

NON-SKILLSFUTURE SERIES

CoC in Barista Skills

Course Objective

This course aims to provide participants with the basic skills of making espresso and standard espresso based beverages as well as an understanding of the coffee culture and the technical requirements of tasting coffee.

Course Content

The course covers the following topics:

- Origins of coffee and its history
- Different types of coffee varieties and roasts.
- Importance of blending process
- Terminologies used in the coffee industry.
- Development of technology for espresso machine and roasting.
- Impact of water technology affecting the making of espresso
- Brewing an espresso and standard espresso based beverages
- Prepare espresso and standard espresso based beverages
- Practice coffee brewing

Level of Proficiency

Basic

Entry Requirement / Course Advisory

This is an introductory course for learners who are new to the subject. No prior knowledge is required.

Certification Awarded

Certificate of Competency

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Course Details

Duration (Hours):

7

Training Venue:

ITE College West

1 Choa Chu Kang Grove Singapore 688236

Course Fees (inclusive of GST)

Full Fee

- \$ 214.00

NETT Fee

(after 70% course fee subsidy)

- \$ 64.20

- For Singapore Citizen & Permanent Resident

Mid-Career Enhanced Subsidy scheme (after 90% course fee subsidy)

- \$ 24.20

- For Singapore Citizen aged 40 & above

Workfare Training Support scheme (after 95% course fee subsidy)

- \$ 14.20

- For Singapore Citizen aged 35 & above, earning \$2000 or less per month