanting to make great coffees at home using their own coffee machine or as an introduction for those wanting to work supplement their skills for general hospitality roles.

Course Duration

This course is a half day (1/2) day session from twelve thirty (12:30)pm to five (5)pm.

Assessment

There will be no assessment for this course.

Accreditation & Award

On completing the training, students will receive a **non-accredited** Statement Of Attendance.

Delivery Locations

We deliver this course in the following locations

Batemans Bay

Fees & Funding

Non-Accredited Barista costs \$90.00. For more information contact 02 4472 9202 or email admin@southcoastcolleges.edu.au

