

COFFEE CRAFT

TRAINING ACADEMY



PATIO COFFEE ROASTERS

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Our one-on-one courses run from basic barista skills right through to competition standard and nationally accredited training for those seeking to work in the industry.

If you would like further assistance, you can ask in store or online about training options that will help you develop your skills.

Keep your eyes on our website and social media for group courses and masterclasses.

Kind Regards,

The Coffee Craft Team

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BASIC

 1.5 hrs  150

Don't know a grinder from a coffee machine? Love coffee but don't know the first thing about how to make it?

Learn to safely setup and operate your machine. Understand the importance of correct grinding and tamping techniques for great

espresso. Learn the secret to smooth, glossy milk. Use our machine or bring your own.

HOME BARISTA

 3 hrs  300

Looking to take your experience to the next level? A more detailed course for a lover of great coffee.

This course will help you to achieve consistency and get the best out of your machine. The course will give you an understanding of farm to cup process. How to dial in an espresso and

troubleshooting. Texture and pour techniques for milk. Coffee menu knowledge. Cleaning and maintenance of your home machine.

INDUSTRY READY

 4.5 hrs  450

Are you looking to step into a role as a barista or just looking for some casual work as you make your way through study?

This is the course that can set you apart from the rest of your competitors. You will learn all about WH&S, and how to safely set up and operate your work station. You will be taught about great customer service and taking orders. How to grind and extract espresso, including factors that affect the coffee flavour. You will also be able to demonstrate good milk texturing techniques, and understand the difference between styles of drink. Issued with a nationally accredited and recognised certifi-

cate, this course will allow you to be industry ready.

VET accredited modules include:

SITXFSA001 –

Use Hygiene Practices for Food Safety

SITHFAB005 –


Prepare and Serve Espresso Coffee

ISSUING RTO 90018 –

Camden Haven Community College Inc.

INDUSTRY ADVANCED

LATTE ART

 2 hrs  200

Advanced techniques in latte art including the proper techniques for steaming and texturing milk.

Able to be adapted to your current skill level, you will have the opportunity to learn how to free pour Love Hearts, Rosettas and Tulips.

More advanced techniques can be included dependant on the skill of the barista.

SELECT & GRIND

 2 hrs  200

Learn flavour profiling and “the perfect pour”

Advanced techniques in flavour profiling using both regular and reduced pressure methods. We select 4 very individual coffees and talk

about sensory and technical aspects of “the perfect pour”. Learn how to get the most out of any coffee. This is one for the purists.

ALTERNATE BREWING

 2 hrs  200

Learn how to brew sweet & delicate cups of filter coffee on any brewer.

Learn about choosing the right grind settings and ratios for pourover, aeropress and plunger coffee. Understand the intricacies of cre-

ating a recipe for brewing and the effect of water chemistry on flavour. Plus measuring extraction and strength with a refractometer.

HOME ROASTING

 6-8 hrs over 2 days  700

Do you have beans on the brain, even at home?

Are you looking to take the next step in your coffee experience and start to roast your own beans at home? Thinking about or just purchased a roaster and wanting some tips and tricks to achieve that perfect profile? This course will teach you to know the difference between your first and second crack.

Crammed full of information, advice, and acquirable skills, you will learn about bean grading and density, roasting, profiling, cupping and so much more. Learn from our master coffee roaster how to control your roast to achieve the perfect coffee bean.