

# Launch your Career and Enrol Today



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**Course Fee \$350**

## Become a Barista!

### **SITXFSA001 - Use hygienic practices for food safety.**

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

### **SITHFAB005 - Prepare and serve espresso coffee.**

This unit describes the performance outcomes, skills and knowledge required to extract and serve espresso coffee beverages using commercial espresso machines and grinders. It requires the ability to advise customers on coffee beverages, select and grind coffee beans, prepare and assess espresso coffee beverages and to use, maintain and clean espresso machines and grinders.

This 3 day intensive Barista program provides students with up to date and dynamic coffee-making skills. If you are interested in being a Barista that has the knowledge of and skills to produce high quality coffees, using coffee art and milk textures and knowing the origin of the coffee bean then please give Designer Life a call. This barista training is jam packed with hands on practical skills so when you walk into a job interview as a barista you will feel confident and ready to go. Designer Life has their own training cafes with all the newest coffee technology and all students will evidence with the ability to complete tasks outlined in :

Prepare and present each of the following espresso-based coffee beverages on three different occasions within commercial timeframes:

- Caffe latte, cappuccino, espresso (short black), flat white, long black, piccolo latte, mocha, ristretto, short and long macchiato
- Monitor quality indicators for extraction as listed in the knowledge evidence during preparation of the above espresso coffee beverages and make adjustments to restore extraction to required standard

Present the above espresso coffee beverages and accompaniments demonstrating consistency and quality of:

- Appearance, aroma, body, crema on top of the espresso, flavour, taste, strength, volume and use the correct equipment, ingredients and measures to prepare the above espresso coffee beverages.



**Mode of Delivery** - Face to face

**No Entry Requirements**