

Barista Training

Gain the information and knowledge needed to confidently make coffees like a pro!

Being a Barista is a fine art. Join our short programme to learn how to make coffee's like a pro. By completing this programme you will enhance your opportunities to gain employment or simply learn to use that flash machine you have at home.

You will learn everything from the art of brewing the perfect latte to how to create soy flat whites, marshmallow-laden foamy mochachinos and everything in between. Gain knowledge of coffee terms for industry, popular espresso drinks, how to operate the equipment, aerate and heat milk correctly, understand milk types, texturing characteristics, and being able to correctly select, use and present cups and glassware.

Refer to our website for the next programme date.



Entry Requirements

It is 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



Content

- Introduction to Barista
- Understand the working of an espresso machine
- How to create the perfect espresso
- Understand the coffee terms to work in the industry
- Presentation
- NZQA Unit Standard 17285 - Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision



Investment

- \$215.00 incl GST
- 2 days - 9am - 3.30pm at Front-Line Training
- Participants will receive NZQA credits and a certificate of participation when theory and practical assessment is achieved
- Light lunch and refreshments provided
- Prereading for this qualification is required

Enrol today

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training consultancy