Creme de la creme!

This course is for those who want to learn how to use a coffee machine and make the perfect espresso.

Face-to-face master workshops include:
- Practice before and after class
- Introduction to the coffee industry
- Expectations of behaviour working in the cafe industry
- Personal hygiene and professional presentation
- Workplace health and safety
- Customer expectations and customer service
- The history of coffee
- Identification and use of equipment
- Mise en place and setup of the work

LOCATION/S
Gold Coast - Southport

DURATION
Part time: 3 days

Course delivery options
WORKLOAD LOCATION DELIVERY
Part time Gold Coast - Southport Classroom

Resources required
No specific resources are required to successfully complete this course.
It is recommended that students have access to a reliable internet connection to

To check your eligibility for the subsidised price please contact Sam Wakeham on 0478 855 994 or email sam.wakeham@tafe.qld.edu.au

$250
This is the total cost of the course.

Got a question? Enquire about your full fee study options

Accurate as at 16 August 2017. For the latest information see: tafegoldcoast.edu.au/course/16807
Outcome

Study with TAFE Queensland Gold Coast and secure your opportunity to be a part of the Gold Coast 2018 Commonwealth Games. TAFE Queensland is the Training Partner for the Games providing students with the opportunity to take part in presentations, industry projects, Games related events and exclusive volunteering opportunities. Enrol Now!

Job prospects

• Barista

Units

Disclaimer

Not all electives available at all campuses

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Enrol today to secure your spot in this course.

HOW TO ENROL

Make your future happen

Connect with TAFE on Facebook

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