

Barista Training Syllabus

Purpose of the course

Purpose of this course is to impart the fundamental knowledge, skills and attitude on varieties of coffee service

Course objectives

On completion of the training the students will:

- Acquire the knowledge, skill and attitude on varieties of coffee service in the operational activities.
- Be aware of the crop to cup aspects of coffee service procedure in an outlet.
- Perform the various coffee making tasks effectively.
- Develop the skills and techniques in preparation of coffee beverages as well as coffee alternatives beverages in hot and cold.
- Be able to implement the professional competence as barista.

Admission Requirements

The candidate should be a Nepalese citizen

The candidate should have successfully completion of SEE or equivalent

The candidate should possess good health and be able to withstand long hours of work

Duration

100 hrs

The course will consist of a total one months of duration with hundred teaching hours

Course Introduction

1 hr

Theory

14 hrs

Demonstrations

10 hrs

Practical

20 hrs

Practicing basic latte art

5 hrs

Industrial practice at NATHM (coffee station)

50 hrs

Entrance Assignment

Interview will be conducted to select the candidate

Evaluation

Attendance

10%

Assignment work

10%

Written

20%

Practical

60%

Certification

The candidates will be awarded the certificate of performance on the successful completion of assignment work, attendance 80% and examination conducted.

A certificate will be awarded on completion of the training according to following merits:

80 and above	=	A	=	Excellent
60 to 79	=	B	=	Very Good
40 to 59	=	C	=	Good

COURSE CONTENT

THEORY

1. COURSE INTRODUCTION

1 hrs

2. INTRODUCTION OF COFFEE:

- About Coffee
- History of Coffee
- History of Coffee in Nepal
- Coffee Growing Region
- Different Between Coffee Arabica and Coffee Robusta
- Top 10 Coffee Producing Countries
- Stage and Parts of Coffee Cherry
- Processing Coffee
- Cupping Coffee
- Roasting Coffee
- Blending Coffee
- Specialty Coffee
- SCAA (Specialty Coffee Association of America)
- SCA (Specialty Coffee Association)

3. BARISTA:

- Introduction of Barista
- Job Description of a Barista
- Forms and Format used in Coffee Shop
- Stage of Opening and Closing of a Coffee Shop
- Working Stations of a Coffee Shop
- Health and Safety of a Barista and Coffee Shop
- Machine, Equipment, Tools and Items used in Coffee Shop

4. ESPRESSO:

- Introduction on Espresso
- Extracting Perfect Espresso
- Fundamentals of Coffee
- (With Demonstration on Espresso Making)

5. INFORMATION ON ESPRESSO MACHINE AND COFFEE GRINDER:

- Parts of Espresso Machine and its uses with cleaning procedures
- Parts of Coffee Grinder and its use with cleaning procedures

6. COFFEE RECIPES AND ITS STANDARD:

(Demonstration on preparing coffee with different recipes with its standard on hot coffee beverages, cold coffee beverages as well as coffee alternatives Coffee and Food Pairing Knowledge)

7. INFORMATION ON DIFFERENT WAY OF BREWING COFFEE:

French Press

Drip Brewer

AeroPress

Moka Pot

Vaccum Pot

Stovetop Percolator

Pour-Over

Fundamentals on Making Different Way of Brewing Coffee

Coffee Tasting

8. STEAMING MILK:

Introduction on Steaming Milk

Steps for Steaming Milk

Different types of Milk used in Coffee Shop

(With Demonstration on Steaming Milk)

9. TEA:

Introduction on Tea

History of Tea

Types and Kinds of Tea

Service of Tea

10. BASIC LATTE ART TRAINING SESSION:

Heart

Tulip

Rosetta

Advance Latte art

Etching Latte art

(Focus on increasing the skills on coffee making by performing latte art on coffee)

11. SERVICE (MISE-EN-SCENE, MISE-EN-PLACE, SEQUENCE OF CUSTOMER SERVICE)

Demonstration and Practical:

1. Coffee Shots	2. Normal Coffee	3. Coffee Alternatives (Hot)	4. Iced or Blended Coffee	5. Coffee Alternatives (Cold)
Ristretto	Americano	Black Tea	Iced Coffee with Flavour	Iced Tea
Espresso	Cappuccino	Milk Tea	Iced Coffee with Flavour	Iced Lemon Tea
Doppio	Café Latte	Green Tea	Iced Coffee with Flavour	Blended Ice Cream Shakes
Espresso Macchiato	With Flavour	Honey Hot Lemon	Iced Coffee with Flavour	Blended Seasonal Smoothies
Espresso Con Panna	-	Steamer	Iced Coffee with Flavour	-
Espresso Macchiato	-	Hot Chocolate	-	-