

# 123 OF ESPRESSO MAKING

AQF CODE N/A | COURSE CODE NA08BB | COURSE TYPE Short Course | RTO 3097

## Overview

Gain an overview of the espresso coffee world with this hands-on workshop. Learn practical skills in how to set up, operate, and clean the grinder and espresso machine, and explore how to make a cappuccino, a latte, and a flat white. Please note this course must be completed before you advance to the 'Next step in Espresso Making' short course.

## Duration

**Short Course:** 1 session (4 hours)

## Requirements

- There are no entry requirements for this course. However, students aged 14 -16 must be accompanied by a parent or guardian.
- For course attendance please ensure you are wearing flat enclosed shoes and long hair is tied back.

## Learning Outcomes

- Set up and operate a commercial espresso machine
- Overview of the industry
- Operate a commercial grinder
- Clean an espresso machine
- Texture milk

## Compulsory Units

NA175 - 123 of Espresso Making

## Careers

This course may help you find employment as a Barista or in a cafe setting.

## Fees

2025	Tuition	Materials	Total
Full Tuition	\$144	-	<b>\$144</b>

## Fees Additional Information

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The student tuition fees published are indicative only and can be subject to change given individual circumstances at the time of enrolment.