



## English+Barista

This is a programme with General English course plus 2 weeks course aimed to teach international students Barista industry skills and knowledge which can be applied to worldwide standards. This will be done by exposing the students' to real life hospitality in NZ. The Practical Barista Course is taught in the afternoons (16 hours) with General English for Barista purpose (30 hours) in the mornings.

They will learn to make the following:

- Short black
- Long black
- Cappuccino
- Flat white
- Latte
- Mocha
- Hot Chocolate
- Macchiato
- Americano

An opportunity of further studies and work.

After completion, International students may have the opportunity to

- Find a job at Coffee shops, Restaurants, Pubs and Bars and more
- Prepare to work in the hotel & hospitality industry.



### COURSE STRUCTURE (Recommended)

8 - 10 weeks English study

2 weeks English + Barista programme

### Barista Practical Programme Schedule

	WEEK 1	WEEK 2
Morning	English Study	English Study
Afternoon	Barista Practical	Barista Practical

### Full Programme Schedule

English Level	ENGLISH STUDY		Skills Learning Communication Improving	
	Beginner	Elementary	Pre-Intermediate	Intermediate
Programme Option	General English Course			Barista Course



Job Opportunity  
Work Experience