



Barista Basics

About this course

This introductory course provides participants with basic knowledge and practical skills required to produce and serve common coffee beverages using a commercial espresso machine. This course is suited to people with little or no experience.

This is a pre-accredited course.

Entry Requirements

All participants must:

- Be able to read, understand and interpret written information.

What you will learn

You will learn about:

- Organising and preparing work areas
- Occupational Health and Safety (OHS)
- Customer service and offering advice on espresso coffee
- Common coffee styles
- Selecting and grinding coffee
- Extracting coffee
- Texturing milk
- Serving and presenting espresso coffee
- Cleaning and maintaining espresso machines

Delivery

This one day course is delivered from all of our campuses. Session runs from 9:30am to 3:00pm.

Assessment Methods

The assessment in this course involves a combination of a non-formal classroom-based workshop and practical tasks. Upon successful completion, participants will be issued with a Certificate of Participation.

Course Fees

\$85.00

How to enrol

Send an email to train@advance.vic.edu.au

Or

Go to our website advance.vic.edu.au and click on course enquiry.

Locations

Advance Community College (RTO 4016)

6 Henry Wilson Drive, Rosebud | P: 5986 4623
1973 Frankston Flinders Road, Hastings |
43 Mitchell Street, Mornington |

***If you have a debt from fines (e.g. infringement notices) participation in this course may be able to reduce it.
This course is an approved Work and Development Permit Scheme activity.
This course may count towards your Points Based Activation System (PBAS).***