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 nights

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

Key dates
For key start dates for each location visit the online brochure for this course (under the course details tab).

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

What are my financial options?
No matter what your circumstances, TAFE Queensland Gold Coast has a financial option to suit you. If you are unsure of what's right for you, call us on 07 5581 8300. We're here to help.

FULL FEE $250
This is the total cost of the course.

Got a question?
Enquire about your full fee study options
NACC Barista - The Art of Making the Perfect Espresso

Job prospects
- Barista

Units

Disclaimer
Not all electives available at all campuses

PATH TO GREAT?
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Accurate as at 15 March 2018. For the latest information see:
tafegoldcoast.edu.au/course/16807

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