



BARISTA COURSE

Become a qualified barista and learn how to prepare and serve a range of coffee and beverages. In this course students will learn the theoretical and technical sides of coffee making, including methods and techniques for preparing caffe lattes, cappuccinos, espresso, flat whites, piccolos lattes, macchiatos and much more.

Students will learn about different types of milk, their characteristics and uses for different types of coffee beverages, different types of beans, blends and roasts; grinding coffee beans, extracting espresso, tamping, steam pressure during foaming, steaming of milk and water pressure during extraction.

Class sizes are kept small (8 - 10) to ensure students have adequate working space and undivided attention from our industry qualified trainers.

Along with the preparation of these beverages, students are also taught basic maintenance and cleaning methods for espresso grinders, machine and equipment, latte art and food health and safety regulations.

Upon completion of this course, students will be able to present espresso coffee beverages and accompaniments demonstrating consistency and quality of:

- Appearance
 - Body
 - Flavour
 - Strength
 - Aroma
 - Crema on top of the espresso
 - Taste
 - Volume
- Duration: 7 hours
 - Campus Location: Brisbane
 - Study Mode: Face-to-Face
 - Assessment: Quizzes, activities, and case study materials
 - IELTS: 5.5 or equivalent upper intermediate level of English.

COURSE OUTLINE

SITHFAB005: Prepare and serve espresso coffee

SITHFSA001: Use hygienic practices for food safety

