

# Barista Clean



by LAURUS EDUCATION



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## Course Overview

This comprehensive 4-hour Barista Skills course is designed to equip participants with essential coffee-making skills and real-world café experience. Whether you're a coffee enthusiast or looking to pursue a career in the coffee industry, this course will provide hands-on practice and in-depth knowledge to master the art of espresso, milk texturisation, and café workflow.

### Key Learning Areas:

- ✓ Introduction to coffee theory, including origins and brewing techniques.
- ✓ Hands-on demonstration of espresso shot pulling and machine handling.
- ✓ Milk texturisation techniques to create smooth, creamy textures for lattes and cappuccinos.
- ✓ Role-playing in a simulated café environment to understand workflow and service dynamics.

By the end of the course, students will gain practical barista skills and receive a Certificate of Appointment, demonstrating their readiness to work in a café setting.

**Requirements:** • Must be at least 18 years old • Basic proficiency in English (as the class will be conducted in English)

## Class Timeline

Total Class Time: 4 hours

- **Theory (1 hour)**  
Students will learn the fundamentals of coffee, including its origins and brewing techniques.
- **Demonstration (1 hour)**  
Students will take turns practicing how to pull the perfect espresso shots, with hands-on guidance.
- **Milk Texturisation (1 hour)**  
Students will be taught how to texture milk to achieve the ideal consistency. Each student will have the opportunity to practice using the machine.
- **Café Workflow (1 hour)**  
Students will engage in role-playing activities to simulate a real café environment, working in groups of two. At the end of the session, students will receive their Certificate of Appointment.

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Jesse Abraham

## About Your Trainer

**Jesse Abraham** is a hospitality professional with over 8 years of experience across fine dining, events, expos, cafes, and restaurants. Her infectious passion for coffee creates an engaging, immersive experience for her students, blending hands-on learning with practical insights.

### Specialties:

- ✓ Café and restaurant management
- ✓ Event coordination
- ✓ Team building
- ✓ Coffee training

Jesse's teaching style emphasizes practical, real-world experience, ensuring students leave with the skills and confidence to excel in the industry.

### Mission:

Jesse is dedicated to helping students master the art of coffee-making, guiding them toward landing their dream barista job.

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