



Work-Ready Lexis Barista Program.

knowledge to become a confident, work-ready Barista in Australia.

About the Program.









The Lexis Barista course is exclusive to our Brisbane and Noosa Campus, provides high-quality Barista and Customer English training.

Every student of the Lexis Barista course will receive at least eight hours of supervised work experience in our fully operational café, meaning that graduates are in high demand from local employers.

Just as importantly, we included two units of Nationally Recognised Training - SITXFSA005 (Use hygienic practices for food safety) and SITHFAB025 (Prepare and serve espresso coffee) - both critically important in finding work in the food service industry.

Students will leave with a Lexis English certificate highlighting their study of Customer Service English, as well as two units of competency of Nationally Recognised Training.











COURSE CONTENTS

2 weeks of Customer service English + Barista skills (inc. operational work experience)

- Follow hygiene procedures and identify food hazards
- Report any personal health issues
- Prevent food contamination
- Prevent cross-contamination by washing hands
- Organise coffee workstation
- Select and grind coffee beans
- Advise customers and take espresso coffee orders
- Extract and monitor quality of espresso
- Undertake milk texturing process

- Serve espresso coffee beverages
- · Clean espresso equipment
- Prioritise customers
- · Communicate with customers
- Explain price availability product benefits
- Follow directions & carry out instructions
- Recognise customer problems and resolve them
- Record simple notes and basic information

*This course includes 2 units of competency:

• SITXFSA005 Use hygienic practices for food safety

• SITHFAB025 Prepare and serve espresso coffee

INTAKE DATES

1st Monday of each month

VISA TYPES

Working Holiday / Student / Tourist

DURATION

2 weeks

TUITION FEE

\$900

AVAILABLE CAMPUSES

Brisbane / Noosa

ENTRY REQUIREMENT

Intermediate level

TIMETABLE

Mon-Fri, 8:30am - 12:45pm

CLASS SIZE

6-12 students per class*

*Maximum of 12 students per intake and a minimum 6 students per intake for delivery



Work-Ready in 2 weeks.

instruction in Customer Service English followed by a minimum of two weeks of training in and then operating Lexis' in-house café, serving coffee and learning the ins-and-outs of all aspects of operating a small

This collaborative program between Lexis English and The Culinary Academy is designed to provide the Australian employers. It is ideally suited to students on either a Working Holiday or Student Visa who are looking to maximise their employment opportunities in

BARISTA PROGRAM



- Dedicated Brand new barista training room
- La San Marco 2-group coffee machine
- · Segafredo coffee beans
- Square POS payment system
- Fully equipped operational café













