



IAA15 Barista Skill Set

National ID: IAA15 | State ID: IAA15

About this course

Do you want to learn how to make a perfect espresso coffee in a café, restaurant, or just to enjoy at home?

This course will teach participants how to fluently speak the language of espresso and all the basics on how to make the very best espresso coffee using a commercial espresso machine, storage of coffee, cleaning, care and preventative maintenance of machinery.

You will make a range of espresso coffees using top quality freshly roasted beans from around the world, including:

- Cappuccino
- Espresso
- Macchiato
- Ristretto
- Mocha and more...

LOWER FEES
LOCAL SKILLS

This skill set is part of the [Lower fees, local skills](#) initiative, allowing students to pay just half of the standard course fees for training in 2020-21.

Overview

Fees and charges

[Click here to view North Regional TAFE's 2020 indicative fees.](#) These fees are indicative for local students enrolling full-time in Government-funded courses. Fees are calculated based on individual circumstances at the time of enrolment. Concessions for eligible certificate I - IV level courses, annual fee caps and other charges may apply.

For more information, please click [here](#).

VET Student Loans

VET Student Loans is an income contingent loan support available to eligible students studying a diploma level or above qualification. For more information, please click [here](#).

Please note, fees are subject to change.