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The Prepare and Serve Espresso Coffee Workshop.

Enrol by calling us on 1300 733 466

(SITHFAB012A) 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 manufacturers, 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 meet 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.

