LSI Toronto

## English with Barista Training

LS Education



## **COURSE DESCRIPTION**

Want to improve your English and learn a new skill? At LSI Toronto you can combine your English classes with after school barista training in downtown Toronto. If you are eligible to work while you study, why not learn a new skill which will help you find a job in Toronto!

## What's Included?

- Barista Level 1: Basic Espresso Training -
  - Espresso Fundamentals and Extraction
  - How to Grind, Dose and Tamp
  - Customer Service Expectations
  - Milk Steaming & Texturing Fundamentals
  - Equipment Knowledge and Maintenance
- Barista Level 2: Advanced Barista Workshop -
  - Pulling a Consistent Shot grind adjustment and tamping
  - Milk Steaming and Pouring Techniques
  - Building Signature Drinks
  - Latte Art Instruction, Demonstration and Practice
  - o Detailed Equipment Maintenance
  - Diagnosing and Problem Solving
- Barista Level 3: Expert Workshop -
  - Techniques of Latte Art
  - Milk texturing and pouring
  - o Creativity, Design, and artistry

Barista Training must be booked in addition to the General 20 course (Monday to Friday)

COURSE DETAILS					
BARISTA LESSONS: 4 hours per level, classes held on Saturdays	AGES: 17+ years old	MINIMUM LEVEL: Intermediate	<b>LENGTH:</b> 8-12 Weeks	START DATE: First Monday of the month	

**Certification:** Canadian Barista & Coffee Academy – Level 1 Basic Espresso Training, Level 2 Advanced Barista, Level 3 Expert Workshop

Email tor@lsi.edu to register interest.

FEES (PER WEEK)	Barista Course	
<b>Toronto</b> tor@lsi.edu	CD\$279 per level or \$695 for all 3 levels	

Please refer to the <u>price list</u> for General Course pricing, and contact us for information on special discounts

Please note: Price does not include tuition, accommodation, or other extra services.

