

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!**

2018 Melbourne Intake Dates:

08/01/2018	22/01/2018	12/02/2018
26/02/2018	19/03/2018	02/04/2018
23/04/2018	07/05/2018	28/05/2018
11/06/2018	02/07/2018	16/07/2018
06/08/2018	20/08/2018	10/09/2018
24/09/2018	15/10/2018	29/10/2018
19/11/2018		

2018 Brisbane Intake Dates:

08/01/2018	12/02/2018	19/03/2018
23/04/2018	28/05/2018	02/07/2018
06/08/2018	10/09/2018	15/10/2018
19/11/2018		

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 Workplace hygiene	Preparing the work area	Safety & hygiene assessment	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>	Cooking vocab Quantifiers/ amounts	Recommending Describing food
WEEK 4 1:20PM- 5:45PM	Coffee buying & tasting	The espresso menu	Coffee shop assignment	Describing food <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 at 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) ”**