

CAFÉ SKILLS

INTRODUCTION TO CAFÉ SKILLS

Kick off your career with Café, and learn the practical skills needed to be a hospitality hot shot!

Throughout this course you will cover the knowledge and practical skills needed to work in a café setting. You will learn creative barista talents, café cuisine, food safety practices and top service skills required to work in this fast-paced industry.

Our experienced tutors will prepare you for your hospitality journey at our nice modern campus and ready you for EmployNZ's level 3 Café programme.

Course delivery: Terms 1-3; 30 weeks (1 day per week); TGA

UNIT STD	INTRO TO CAFÉ SKILLS	LEVEL	CREDITS
167	Practise food safety methods in a food business under 4 supervision		4
13281	Prepare and present basic sandwiches for service		2
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision		4
14436	Provide table service for a commercial hospitality establishment		4
14425	Prepare and serve hot and cold non-alcoholic drinks for a 5 commercial hospitality establishment		5
TOTAL CREDIT VALUE		2	19

COURSES PATHWAY TO FURTHER STUDY IN:

EmployNZ level 3 Café programme.

TYPES OF EMPLOYMENT THESE COURSES LEAD TO:

Barista, Kitchen Support, Server, Café Manager.

