

Available to:	Years 10, 11 and 12
Length:	4 hours
Accreditation:	4 hours - Stage 1 Statement of Attainment

This course provides participants with the skills and knowledge to extract and serve espresso coffee using a commercial espresso machine, including storage of coffee and cleaning, and care and preventative maintenance of machinery.

The role of the barista is many and varied; such as:

- ❖ Organise coffee workstations and enable efficient work flow and easy access to equipment and commodities
- ❖ Complete mise en place and preparation for coffee service
- ❖ Store coffee and commodities in appropriate conditions to maintain quality and freshness, according to workplace hygiene procedures and food safety regulations
- ❖ Provide advice to customers about coffee types and characteristics
- ❖ Determine customer coffee preferences and requirements and offer coffee style choices and accompaniments
- ❖ Select coffee and grind to correct particle size
- ❖ Take into consideration any environmental and equipment factors affecting dosage, and adjust grind and dose accordingly
- ❖ Select appropriate cups or glassware and ensure they are warm before preparation
- ❖ Assess quality of extraction
- ❖ Texture and pour milk evenly and consistently
- ❖ Serve and present
- ❖ Clean and maintain espresso machine
- ❖ Coffee bean styles, blends and characteristics

Whether you are looking for a part time job or simply wanting to learn how to make the perfect espresso coffee, this course is for you.

Aspects to consider:

- Students gain National Accreditation
- Genuine interest in developing skills in the Hospitality Industry
- Students must be prepared to complete their study **after school hours instruction lessons** conducted off campus in conjunction with the partnership schools from **4pm to 8pm**
- **Dates to be confirmed with INAP Training and Development Provider (please see your VET Coordinator for the schedule)**
- Students develop independent learning skills
- Competency based assessment takes place in the work place - classroom
- Cost (see your VET Coordinator)

Content

SITHFAB012B	Prepare and Serve Espresso Coffee	30 hours
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The course includes: Extracting the perfect espresso, Milk texturing, Cleaning and maintenance

Assessment: Written & practical assessments.

Qualifications gained: Statement of Attainment issued on successful completion of the course.
SIT20207 Certificate II in Hospitality

Course pathway: Certificate I in Hospitality; Certificate II in Hospitality

Contact: School VET Coordinator