

BARISTA/CAFÉ ENGLISH

Entry requirement: Intermediate+
(approx. IELTS 4.5) and Impact's level test

Course duration: 5 weeks

Timetable: 1:20PM - 5:45PM*

CRICOS Code: 064559J

Intermediate

Upper-Int

Advanced

Barista/Café English

**Love coffee?
Want to find a
job as a barista?
Find out more!**

2021 Intake Dates:

04/01/2021	08/02/2021	15/03/2021
19/04/2021	24/05/2021	28/06/2021
02/08/2021	06/09/2021	11/10/2021
15/11/2021		

Course available at Impact Melbourne only.

**Due to interruptions caused by COVID-19, classes are currently following the temporary timetable. Classes will go back to our regular timetable as soon as possible.*

This course includes: 20 hours per week of classroom lessons, 3.5 hours basic coffee making course & 6 hours advanced coffee making course at the TAFE's coffee academy (morning training sessions before class), 2 hours of supervised practice sessions, work experience, preparation for job applications & interviews.

Upon successful completion of this course, students can enrol in the Barista Kickstart program (3 weeks). See Impact brochure for sample timetable and more information.

Successful participants will receive:

- **TAFE Certificates: Prepare & Serve Espresso Coffee and Use Hygienic Practices For Food Safety**
- **A Certificate from Impact English College**

BARISTA/CAFÉ ENGLISH

Temporary timetable
for 2020 & 2021
(until further
notice)



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK 1 9:30 AM - 3:00 PM	Introduction to coffee The espresso machine	Coffee roasting Preparing the work area	Workplace hygiene Introduction to food Describing food	Safety & hygiene assessment Meet the barista Coffee shop visit	ABC of Espresso (9:00 - 12:30)
WEEK 2 9:30 AM - 3:00 PM	Extracting the perfect espresso	Coffee menu	Adv. Barista 1 (9:00 - 12:30)	Cold brew Milk texturing Cleaning & maintenance	Taking food orders and requests Chocolate and desserts
WEEK 3 9:30 AM - 3:00 PM	Customer service Cafe practice	Growing and harvesting Pressure test	Adv. Barista 2 (9:00 - 12:00) Cheese info & vocab <small>(1:00 - 3:30 at Impact)</small>	Visiting a coffee roasting factory Hygiene review	Practice Session (10:00 - 12:00)
WEEK 4 9:30 AM - 3:00 PM	Cafe idioms & slang Pressure test	Different brewing methods	Practice Session (10:00 - 12:00) Introduction to alcohol and RSA <small>(1:00 - 3:30 at Impact)</small>	Work exp. (8:30 - 9:15) Customer service review	Coffee skills review Wine presentations Wine tasting
WEEK 5 9:30 AM - 3:00 PM	Work exp. (8:30 - 9:15) Cafe review presentations	Finding jobs Application forms CV writing	Interviews Role plays Pressure test	Coffee skills review Course quiz Graduation	Final Assessment (9:00 - 12:00)

Conducted by at William Angliss. No lessons at Impact on those days. Timetable subject to change.
Students can apply for work experience at Impact's Café Impresso.



“ I love the barista course!
Can I do it again? ”

- Jing (Taiwan)

BARISTA/CAFÉ ENGLISH

Regular Timetable



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK 1 1:20PM- 5:45PM	Introduction to coffee The espresso machine	Coffee roasting Workplace hygiene	Preparing the work area	Safety & hygiene assessment	Coffee shop visit Meet the barista
WEEK 2 1:20PM- 5:45PM	Utensils Menus	Extracting the perfect espresso	The grinder Dosing & tamping	Taking food orders and requests <i>AM: ABC of Espresso</i>	Milk texturing The espresso menu
WEEK 3 1:20PM- 5:45PM	Making the perfect espresso <i>AM: Adv. Barista 1</i>	Cleaning & maintenance	Visiting a coffee roasting factory <i>AM: Adv. Barista 2</i>	Cooking vocab Quantifiers/ amounts	Recommending Describing food
WEEK 4 1:20PM- 5:45PM	Coffee buying & tasting	The espresso menu	Coffee shop assignment	Describing food <i>AM: Prac. Session</i>	Coffee art
WEEK 5 1:20PM- 5:45PM	Finding jobs Coffee skills review <i>AM: Work exp.</i>	Application forms CV writing	Interviews Role plays	Fair pay & tax Coffee skills review	Course quiz Graduation

**Conducted by at the TAFE's coffee academy *Work experience arranged by the coffee academy *Students can apply for work experience at Impact's Café Impresso *Timetable subject to change*



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Can I do it again?
”**
- Jing (Taiwan)