



### Course Overview

This course will teach you the skills and knowledge needed to extract and serve espresso coffee. An expert, industry-trained barista will teach you the best techniques to make a great coffee to attract customers or to impress your friends and family. You will learn how coffee is made in a café setting and have the opportunity to produce coffee using a commercial machine.

#### Session 1—Introduction

- Espresso extraction: rules & guidelines
- Adjusting grind
- Dosing & tamping techniques
- Milk texturing
- Coffee menu
- Machine and grinder cleaning & maintenance tips

#### Session 2—Advance

- Controlling coffee variables through manual dose and grind
- Roasting influences that affect espresso cup quality
- Understanding coffee recipes
- Advanced milk texturing
- Blend composition and choosing the right bean
- How to control your espresso machine to maximise cup quality

#### Course Dates 2018

Friday 14th December

#### Course Cost

Fee: \$ 90 per session or \$170 for full course

Time: 9.30am - 4.00pm

**ENROL NOW on (03) 5127 4544**

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