



# Barista

## Course Overview

This unit will give you the skills and knowledge required to follow the key hygiene procedures that apply in many sectors of the hospitality industry.

The completion of this unit is a government requirement for people serving or handling food as part of their employment, fundraising or community requirements.

## Course Structure

### Session 1 - Introduction

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

### Session 2 - Advanced

- 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 2019

Every Friday

## Course Cost

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

Time: 9.30am - 4.00pm

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



## Education Pathways

Informal pathways from this course could include:

- Certificate III in Hospitality
- Certificate IV in Hospitality
- Diploma in Hospitality