

CERTIFIED BARISTA TRAINING

2 DAY COURSE

Being a barista is a fine art. Join our short course and you will learn to make coffees like a pro: mastering the art of brewing the perfect latte, creating soy flat whites, marshmallow-laden, foamy mochaccinos and everything in between. Gain knowledge of coffee industry terminology, popular espresso drinks and how to operate equipment. Gain the practical skills of aerating and heating milk correctly, understanding milk types, texturing characteristics, and being able to correctly select, use and present cups and glassware. By completing this program you will gain a recognised unit standard and significantly enhance your employment and progression opportunities within the industry.



Entry Requirements

- Suitable for those:
 - Working in the hospitality industry
 - Interested in entering the industry
 - Individuals up-skilling for job opportunities, further study or personal interest
 - Needing a refresher



Course Content

- Introduction to Barista
- Understanding the working of an espresso machine
- How to produce and present the perfect espresso coffees
- Understanding industry linguistics
- NZQA Unit Standard 17285: Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision



Investment

- \$250 incl. GST
- 2 days - 9am - 3pm at Front-Line Training
- Participants will receive NZQA credits and a digital certificate upon completion
- Prereading for this qualification is required

ENROL NOW

or for more information



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front line
training consultancy