

BROWNS

English Language School

LEARN TO BE A BARISTA!

- State-of-the-art coffee making machine facilities
- Fresh, locally-roasted premium coffee
- Professional and accredited Barista instructors
- Nationally Recognised Training Qualification
- Responsible Service of Alcohol certificate included



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BARISTA@BROWNS ENGLISH LANGUAGE SCHOOL

CRICOS Course Code 080399J (Brisbane campus only)

Maximum Class Size

16 students

Duration

5 weeks

Start Dates

5th January, 9th February, 13th April, 1st June, 20th July, 7th September, 26th October

Entry Requirements

- Pre-Intermediate English language level or above
- Student, Working Holiday or Tourist visa
- Verifiable results of a standardised English test or the BROWNS Online Placement Test



Course Description

30 hours per week: 20 hours of in-class hospitality-specific English class plus 10 hours of training in:

- SIXTFSA101 – Use Hygienic Practice for Food Safety
- SITHFAB204 – Prepare and Serve Espresso Coffee
- SITHFAB201 – Provide responsible service of alcohol
- Provide responsible service of alcohol
- Receive a Statement of Attainment for the above three competencies from the Tourism, Travel and Hospitality training package which are nationally recognised under the Australian Qualifications Framework.
- BROWNS Barista uniform provided
- Develop skills to become more employable in the Australian hospitality industry
- Develop hospitality-specific English language vocabulary Responsible Service of Alcohol included

SAMPLE TIMETABLE

Time	Monday	Tuesday	Wednesday	Thursday	Friday
8.20 – 10.20	English language lesson @ BROWNS		Vocational – Practical Machine parts and familiarisation Setting up the machine Correct dosing and extraction	Vocational – Practical Order taking Tray service to customers Clean up and close down of the area.	English language lesson @ BROWNS
10.20 – 10.30	10 minutes break				
10.30 – 12.30	English language lesson @ BROWNS		Vocational – Practical Texturing milk – correct milk selected, correct jug selected, milk texturized correctly for the beverage ordered, hygiene and Food Safety considerations. Coffee styles including Short Black, Long Black, Cappuccino, Flat white, Latte, Mocha, Hot chocolate, Iced Coffee/ Latte, Iced Chocolate Short Macchiato, Long macchiato and Americano	Vocational – Theory Coffee production areas Harvesting Premium coffee varieties Introduction to food and personal hygiene (including legislative requirements) Responsible service of alcohol – recognising the signs, legislative requirements (including fines) and strategies for intervention.	English language lesson @ BROWNS
Lunch	60 minutes break				
1.20 – 3.20	English language lesson @ BROWNS		Vocational – Theory Espresso Machine and Grinder set-up and parts Coffee styles and preparation Extracting coffee The history of coffee Coffee trees and beans	English language lesson @ BROWNS	

THE BROWNS ADVANTAGE

Offering students a 1st Class English language experience

