

**Professional Development Programme**

# BARISTA LEVEL 4

The final module of the Barista programme integrates intermediate and advanced levels, offering triangulation coffee cupping sessions, latte art, coffee equipment maintenance training, and timed beverage preparation assessments to enhance your coffee-making skills.

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**

- Triangulation Coffee Cupping Level III

**Day 2**

- Revisit Various Wiggle Technique Patterns

**Day 3**

- Coffee Machine Maintenance

**Day 4**

- Revisit Various Patterns - basic tulip, wiggle techniques and rosetta

**Day 5**

- Assessment:
  - (i) Dialling in espresso, and
  - (ii) Make two lattes, and
  - (iii) Make one alternative milk cappuccino patterns such as swan design

**Objectives**

- Learn intermediate and advanced levels of barista skills.
- Acquire knowledge of machine maintenance.
- Develop the ability to dial in espresso and create beverages efficiently, even under pressure.
- Summarise the knowledge and skills acquired in Levels 1-3.
- Revisit and apply the techniques learned throughout the programmes to design, prepare, and produce high-quality coffee.

**Learning Mode, Duration and Fee**

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

**Prerequisite**

Barista Level 3

**Offered at**

INTI International College Subang

**Intakes**

Monthly