

GENERAL BARISTA TRAINING

Why espresso machine training is important for the Foodservice industry?

Customers are becoming increasingly discerning, making it vital for baristas to consistently deliver at a high standard.

The Coffex training course will teach you and your staff how to deal with these variables; enabling you to deliver a consistently high quality cup of coffee.

Investment in format coffee training ensures the creation of a high quality and competitive product; resulting in a growth of your customer base and encourages repeat coffee purchases.

General Barista Training includes

Beans and blends - Espresso Grind - Espresso Extraction - Espresso Menu - Milk Texturing
Pouring Techniques - Equipment Cleaning and Maintenance - Hands On Practice

Class Size: 6 - 8 people

Cost: \$125.00 per person (incl. GST)

Duration: 2.5 hours

To Book: Call **1300 COFFEE** OR email amyd@coffex.com.au

You will receive

- * Coffex training manual
- * Certificate of participation

2014 Timetable

Melbourne	Jun 4/18, Jul 9/22, Aug 6/20, Sept 3/17, Oct 1/15/29, Nov 12/26 Dec 10	Tasmania	Dec 11- 13
Perth	Oct 08 - 11	Wagga Wagga	Nov 06 - 08
Sydney	Sept 11 - 13	Brisbane	Nov 27 - 29
Adelaide	Oct 23 - 25		

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OUR ROAST MAKES THE PERFECT BEAN BETTER

