

Other Training offered by WCIG Training Services

- Basic & Intermediate Computer Skill Courses
- Cert III Children Services
- Cert III Business Administration
- First Aid Training Level II
- Cert I & II in Retail
- Short courses:
 - Food Handler's Certificate

Many other courses are also available...

Contact WCIG for a copy of our Course Guide (03) 9689 3437 or visit www.wcig.org.au

WCIG Offices

FOOTSCRAY

Head Office

151 Nicholson Street,
Footscray, VIC 3011
Tel: (03) 9689 3437 (voice/TTY)
Fax: (03) 9689 9093

MELTON

237—239 Station Road,
Melton, VIC 3337
Tel: (03) 8736 1000
Fax: (03) 8736 1050

SUNSHINE

Shop 2, 27-35 Clarke Street,
Sunshine, VIC 3020
Tel: (03) 9311 9411
Fax: (03) 9311 8843

ST ALBANS

352A Main Road West,
St Albans, VIC 3021
Tel: (03) 9364 6199 (voice/TTY)
Fax: (03) 9364 6425

WERRIBEE

Suite 10, Level 1, 75 Watton Street,
Werribee, VIC 3030
Tel: (03) 9731 0477 (voice/TTY)
Fax: (03) 9731 0674

www.wcig.org.au



Introduction to Espresso Coffee Short Course



www.wcig.org.au

Registered Training Organisation - TOID 4185

Venue, Dates & Times

Introduction to Espresso Coffee - Short Course

Training – 1 Day

Dates: 7th July 2010

6th Oct 2010

15th Dec 2010

Where: 174 Victoria St Seddon
Walking distance from
Footscray and Middle
Footscray Train Stations.

Time: 9.30am – 3.30pm

Cost: \$150.00

Attendance is compulsory for all sessions

Please Note: Prices and course dates may be subject to change.

WCIG Training Services require full payment prior to commencement of the training program.

A refund will be given if enrolment is cancelled 7 working days prior to commencement of training.

Organisations can be invoiced on presentation of purchase order/letter of authority.

Who should attend?

People who may be looking to be employed in the hospitality industry, or may be looking to add to their skill set for hospitality work.

It would be suitable for anyone who wishes to learn to make coffee using a commercial espresso machine which would apply to a variety of hospitality settings.

Course Outline

Delivered by a coffee-making professional, this course is designed to provide Job Seekers with the basics of professional espresso coffee making. In this hands-on introduction to coffee making, we look at:

- The origins of coffee and coffee care – learn about roasting and blending techniques, the packaging of coffee and the maintenance and storage of coffee.
- The essential elements of commercial espresso making.
- Discover the three “E’s” of perfect espresso – learn about the coffee making method of extraction, the equipment used and the different espresso variations that can be made.
- Learn the art of texturing milk – the secrets of how to turn ordinary milk into a smooth, velvety and frothy addition to your coffee.
- Cleaning and maintenance of coffee machine

What’s in it for me?

- * Certificate of completion
- * Enhance your skills and develop new ones
- * Gain confidence
- * Be more prepared for employment opportunities

How to enrol...

Please complete an enrolment form to participate.

You can visit our website or contact WCIG Training Services for an enrolment form.

For queries including payment, registration of interest, details of any pre-requisites for the course and any additional queries...

**Contact WCIG Training Services
(03) 9689 3437**

