

# BARISTA SHORT COURSE

## Barista (coffee making)

Don't know a macchiato from an affogato?? Find out through the SITE Academy Barista course, designed by a three year finalist of the Australian National Barista Championships.

Participants will be introduced to the skills and knowledge required to extract and serve espresso coffee using a commercial espresso machine.

**Course:** Prepare and serve espresso coffee  
**Nominal Hours:** 30

### Skills learnt include

- > Selecting, Grinding & Extracting Coffee
- > Extracting Coffee
- > Texturing Milk
- > Serving and Presenting Espresso Coffee
- > Providing Superior Customer Service
- > Clean and Maintain Espresso Machine and Work Area



Successful completion of the course will provide participants with a unit of competency which can be articulated towards Certificate II in Hospitality (Operations)

**Course duration: (4.00pm to 8.00pm) 1 x 4 hour session**

**Cost: \$90 per person**

**Please contact your school VET Coordinator**



**2011 Course dates:**

Tuesday 5 April	- 1 place
Tuesday 7 June	- 2 places
Tuesday 5 July	- 2 places

**Venue:** SITE Academy, Hindmarsh Stadium

**Please include your INAP short course enrolment form to confirm your place in this course**