



## Barista Training Course

**Master the art of making the perfect espresso coffee.**

**This hands-on workshop provides the skills required to extract and serve espresso coffee beverages using commercial espresso machines and grinders.**

It involves the ability to advise customers on coffee beverages, select and grind coffee beans, prepare and assess espresso coffee beverages and to use, maintain and clean espresso machines and grinders.

### Course Content:

- Organise coffee workstation
- Select and grind coffee beans
- Extract and monitor quality of espresso
- Undertake milk texturing process
- Serve espresso coffee beverages
- Clean espresso equipment

### Contact:

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### Course Delivery:

**Workplace Training** - 1 x 3 hour workshop

**Trainer:** Shayne Jupp

**Venue:** Work and Training, 26 Elizabeth Street, Launceston

**Date:** 11th May 2026 | **Time:** 11am - 2pm

Non-accredited

**Cost:** \$100 pp

**We are based in three convenient locations around Tasmania.**

#### Hobart

1 Bowen Rd  
PO Box 447  
Moonah TAS 7009

#### Launceston

26 Elizabeth St  
PO Box 5500  
Launceston TAS 7250

#### Devonport

56 Oldaker St  
Devonport TAS 7310