

# CHOOSE TO SUCCEED CHOOSE MADEC

## BARISTA ESSENTIALS

- SITXFSA001 - Use hygienic practices for food safety
- SITHFAB005 - Prepare and serve espresso coffee

### DELIVERY

- Classroom based

### DURATION

2 Full Day

### FEE & ENTRY REQUIREMENT

Check with your local MADEC Australia office for fees and eligibility requirements.

## LEARN HOW TO

- Organise coffee workstations
- Select and grind coffee beans
- Advise customers and take espresso coffee orders
- Extract and monitor quality of espresso
- Undertake milk texturing process
- Serve espresso coffee beverages

## PERFECT YOUR

- Caffé Latte
- Cappuccino
- Espresso (Short Black)
- Flat White
- Long Black
- Piccolo Latte
- Mocha
- Ristretto
- Short and Long Macchiato

## APPRECIATE THE

- Appearance
- Aroma
- Body
- Crema on Top of the Espresso
- Flavour
- Taste
- Strength
- Volume

