



Barista Skill Set

State ID: IAA15

About this course

Your health and safety is important to us.

Spaces are limited in face-to-face classes to adhere to social distancing guidelines. Additional hygiene protocols will be implemented and other controls may apply. Students must follow the directions of the lecturer to ensure the health and safety of all students and teaching staff.

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

Overview

Semester 2, 2020

Kununurra Campus

-  Duration: **2 Days**
-  When: **20 - 21 October, 2020**
-  How: **Face-to-face classroom delivery**
-  Fee: **Lower fees, local skills price**
Full fee: \$90.25
Concession: \$38.95

Units

This is a suggested study plan. North Regional TAFE offers a variety of alternative units, and packaging rules apply to these selections. Your unit options will be discussed with you prior to enrolment.

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Core

National ID	Unit Title
SITHFAB005	Prepare and serve espresso coffee
SITXFSA001	Use hygienic practices for food safety