



Training and Development Provider

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BARISTA SHORT COURSE – TIME

Barista (coffee making)

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.

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

Unit of Competency: Prepare and serve espresso coffee
Unit Code: SITHFAB012B
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: \$95 per person

Please contact your school VET Coordinator



2012 Course dates: Wednesday 22 February
Thursday 22 March
Thursday 26 April

Venue: Training Innovation Management & Enterprise (TIME)
162 Richmond Road, Richmond

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

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