



Coffee for Beginners

This is an introduction to espresso coffee and will provide you with basic skills and knowledge so that you can progress to the more complex aspects of espresso making. You will learn how the espresso coffee menu is constructed, how to extract espresso, milk texturing and you will practice making espresso drinks. You will also learn how to safely operate and clean the espresso machine and grinder.

This course is essential learning for anyone who wishes to make a start in the espresso coffee industry.

Course Objectives

- Introduction to espresso coffee and provide basic skills and knowledge
- Underpinning knowledge to progress to the more complex aspects of espresso making
- Create espresso coffee menu
- Milk texturing
- Use of espresso machine and grinder
- Cleaning and operation of espresso machine and grinder

Student Requirements

Pen and note book

Target Audience

Anyone interested in gaining work in Hospitality, Front of House, industry professional development.

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Where we are

Croydon campus

12-15 Norton Rd, Croydon Vic 3136

Hawthorn campus

John Street, Hawthorn Vic 3122

Lilydale campus

Melba Avenue, Lilydale Vic 3140

Prahran campus

144 High Street, Prahran Vic 3181

Wantirna campus

369 Stud Road, Wantirna Vic 3152

Sarawak campus

Kuching, Sarawak, Malaysia

Questions?

[\(03\)9214 4440](tel:(03)9214 4440) (Press Option 2)