

BROWNS

English Language School

WANT TO FIND A JOB IN HOSPITALITY?

- Equip yourself for job success with the Barista@BROWNS program.
- Earn three Nationally Recognised Training Qualifications, including the Responsible Service of Alcohol (RSA) certificate.
- State-of-the-art coffee making machine facilities.
- Professional and accredited Barista instructors.



BROWNS Brisbane: Level 8, 102 Adelaide Street, Brisbane QLD 4000

BROWNS Gold Coast: 5 Hicks Street, Southport QLD 4215

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BARISTA@BROWNS ENGLISH LANGUAGE SCHOOL

CRICOS Course Code 080399J | RTO Code: 31998

Duration

5 weeks

2023 Start Dates*

9th January, 27th February*, 17th April*, 5th June*, 24th July, 11th September & 30th October

Entry Requirements

- Strong Pre-Intermediate English language level or above
- Student, Working Holiday or Visitor visa
- Verifiable results of a standardised English test or the BROWNS Online Placement Test
- Age: 16 and over

Campuses

- Brisbane
- Gold Coast

Course Description

25 hours per week: 8 hours of hospitality-specific English, 5 hours of focused research and guided self-study, plus 12 hours of practical training in:

- SITXFSA005 – Use hygienic practices for food safety
- SITHFAB025 – Prepare and serve espresso coffee
- Additionally receive: SITHFAB021 – Provide Responsible Service of Alcohol (RSA)
- Comprehensive training in milk frothing techniques for silky smooth milk, latte art, brewing methods, tray service, tea preparation plus more.
- Develop skills to become more employable in the Australian hospitality industry
- Hospitality-specific English language vocabulary
- Receive a Statement of Attainment for the above three units of competency from the Tourism, Travel and Hospitality Training Package which are nationally recognised under the Australia Qualifications Framework
- BROWNS Barista uniform provided

SAMPLE TIMETABLE

TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	(4 hours + 1 hour Accelerate)	(4 hours + 1 hour Accelerate)	(4 hours + 1 hour Accelerate)	(4 hours + 1 hour Accelerate)	(4 hours + 1 hour Accelerate)
Accelerate 11.40am- 12.40pm	Excursion task Students to research milk and coffee at local supermarkets	Preparation for Excursion to Roaster: Asking appropriate questions	4 hours Vocational Theory and Practical: Machine parts and familiarisation; Setting up the machine; Correct dosing and extraction; Texturing milk; Coffee styles; Order taking; Tray service to customers; Hygiene audit; adjusting grind; hot and cold beverages; Clean up and close down.		
BREAK					
1:00pm – 3:00pm	Session: Review Reinforce key learnings through Quizlet challenge! Session: Vocabulary - Milk 30-minute review of self-study task	Session: Maintenance and cleaning Session: Listening – Understanding connected speech 2 - Organisational procedures and industry standards - Barista			
BREAK					
3.15pm – 5.15pm	Session: Functional Language – Interacting with customers. Session: Functional Language – Determining customer preferences	Session: Spoken Interaction - Interview skills			

*Barista@BROWNS February, April & June intakes are only available in Brisbane, and will consist of 25 hours per week: 12 hours of hospitality-specific English, 5 hours of focused research and guided self-study, plus 8 hours of practical training. To learn more, please visit <https://brownenglish.edu.au/files/pdf/course-guides/barista-q1q2-2023.pdf>

THE BROWNS ADVANTAGE

Offering students a World-Class English language experience

