Barista Coffee making Course

GATE offers a comprehensive coffee business start-up and barista training program in addition to barista competition training and a wide spectrum of classes for existing retailers and consumers.

A barista (from the Italian for “bartender”) is a person, usually a coffeehouse employee, who prepares and serves espresso-based coffee drinks.

Career Opportunities
- Professional Barista
- Instructor
- Café Entrepreneur
- Cashier
- Service Staff and many more

Duration
1 Months
72 Hours
(48 Hours of Internship at GATE Café)

Intakes February - April - June - August - October - December
Entry Requirements

- Students should have basic knowledge of English Language, both oral and written
- Students should have good health and mentally motivated to the industry
- Applicants who possess other qualifications will be considered on case-by-case basis

Course Outlines

- Introduction to Coffee
- Fundamentals of Coffee
- Art of Espresso
- Health & Hygiene Standards
- The Barista Roles & Responsibility
- The Coffee Growing Process & Processing Method
- The Different Types of
- International Coffee Drinks

We also provide following training
Culinary Arts, Food & Beverage Service, Bakery, Bartending, Housekeeping, Occupational Health & Safety, Food Hygiene & Sanitation, Hospitality English & Other Short Term Courses.