

Book Now!



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We provide



One on one
Barista Training



Work
experience



Guidance for
job applications



Letter of
recommendation



Reference on
your resume

BARISTA Co.

Barista Training

Can't find work?

Getting knocked back for lack
of experience?

Looking for more than training?

Need assistance obtaining a job?.

We can help!

What is the course?

Our espresso training is tailored to the needs of cafe operators and includes 'introductory training for beginners.'

We ensure you are left with the basic understanding of how to prepare espresso and also tips on how to find your next Barista job.



Module 1: Basic Rundown



Module 2: The Grind



Module 3: The Milk



Module 4: Coffee Varieties



Module 5: Basic Latte Art



Module 6: Finding a Job



Barista Co partners with multiple successful cafes around Brisbane.

This means we are able to give you on the ground work experience. Work experience not only looks great on your resume, it gives you a brief snapshot of the hospitality industry and helps you to make some great connections along the way.

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5 Factors to making great coffee

There are many factors which must all be prepared well to ensure your customers return for your great espresso.

Fresh

Freshly roasted coffee will remain usable for up to 9 days, provided the beans are kept dry, cool and away from the light.

Clean

Treat it like food. Everything that comes in contact with it and the coffee machine must be clean.

Hot

Water, milk, group head, handles and cup should be hot.

Fast

Preparing coffee with efficient, careful speed ensures it is served whilst fresh, hot and delicious.

Consistent

Coffee that is well made, served fast and hot, prepared and presented the same way every time will keep customers coming back.