

BARISTA/CAFÉ ENGLISH

Entry requirement: Intermediate+
(approx. IELTS 4.5) and Impact's level test

Course duration: 5 weeks

Timetable 1:20PM - 5:45PM

CRICOS Code: 064559J

Intermediate

Upper Int

Advanced

Barista/Café English

**Love coffee?
Want to find a
job as a barista?
Find out more!**

2017 Melbourne Intake Dates:

03/01/2017	16/01/2017	06/02/2017
20/02/2017	14/03/2017	27/03/2017
18/04/2017	01/05/2017	22/05/2017
05/06/2017	26/06/2017	10/07/2017
31/07/2017	14/08/2017	04/09/2017
18/09/2017	09/10/2017	23/10/2017
13/11/2017		

2017 Brisbane Intake Dates:

18/04/2017	22/05/2017	26/06/2017
31/07/2017	04/09/2017	09/10/2017
13/11/2017		

This course includes: 20 hours per week of classroom lessons, 3.5 hours basic coffee making course & 6 hours advanced coffee making course at the TAFE's coffee academy (morning training sessions before class), 2 hours of supervised practice sessions, work experience, preparation for job applications & interviews.

Upon successful completion of this course, students can enrol in the Barista Kickstart program (3 weeks). See Impact brochure for sample timetable and more information.

Successful participants will receive:

- **TAFE Certificates: Prepare & Serve Espresso Coffee and Use Hygienic Practices For Food Safety**
- **A Certificate from Impact English College**

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Sample Timetable



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK 1 1:20PM- 5:45PM	Introduction to coffee The espresso machine	Coffee roasting Describing food	Cooking vocabulary Quantifiers/ amounts	Preparing the work area Safety & hygiene	Coffee shop visit Meet the barista
WEEK 2 1:20PM- 5:45PM	Utensils Menus	Extracting the perfect espresso	The grinder Dosing & tamping	Taking food orders and requests <i>AM: ABC of Espresso</i>	Milk texturing The espresso menu
WEEK 3 1:20PM- 5:45PM	Making the perfect espresso <i>AM: Adv. Barista 1</i>	Cleaning & maintenance	Visiting a coffee roasting factory <i>AM: Adv. Barista 2</i>	Workplace hygiene Milk texturing	Recommending Describing food
WEEK 4 1:20PM- 5:45PM	Coffee buying & tasting	The espresso menu	Coffee shop assignment	W'place hygiene Assessment <i>AM: Prac. Session</i>	Coffee art
WEEK 5 1:20PM- 5:45PM	Finding jobs Coffee skills review <i>AM: Work exp.</i>	Application forms CV writing	Interviews Role plays	Fair pay & tax Coffee skills review	Course quiz Graduation

**Conducted by the TAFE's coffee academy* **Work experience arranged by the coffee academy*
**Students can apply for work experience at Impact's Café Impresso* **Timetable subject to change*

**“ I love the barista course!
Can I do it again? ”**
- Jing (Taiwan)