

Workshops Available

- Introduction to Barista Training
- Advanced Barista Training
- Latte Art Techniques
- Industry Specific

Course Benefits

- 100% Practical
- Available daily or evenings
- Operated by award winning industry professionals
- No experience necessary
- Corporate team building

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la crema
COFFEE ROASTERS

BARISTA TRAINING

Workshops to ignite your passion and enhance your skills

www.lacremacoffee.com.au

WORKSHOPS AVAILABLE

Each participant in our workshops qualify for 10% discount on all machines and grinders purchased at our store for 14 days after workshop

Course Benefits

- 100% practical
- available daily Monday-Friday
- operated by experienced industry professionals
- increase chances of work experience placement & strong employment prospects
- great for corporate team building
- great gift ideas
- no experience necessary, all welcome
- great fun and great value

Intro Barista Training

🕒 2h 👤 \$180 👤👤 \$340

- Coffee types, appreciation, + brief history
- Coffee selection
- Know different types of coffee machines
- Getting to know different grinders
- General coffee machine operation
- The right grind - making espresso drinks
- Work station organisation and cleanliness
- Cleaning & maintenance of your equipment

Advanced Barista Training

🕒 3h 👤 \$280 👤👤 \$540

- Opening and closing procedures
- General coffee machine operation
- Setting the correct grind
- The Four M's - Machine, Method, Milk, Maintenance
- Time management - free pouring
- Perfecting latte art - techniques
- Customer service - Mixing silky milk
- Ordering and stock management
- Equipment Cleaning and maintenance

Latte Art and Techniques

🕒 2h 👤 \$200 👤👤 \$380

- Free pouring
- Perfecting silky, textured milk
- Coffee art techniques
- Mixing textured milk with crema
- Learn how to do this consistently
- Own machine welcome

5 Hour Intensive – Industry Specific

This course is suitable for those who are wanting to become a barista and may be looking for work in the industry. We expose students to the whole process of coffee production, helping them to understand everything that goes into making an outstanding cup of coffee. This course is intended as a 'complete package' and is structured in a way that students will leave with confidence and having made all the coffees on the menu.

Notes are provided so that more time can be spent on your own coffee machine. This has been very helpful for people who have not worked on an espresso machine before.

🕒 5h 👤 \$370 👤👤 \$360 per person (Max 3 people)

Terms & Conditions

- All courses require a \$50.00 deposit prior to booking
- Deposits are non-refundable if student doesn't turn up without rescheduling in a new time
- Being late to a course will result in still finishing at your scheduled time