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The Prepare and Serve Espresso Coffee Workshop.

Enrol by calling us on 1300 733 466

(THHBFB12B) The Prepare and Serve Espresso Coffee Course

This FUN course deals with the skills and knowledge to extract and serve espresso coffee using a commercial espresso machine, including storage of coffee, and cleaning, care and preventative maintenance of machinery.

Who needs this certificate?

It applies to baristas, bar staff and others who make coffee using a commercial espresso machine in a variety of hospitality settings.

About Our Workshop

This workshop is delivered at one of Australia's leading coffee manufactures, Genovese Coffee Head Office. The Genovese Training Facility has state of the art training facilities to simulate a café environment setup. The workshop runs 5 days a week. There are 7 different topics to cover in this course, which runs for approximately **6 hours**.

A tour of the Genovese manufacturing plant is also inclusive in the training program. This demonstrates an overview of how the coffee beans are processed.

Nationally Accredited

This course is a Nationally Recognised by the Victorian Qualifications Authority.

\$195 ... "Book NOW to join this
FUN workshop!!!"

Benefits Of The Training

- Receive a Nationally recognised certificate from a reputable training organisation;
- Be trained by an accredited & experienced industry trainer;
- Gain greater awareness of the Hospitality Industry;
- Increased knowledge of preparation & service of varieties of coffee types to various customer requirements
- Provides skills in the key principles of coffee making;
- Pathway to becoming an AASCA accredited barista (www.aasca.com)
- Create a safer environment for customers and staff.



Prepare and Serve Espresso Coffee

Approx 10 MINUTES	<p style="text-align: right;">Welcome / Introduction</p> <ul style="list-style-type: none">○ Overview of Course○ Discuss course requirements and process of competency.
Approx 60 MINUTES	<p style="text-align: right;">TOPIC 1</p> <p style="text-align: right;">(THHBFB12B/O1) Organise & Prepare Work Area</p> <p>In this Session you will learn:</p> <ul style="list-style-type: none">• Organise the coffee workstation in accordance with safety and hygiene practices, to enable efficient workflow and easy access to equipment and commodities.• Develop preparation and work routines in accordance with enterprise requirements.• Complete mise-en-place and preparation for coffee service, according to enterprise procedures.• Store coffee and commodities in appropriate containers and conditions to maintain quality and freshness <p style="text-align: right;">break time</p>
5 Minutes	
Approx 60 MINUTES	<p style="text-align: right;">TOPIC 2</p> <p style="text-align: right;">(THHBFB12B /O2) Provide Customer Service & Advise Customers on espresso coffee</p> <p>In this Session you will learn:</p> <ul style="list-style-type: none">• Provide advice to customers about coffee types and characteristics where appropriate;• Determine customer coffee preferences and requirements, and offer style choices and coffee accompaniments, accordingly; <p style="text-align: right;">break time</p>
5 Minutes	

Approx 60
MINUTES

TOPIC 3

(THHBFB12B /03) Select & Grind Coffee

In this Session you will learn:

- Select correct coffee and grind to correct particle size, in accordance with enterprise requirements and customer preferences;
- Take into consideration any environmental and equipment variations affecting dosage, and adjust grind and/or dose accordingly;

Approx 60
MINUTES

TOPIC 4

(THHBFB12B /04) Extract Coffee

In this Session you will learn:

- Select appropriate cups or glassware and ensure they are warm before preparation;
- Measure or dispense required dosage and place into filter basket, tamping coffee evenly and using correct pressure
- Ensure group head is clean prior to inserting group handle;
- Monitor water and pump pressure, and moderate between cycles, in accordance with enterprise procedures;
- Analyse extraction rate and adjust where appropriate
- Assess quality of extraction visually and where appropriate, by verifying flavour;
- Check spent grounds (puck/cake) to identify any required adjustments to dosage and technique;
- Release/purge water for two seconds from the group head before placement of group handle to extract coffee

Approx 60
MINUTES

TOPIC 5

(THHBFB12B /05) Texture Milk

In this Session you will learn:

- In accordance with espresso requirements and quantity on order, select correct milk and appropriate clean, cold jug;
- Expel excess water from steam wand, before and after texturising milk, and wipe clean after use;
- Texturise milk in accordance with milk type and specific order requirements;
- Combine foam and milk through rolling, ensuring even consistency;
- Pour milk promptly, evenly and consistently, according to coffee style and customer preferences.

Approx 60
MINUTES

TOPIC 6

(THHBFB12B /06) Serve & Present Espresso Coffee

In this Session you will learn:

- Present coffee attractively using clean ceramic or glass cups and avoiding drips and spills;
- Serve coffee at the required temperature, according to customer requirements and style, with appropriate cream, milk froth and accompaniments;

Approx
60 MINUTES

TOPIC 7

(THHBFB12B /07) Clean & Maintain Espresso Machine

In this Session you will learn:

- Follow required occupational health and safety and enterprise requirements throughout all cleaning and maintenance procedures;
- Clean all machine parts thoroughly and safely according to manufacturer's specifications and enterprise policies and procedures, using appropriate cleaning methods and recommended cleaning products and materials

