

Professional Development Programme

BARISTA LEVEL 2

This intermediate-level programme consists of five classes, during which you will learn how to make different types of beverages such as hot chocolate, café mocha, and matcha latte. Throughout the course, you will gain knowledge and practice in beverage-making, starting with beginner-level cupping coffee and progressing to advanced latte art techniques like tulip and wiggle patterns. You will not only learn how to make beverages but also have the opportunity to taste them and develop your palate to be more sensitive to taste. Additionally, you will learn to analyse latte art mistakes analytically.

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**

- Beverage Making

Day 2

- Latte Art Making Level I (tulip design)
- Analysis of Common Mistakes

Day 3

- Triangulation Coffee Cupping Level I

Day 4

- Latte Art Making Level II (five-stack tulip design)

Day 5

- Latte Art Making Level III (wiggle technique)

Objectives

- Delve deeper into understanding beverages.
- Opportunity to taste and evaluate different coffee varieties.
- Learn how to identify unique coffee characteristics.
- Learn advanced latte art pouring techniques and create intricate designs. .

Learning Mode, Duration and Fee

Learning Mode	Face-to-Face
Duration	16 hours (2-4 hours per session)
Fee	RM1300

Prerequisite

Barista Level 1

Offered at

INTI International College Subang

Intakes

Monthly