



UNCLE RUSS COFFEE ACADEMY

❖ Barista Guide Level 1 – Barista Skills Training

COURSE DESCRIPTION

Students will gain the basic knowledge and skills they need to prepare and serve hot and cold drinks in a cafe, which includes coffee, chocolate and smoothies, within a time frame. The qualification is for a person who works as or wants to work as barista, and would like to be able to make beverages meeting the industry standard.

Trainees will be awarded the certificate if they have fulfilled the following *requirements*:

- 1) Attain an attendance of 80% or above; and
- 2) Completed 16 hours on-the-job internship at Uncle Russ Coffee
- 3) Pass the overall assessment; and
- 4) Pass both written and practical parts of the final examination

*Final Practical Exam is not included in training hours. Trainees are required to sit for the Final Practical Exam after completing their internship training hours.

COURSE INFORMATION

Course Fee:	HKD5,500 (including training, examination and certification)
Tutor:	Virginia Tam (SCAA Lead Instructor, SCAE Authorized Trainer & Certifier)
Capacity:	4 – 10
Duration	4 lessons (4 hours each)
Location:	Room A, 16/F, Heung Wah Industrial Building, 12 Wong Chuk Hang Road, Aberdeen

CLASS OUTLINE

	Content	Skills
Lesson 1 (4 hours)	What is Coffee? <ul style="list-style-type: none"> - History and origin of coffee - The journey from seed to cup - Coffee beans knowledge (Arabica vs Robusta) - Difference between freshly brewed coffee and instant coffee - Development and trend of coffee industry - Operation of tools & equipment 	Making filter & siphon coffee
Lesson 2 (4 hours)	Skills Training <ul style="list-style-type: none"> - Operation of semi-automatic espresso machine - Grinding, dosing and tamping skills - Extraction & brewing skills - Espresso cupping - Milk techniques - Characteristics and types of coffee in the menu 	Making Espresso, Americano, Cappuccino, Caffé Latte, Flat White
Lesson 3 (4 hours)	Creating Signature Beverages <ul style="list-style-type: none"> - Making other beverages e.g. smoothies, chocolate drinks - Making creative signature drinks 	Making smoothies, chocolate drinks
Lesson 4 (4 hours)	Daily Workflow & Job Duties of a Barista <ul style="list-style-type: none"> - Daily operation of a coffee shop - Barista workspace management - Cleaning & maintenance of coffee machine - Professional image and customer service of a barista - Hygiene & Safety - Customer service, listening & communication skills - Complaint handling skills 	Role play to create a Best Beverage Experience