

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 1 course will teach you about hygiene in the workplace, working with coffee and mastering the techniques to make beautiful coffee!

BONUSES

- Food Safety Course Included!
- Interactive Barista Manual!
- Hospitality Job Hunting Guide!
- Custom Resume Template!
- Coffee Menu Reference Sheet!

PRICE

Unbeatable Value Includes HG Coffee School certificate of completion with the option for national accreditation from just

\$295!!

Book Your Place Now

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

Find us on Facebook! @hgcoffeeschool



Barista Level 1 & Use hygienic practices for food safety

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 1 course is the most comprehensive practical barista course on the market combining nationally accredited course framework with World Barista Championship judging criteria for industry best practice. Participants are guided through principles of working with coffee, operating commercial equipment and preparing the full coffee menu. We've also included the Use Hygienic Practices for Food Safety course to foster critical awareness of workplace safety practices in our students.

Course Outcomes:

Upon completion of this course participants will have the ability to calibrate and operate a variety of commercial espresso machines including electronic and manual coffee grinders, prepare the coffee menu correctly and maintain all café equipment.

Course Content:

- Understanding and appreciating coffee
- Coffee roast profiles and flavour profiles
- The decaffeination process
- Coffee machine and grinder operation
- Calibrating equipment for café service
- · Extracting espresso coffee
- Milk texturing and pouring techniques
- Preparing the coffee menu

Duration

6.5 hours face to face training

9am - 3:30pm

Full Cost

\$295.00 per person (+\$60 for Accredited Statement of Attainment) 5% discount applies to each subsequent participant

Certification

SITHFAB005 Prepare and serve espresso coffee SITXFSA001 Use hygienic practice for food safety Barista Level 1 Certificate of Completion issued by HG Coffee School

Requirements

Students opting for accredited training must supply their USI number or a copy of their Driver's License, Medicare Card, Birth Certificate, Australian Passport or Non-Australian Passport and VISA details. No age requirement

Notes

All participants will receive the following materials and bonus content:

- · Bonus #1 SITXFSA001 Food Safety course included!
- · Bonus #2 Your copy of Grind-It! Our interactive barista manual!
- · Bonus #3 Your copy of Get That Job! Barista job hunting guide!
- Bonus #4 A custom resume template from Coreena Cole Design!
- · Bonus #5 Australian Coffee Menu Quick 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 \$710 \$610 save \$100!! All of this for only \$940 \$820 save \$120!!

HG SCHOOL

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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

