

START YOUR CAREER IN COFFEE TODAY AND BECOME A BARISTA WITH HG COFFEE SCHOOL

Every new direction begins with a single first step. This is the first step towards a rewarding new career in the hospitality industry. HG Coffee School is a specialist in the coffee industry with active baristas delivering your training packed with years of industry experience and tips. Share our passion and start your new career here!

CONTENTS

The Barista Level 2 course will prepare you for working in a busy cafe environment and the ability to manage high volume coffee production and how to improve coffee presentation and basic latte art techniques!

BONUSES

- Interactive Barista Manual!
- Hospitality Job Hunting Guide!
- Custom Resume Template!
- Coffee Menu Reference Sheet!
- > E-Grinder Reference Sheet

PRICE

Unbeatable Value Includes HG Coffee School certificate of completion and an elevated level of confidence in coffee!

\$355!!

Book Your Place Now



Barista Level 2 Advanced Barista Techniques

Location:

We offer this training program at the following locations:
• Regency Park, 11 Indama Street, Regency Park

- Onsite, At your workplace

Course Overview:

The Barista Level 2: Advanced Barista Techniques course is our advanced level of barista training focused on increasing your ability in all areas of coffee production. You will be prepared for work in a busy cafe environment by increasing your speed and accuracy, the ability to manage high volumes of coffee production and techniques to improve coffee presentation and learn basic latte art design.

Course Outcomes:

Participants will develop an escalated level of confidence to manage a fast-paced commercial environment producing a high volume of coffee effectively using new techniques for multitasking, the ability to program electronic coffee grinders and understand the basic techniques of latte art pouring.

Course Content:

- · Calibrating electronic coffee grinders
- · High speed coffee production
- Technique correction
- Hands free milk and split pouring techniques
- Perfecting milk for latte art
- The Latte Art Toolbox pouring techniques
- Progression of latte art demonstration

All of this for only \$710 \$610 save \$100!!

Duration

6 hours face to face training

Time

9am - 3pm

Full Cost

\$355.00 per person 5% discount applies to each subsequent participant

Certification

Barista Level 2 Certificate of Completion issued by HG Coffee School

Requirements

No age requirement

Notes

All participants will receive the following materials and bonus content:

- · Bonus #1 Your copy of Grind-It! Our interactive barista manual!
- · Bonus #2 Your copy of Get That Job! Barista job hunting guide!
- Bonus #3 A custom resume template from Coreena Cole Design!
- · Bonus #4 Australian Coffee Menu Quick Reference Sheet! • Bonus #5 Electronic Grinder Calibration Reference Sheet!

*** Upgrade To A Value Package And Save! ***

Barista Package

This package includes the Accredited Barista Level 1 & 2 courses giving you ample time to master the basics and make perfect coffee, advanced techniques to become a better barista and introduces you to pouring latte art!

Mentorship Package

Combine the Barista Level 1 & 2 courses with a 2-hour latte art session AND 2 extra hours of practice time in this amazing package. You'll be mentored by our expert barista trainers in all areas of coffee production and master your craft!

All of this for only \$940 \$820 save \$120!!



Book Your Place Now

For more information or to enrol please contact us on (08) 7070 2744 or at info@hqcoffee.com.au.

Find us on Facebook! 1 @hgcoffeeschool



www.hgcoffee.com.au



Course Booking Form

Name:
Phone Number:E-mail address:
Credit Card Details: Master Card Visa
Number: Expiry:/_ CCV:
Transaction Amount \$Name on Card:
I would like to book into:
Introduction to Coffee Course \$60.00
Barista Level 1 Course \$295.00 (+\$60 for Accredited Statement of Attainment Certificate)
Barista Level 2 Advanced Techniques Course \$355.00
2-Hour Latte Art One-on-one Course \$150.00
Responsible Service of Alcohol Course \$140.00
Bartending & Responsible Service of Alcohol Course \$355.00
Barista Package: (Barista 1&2) \$710.00 \$610.00 SAVE \$100!
Mentorship Package: (Barista 1&2, Latte Art & 2-Hour Coffee Lab Session) \$940.00 \$820.00 SAVE \$120!
Responsible Service of Alcohol AND Introduction to Coffee Courses \$200.00 \$185.00
Date of course(s): (Visit www.hgcoffee.com.au/courses for full list of available dates)
Please complete this form and return by e-mail, fax or mail to secure your place in one of our courses. Once payment has been received you will receive a booking confirmation outlining the details of your course.



MAIL:

Please send copy of this invoice and return it together with your cheque. Cheques to be made payable to:

HG Coffee School Pty Ltd

Mail to:

HG Coffee School PO BOX 3132 Newton, SA 5074



CASH/Credit Card:

Visit us in person at:

11 Indama Street, Regency Park, SA 5010

Please present this Invoice at time of payment Or Make payment over the phone with VISA or Mastercard Call 08 7070 2744

DD DIRECT DEBIT:

Use your Online Banking Facility to transfer invoice amounts directly into our accounts. Please ensure to quote your invoice number where transaction reference is required.

Bank: National Australia Bank Account Name: HG Coffee School 11-384-4744 Account No:

BSB: 085-375

