

## Barista 101 – Short Course

This short barista course is perfect for those wanting an introduction course on how to make coffees on industrial machines. Gain a broad understanding of making espresso coffee on an industrial machine.

Small class sizes with a maximum of 12 students per intake allowing students to have lots of hands on experience.

Students will finish the short course with machine knowledge, sensory demonstrations and introduction in to bean knowledge, basic coffee roasting and a certificate of completion.

### PROGRAMME INFORMATION

#### Programme Specific Information

##### Class Duration

8-hours (see dates on website)

Ring or visit the WITT reception to complete the appropriate documentation.

Please note: Fees must be paid before the class commences.

##### Future Study Options:

New Zealand Certificate in Food and Beverage (Level 3), New Zealand Certificate in Cookery (Level 3).

#### Programme Fees and Additional Expenses

##### Programme Fees

Domestic and International: \$200