



## **COURSE DESCRIPTION**

Want to improve your English and learn a new skill? At LSI Brisbane you can combine your English classes with after school barista training in downtown Brisbane. If you are eligible to work while you study, why not learn a new skill which will help you find a job in Brisbane?

## What's Included?

- Afternoon training session (3 hours for Barista basics or 5 hours for Master Barista)
- Practical knowledge to prepare espresso in a cafe environment
- · Espresso recipes
- Theory on a variety of coffee beans, coffee roasts, grinds, storage of coffee, and how to clean a coffee machine
- 2 hour coffee art experience that teaches etching, fudge art, and free pouring (Master Barista)
- End of the course certificate for preparing and serving espresso coffee and using hygienic practices for food safety qualifications.

Barista Training must be booked in addition to the General 20 course (Monday to Friday)

COURSE DETAILS					
BARISTA LESSONS: 3 or 5 hour afternoon training session (3 hours for Barista basics and 5 hours for Master Barista)	AGES: 18+ years old	MINIMUM LEVEL: Intermediate	LENGTH: 8 weeks	START DATE: First Monday of the month	

**Certification:** End of the course certificate for preparing and serving espresso coffee and using hygienic practices for food safety qualifications.

## Email bne@lsi.edu to register interest.

The Barista course is taught through a separate provider, and is not taught by or at LSI.

FEES (PER WEEK)	3 Hour p/wk Barista Course	
<b>Brisbane</b> bne@lsi.edu	From AUS \$165	

Please refer to the <u>price list</u> for General Course pricing, and contact us for information on special discounts

Please note: Price does not include tuition, accommodation, or other extra services.

