

Professional Development Programme

BARISTA LEVEL 1

Becoming a barista entails much more than simply enjoying endless cups of coffee. In the coffee industry, a barista is akin to an engineer. Crafting artisanal, hand-brewed coffee requires not only skills but also patience, consistency, and precision. This programme is specifically designed to provide beginners with the foundational knowledge and skills they need to kickstart their barista journey.

Upon completion, you will receive a certificate as a testament to your dedication and hard work, providing evidence of the knowledge and skills you have gained to demonstrate your proficiency.

Programme Outline

Day 1

- Espresso Tasting
- Espresso Dialling
- Coffee Recipes
- Introduction of Coffee Machines, Grinders and Gadgets
- Coffee Beans Introduction

Day 2

- Milk Introduction
- Milk Serving Temperature and Outcome
- Frothed Outcome Tasting
- Milk Steaming Techniques and Writings
- Frothed Result Visual Recognition Teaching

Day 3

- Latte Art Introduction
- Types of Pitchers and their Purposes
- Pitcher Holding Style Introduction
- Basic Latte Art Training

Objectives

- Learn various aspects of coffee preparation and explores espresso dialling, including hands-on dialling with grinder calibration and trying under-extracted and over-extracted coffees.
- Learn how to select coffee beans using the Specialty Coffee Association (SCA) tasting wheel.
- Learn fundamental barista skills to prepare high-quality coffee.

Learning Mode, Duration and Fee

Learning Mode	Face-to-Face
Duration	12 hours (4 hours per session)
Fee	RM1000

Offered at

INTI International College Subang

Intakes

Monthly