SELC
Language College

Barista Program

English Electives

About **The Barista Program**

The Barista Program combines English language coaching with hands-on barista training to prepare you for success in any café environment. You'll explore coffee history, bean science, brewing methods and equipment operation, then master espresso extraction, milk-based drinks, customer service and hygiene standards.

By program end, you'll be café-ready with both Barista and Food Safe certifications under your belt.

Learning Objectives

- Coffee Foundations
- Expresso & Equipment
- Milk Drinks
- Customer Service
- Latte Art
- Café Simulation

Course **Outline**

This program equips you with the technical, linguistic and interpersonal skills needed for success behind the café counter.

Through interactive lectures, practical labs and live simulations, you'll gain confidence in English communication, beverage preparation and workplace hygiene.

*The content details are subject to change without prior notice.

Week 1

Coffee Foundations

- History & Culture of Coffee
- Coffee Bean Origins & Varieties
- Brewing Methods Demonstration
- Environmental Issues & Fair Trade

Week 2

Espresso & Equipment

- Coffee Equipment & Tools Overview
- Machine Setup, Cleaning & Maintenance
- Pulling Espresso & Making Americanos
- Practical Drills & Week 2 Review

Week 3

Review and Improvement

- Varieties of Milk & Steaming Techniques
- Recipes for Lattes, Mochas & Flavored Drinks
- Taste Vocabulary & Sensory Evaluation
- Capuccino Crafting & Latte Art Fundamentals

Week 4

Customer Service & Café Simulation

- Customer Service Essentials & Communication Vocabulary
- Coffee Shop Role-Plays & Scenario Simulations
- Food Safe Certification Training & Hygiene Management

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