



Coffee Making for Professionals

This course covers the advanced skills and knowledge needed to prepare and serve espresso coffee. It covers the factors that affect the extraction rate of espresso, setting and adjusting the grinder, advanced milk texturing and advanced coffee menu and order processing. You will learn about the coffee industry, coffee cultivation and processing, roasting and blending, and you will taste and analyse the range of single origin coffees.

This is an advanced course and students must have industry experience or have completed 'Coffee for Beginners' as a prerequisite.

Course Objectives

- Understanding of factors that effect the extraction rate of espresso
- Adjustment of the grinder
- Advanced milk texturing
- Understanding of advanced coffee menu and ordering process
- Introduction of coffee cultivation, processing, roasting and blending
- Taste and analysis of a range of single origin coffees.

Student Requirements

Pen and note book

Target Audience

Anyone interested in gaining work in Hospitality, Front of House, industry professional development, corporate clients, coffee lovers.

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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)