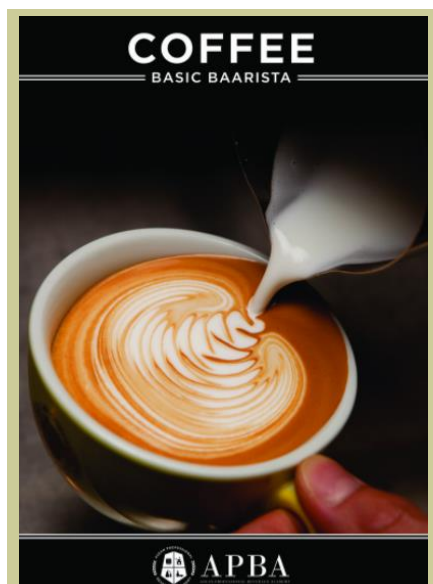


## Basic Barista Level 1



APBA® pre-certificate **Coffee courses** are suitable for beginners to provide basic skills for coffee lovers and to those willing to become professional baristas.

| Course Code | Course Length | Course Fee | Available Languages  | Participant Capacity     |
|-------------|---------------|------------|----------------------|--------------------------|
| COF10101    | 8 hours       | 6,500      | 1.Thai<br>2. English | Minimum 12<br>Maximum 25 |



The course includes both formative theory session and practical session which allow students to explore the world of coffee, differentiate types of coffee and its unique characters and practice the making of perfect coffee shots. Students will also have a chance to work on their sensory test, in-house brewing tips and the basic skills that a barista should know e.g. coffee freshness and storage, tools and accessories, basic coffee recipes and machine maintenance

Examination: sensory test and making the perfect shot (basic menu)

Exam duration: 30 Minutes

Certification: certificate of completion by APBA®/ pass certificate by APBA® (if pass)

Price Includes: tuition fee, training materials, examination, coffee breaks and lunch break.

| Sessions           | Areas covered  |
|--------------------|--|
| 1<br>10 am - 12 am | <ul style="list-style-type: none"><li>• Introduction to coffee history</li><li>• Coffee processing</li><li>• Types of coffee beans</li><li>• Sensory testing</li></ul> |
| 2<br>1 pm - 5 pm   | <ul style="list-style-type: none"><li>• Coffee tasting</li><li>• Basic barista (practice on manual machine)</li></ul>  |