

Barista Class



by LAURUS EDUCATION



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

Students will learn the fundamentals of coffee, including its origins and brewing techniques.

Demonstration

Students will take turns practicing how to pull the perfect espresso shots, with hands-on guidance.

Milk Texturisation

Students will be taught how to texture milk to achieve the ideal consistency. Each student will have the opportunity to practice using the machine.

Cafe Workflow

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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About Your Trainer

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

Specialties:

- ✓ Café and restaurant management
- ✓ Event coordination
- ✓ Coffee training
- ✓ Latte Arts

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

Mission:

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

Alejandro Montes

Register Your
Spot Here





Why Choose Laurus Education's Barista Class?



Certificate of Completion

Leave with more than just skills – you'll receive a Certificate of Completion, showing potential employers that you're café-ready from day one.



Learn from Melbourne's Coffee Culture Capital

Melbourne is known globally for its thriving coffee scene. Our course not only teaches you techniques but also immerses you in the local café culture – giving you insight into customer expectations, local coffee trends, and service standards.



Extended Practice Opportunities

We believe in "learn by doing." That's why students are given dedicated one-on-one practice time with the coffee machine. You won't just watch – you'll pull, steam, pour, and repeat until you're confident.



Café-Like Experience

From customer role-plays to machine operation, you'll gain real-world café simulation experience that mirrors the fast-paced environment of a professional coffee shop.



A Launchpad to Your Coffee Career

Whether your dream is to work in a local café or eventually open your own, this course gives you the skills, certification, and confidence to take the first step.

Level 5, 259 Collins St, Melbourne CBD

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