



Barista Skill Set

State ID IAA15

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

This 3 day 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.







Campuses Broome Campus. Kununurra Campus.

Semesters Semester 1, 2024. Semester 2, 2024.

Study Mode On campus.

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 much more

"I really enjoyed this class and learnt so much in such a short amount of time. The only thing I found challenging about the course was being the only student in class that had no experience in working in a cafe or as a barista; but by the second and third day I gained so much confidence and learnt so much. Definitely recommend this course to anyone that's interested in being a barista or just want to try something new and see where it takes you." - Barista Skill Set Participant

Units:

SITHFAB025 Prepare and serve espresso coffee



Not all units and study modes are offered at all campuses. Please check with your local campus.

Disclaimers



This qualification is directly aligned with priority industry areas where jobs are today, and into the future. As part of the state government *Lower fees, local skills* initiative, from 1 January 2020 through to 31 December 2025 you'll only pay half the tuition fees (plus resource fee) capped at \$1,200; or \$400 if you're aged 15—24 or eligible for a concession. For full details see our <u>Half price courses</u> page.

^ You will pay half price for the course fees on the Lower fees, local skills courses, however other fees may apply such as for resources that are specifically needed for your training.



This is a targeted skill set related to the <u>Skills Ready</u> program, which is aimed at rebuilding our local businesses and communities with free and reduced-price training. Other skill sets can be found on our <u>Skill sets and short courses</u> page.

Our **estimated fees** are based on:

- Full time study in 2024
- A selection of elective units designed to meet local industry demand for skills (different unit selections will attract different fees)
- For more information regarding eligibility and fees, please visit <u>DTWD website</u>

These fees are **estimates only** and depend on your eligibility for government funding, concession rates, the units you choose to study or seek to be recognised under Recognition of Prior Learning (RPL). Additional resource, material and/or equipment costs may apply. Visit our <u>Fees and Charges page</u> for more information, including on consumer rights.

Please note the fees displayed are an **estimate only**. Additional fees may apply. Please check with our Client Services Team upon enrolment. Important information on consumer rights including refunds, withdrawals and cancellation of courses can be found here or at your nearest campus. Please check this information prior to enrolling.