

DUBLIN MANCHESTER BARISTA TRAINING



Course Description

An intensive, 2 day Barista course that provides all the practical skills and knowledge to make the perfect cup of coffee, from the classic Americano to a stylish Latte. Coffee Culture has reached new levels of sophistication. Teaching is hosted at a purpose built Coffee School in a leading Barista Training Centre. Our courses are conducted on 3 styles of coffee machines, from entry level to advanced, and a selection of modern and classic grinders. This provides our students with a genuine coffee shop experience.

This course is a compulsory element for all of our Work Study programme students.

Key Facts

TUITION
10 am to 5 pm daily

START DATE
Saturday and Sunday
3rd weekend of each month

AGE RANGE
19 years of over

LOCATION
Dublin
Manchester

COURSE LENGTH
2 days

IDEAL COURSE FOR
Students looking for quality training in this varied professional field

ACCOMMODATION
Residence
Host Family

LEVEL OF ENGLISH
Minimum Level of English B1



Berlitz Dublin

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Course Outline

Day 1:

- Coffee Origins
- Harvesting, Processing & Roasting
- Equipment
- Grinder – settings & maintenance
- Extracting the perfect Espresso.
- Milk Steaming Techniques
- Introduction to Latte Art.
- Machine Cleaning

Day 2:

- Latte Art Workshop
- Creating the perfect Coffee menu
- Practical machine work
- Best practice & customer service

During the course and as part of the it, participants will have an orientation and seminars in order to explain the essentials for employability and success in a UK/Irish working environment. The programme includes orientation on arrival, coordinator during the programme and certificate of completion.

Course Instructor - Paul Taylor

Paul developed a passion for coffee whilst living in New Zealand and Australia between 2001 and 2005. A time when our Australian friends were regarded as having the most advanced barista scene outside of Italy. On his return to Dublin Paul worked at Third Floor Espresso (3FE) where he spent 2 years refining his trade. He was one of the founding owners of Tamp & Stitch in Temple Bar which was one of Irelands first Clothes & Coffee Boutiques. Tamp and Stitch was listed in the Irish Times as best new shop in 2013.



“Berlitz is an excellent place to study, I had a great experience. I like the methodology and the rhythm of classes, I wish I could have stayed longer.”

Pablo Da Silva, Brazil.