

## BASIC BARISTA (COFFEE MAKING) COURSE

*This short course covers the skills and knowledge to extract and serve espresso coffee and applies to the making of coffee using a commercial espresso machine.*

### What job could training lead to?

Enhances your prospects as a cafe attendant or coffee shop employee or simply enjoy learning new skills.

### What will I receive?

Students will receive a Result of Assessment on completion. A Statement of Attainment is also available on request.

### Can I go on to further training?

Yes. This course covers units from the national training package, so you may receive recognition towards hospitality qualifications. Depending on your desired outcomes, CQ TAFE has a wide range of training pathways that may suit you.

### How long will the training take?

Duration is usually three hours a week for four weeks.

### Where, when and how can I train?

#### General Public

Location	Notes
Rockhampton Campus	10/09/2009-15/10/2009, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Thursday 6:00pm-9:00pm
Rockhampton Campus	19/10/2009-09/11/2009, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Monday 6:00pm-9:00pm
Rockhampton Campus	04/02/2010-25/02/2010, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Register your interest. Thursday 6:00pm-9:00pm
Rockhampton Campus	04/03/2010-25/03/2010, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Register your interest. Thursday 6:00pm-9:00pm
Rockhampton Campus	01/04/2010-22/04/2010, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Register your interest. Thursday 6:00pm-9:00pm
Rockhampton Campus	06/05/2010-27/05/2010, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Register your interest. Thursday 6:00pm-9:00pm
Rockhampton Campus	03/06/2010-24/06/2010, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Register your interest. Thursday 6:00pm-9:00pm
Rockhampton Campus	15/07/2010-05/08/2010, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Register your interest. Thursday 6:00pm-9:00pm
Rockhampton Campus	19/08/2010-09/09/2010, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Register your interest. Thursday 6:00pm-9:00pm
Rockhampton Campus	07/10/2010-28/10/2010, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Register your interest. Thursday 6:00pm-9:00pm
Rockhampton Campus	04/11/2010-25/11/2010, Part time, Night, On campus (Classroom / Training Facility), 4 weeks / 1 night per week, Register your interest. Thursday 6:00pm-9:00pm

### What else might I find useful?

Information about student support, recognition of prior learning, financial assistance, study and library assistance can be found at:  
[www.cq.tafe.qld.gov.au/students](http://www.cq.tafe.qld.gov.au/students)

Please note: - While competencies listed in the brochure are offered by CQ TAFE, all may not be offered through individual campuses or during the current semester. Unit hours displayed are the typical supervised nominal hours for typical attendance but actual hours can vary. The information contained within this brochure was correct at the time of printing.  
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To ensure a place in this course an enrolment form must be completed and full payment received. Enrolments can be made over the phone with a credit card, in person or via mail. Fees may be paid by credit card, cash, EFTPOS or money order.

### **Materials / Other Requirements:**

Please bring a pen and note pad to each session. Students are required to wear enclosed shoes for safety requirements in accordance with the TAFE safety policy.

### **Units of competency**

#### **Required Units**

<b>Unit</b>	<b>Description</b>
SITHFAB012A	Prepare and serve espresso coffee
SITXOHS002A	Follow workplace hygiene procedures

### **How do I apply and where can I find more information?**

Phone the Customer Contact Centre on 1300 CQ TAFE (1300 27 8233) or visit our website: [www.cq.tafe.qld.gov.au](http://www.cq.tafe.qld.gov.au)

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