

Ready to work in a Café (Barista)

A\$1,600 (Included A\$150 Materials Fee) + A\$100 Enrolment Fee
(Entrance requirement : Intermediate level)

Course Start Date : Every 5 weeks intake (** Class will be opened subject to enrolment number.)

1st : 14 / JAN /13 - 15 /FEB /13 , 2nd : 18 / FEB /13 — 22 / MAR / 13 , 3rd : 02/ APR /13 — 03/ MAY/ 13
4th : 06/ MAY/13 —07/ JUN /13 , 5th : 17/ JUN/ 13 — 19/ JUL/ 13 , 6th : 22/ JUL/ 13 — 23/ AUG/ 13
7th : 02/ SEP/ 13—04/ OCT/ 13, 8th: 07/ OCT/ 13 - 08/ NOV/ 13, 9th: 18/ NOV/13—20/ DEC/ 13

Contained

- * Café English
- * Making coffee / Coffee Art
- * Roasting factory excursion
- * Max. 6 students in the class
- * 4 days class (Tuesday —Friday)
- * Class time (9am—1:30pm)
- * Self-practice class will be charged and two students will be in one class. (A\$ 10 per hour included coffee beans and milks)



Curriculum

Class base teaching

- *Café culture in Melbourne.
- *Introduction to coffee and the espresso machine.
- *Texturing the milk.
- *Customer service-Handling complaints.
- *Café Vocabulary– Job descriptions, places in a café, cleaning and utensils.
- *Co-worker language (Phrasal verbs).
- *Extended espresso menu.
- *Customer service-How to use polite language.
- *Counter Service.
- *Countable/ uncountable nouns in a café.
- *Coffee history
- *Job hunting / Writing a resume for hospitality.

Practice base teaching

- *Becoming comfortable with the espresso machine and grinder.
- *Cappuccino, Latte , Flat White, Long Black.
- *Long Macchiato/Short Macchiato/Hot Chocolate/Mocha/Chai Latte/Caramel Latte/Baby Cino.
- *Affogato.
- *Taking orders/ Preparing the work area.
- *Serving and Presenting coffee.
- *Changing the type of coffee bean.
- *Work experience at INUS café.

