

A woman with dark hair and glasses, wearing a black apron over a black turtleneck, is pouring milk from a metal pitcher into a white cup. The background is a warm, orange-toned coffee shop setting. The text "LSI Vancouver" is overlaid at the top in white serif font.

LSI Vancouver

English with Barista Training

LSI
Education



COURSE DESCRIPTION

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

What's Included?

This barista training program advances through four levels, starting with espresso basics, equipment, and drink preparation. It progresses to grind adjustments, recipes, latte art, and flavour profiling.

Later levels emphasize specialty coffee tasting, advanced techniques, and mastering latte art, all while maintaining equipment and consistent quality. Each level builds expertise for professional baristas.

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

COURSE DETAILS				
BARISTA LESSONS: Level 1 - (10:30am to 2pm) Level 2 - (2:30pm to 5pm) Level 3 - (10:30am to 2pm) Level 4 - (2pm to 5pm)	AGES: 17+ years old	MINIMUM LEVEL: Intermediate	LENGTH: Barista Course: 1 day per level, Complete Barista Course is 2 days.	START DATE: Level 1 - Mondays or Saturdays, Level 2 - Saturdays, Level 3 & 4 - Sundays

Certification: Barista Level 1, Barista Level 2, Barista Level 3, and Barista Level 4

Email van@lsi.edu to register interest.

LEVEL	Length of Time	Dates and Hours	Price	Prerequisites
BARISTA LEVEL 1	1 day	(various days) 10:30-2:00	\$279 CAD	none
BARISTA LEVEL 2	1 day	Saturday 2:30-5:00	\$279 CAD	Barista Level 1
BARISTA LEVEL 3	1 day	Sunday 10:30-1:30	\$279 CAD	Barista Levels 1, 2
BARISTA LEVEL 4	1 day	Sunday 2:00-5:00	\$279 CAD	Barista Levels 1, 2, 3

Please refer to the price list for General Course pricing, and contact us for information on special discounts
Please note: Price does not include tuition, accommodation, or other extra services.



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What is included in each course level?

Level 1:

- Essentials of espresso, tools and equipment
- Equipment Knowledge
- Grinder differences, efficiencies and burr sets
- What is espresso, its history, fundamental theories and preparation
- Defining what is drip, pour over, press pot, french press, moka pot, stove top espresso
- Espresso Fundamentals
- International Definition of Espresso
- How to pull a consistent technically correct espresso shot
- Preparing Drinks To Standards
- What Espresso is and is not
- How to Grind, Dose and Tamp
- Learn to troubleshoot coffee
- Foundational barista knowledge
- Milk texturing and microfoaming technique and principles

Level 2

- Espresso Machine and Grinder technical standards and requirements
- Pulling a consistent shot – grind adjustment, tamping the coffee puck level
- Espresso drink names, sizes and recipes: Building, Making and Tasting Ristretto, Normale and Lungo and Americano
- How should Espresso taste
- Roasters influence on taste
- Dose and Grinders role in affecting taste
- Machine engineering and taste
- Baristas impact on taste
- Milk based drink names, sizes and recipes: Building, making and tasting macchiato, cappuccino, latte, cortado, flat white
- Preparing Drinks To Standards
- Milk texturing and microfoaming technique and principles
- Latte Art Instruction, Demonstration and Practise
- Essential barista knowledge

Level 3

- Specialty and commodity coffee types
- Tasting exercises
- Developing and understanding your palate
- Exposing Coffee Myths
- How to talk about and taste the essential Coffee Wheel of flavours
- The tongue map, umami and basic elements of tastes perception
- Blind Cupping
- Comparative cupping for roast level, branding and taste descriptors
- Comparative Cupping
- Cupping for quality
- Choosing a Roaster and their influence on taste
- How to Dial in the coffee by taste
- Preparing Drinks To Standards
- Milk texturing and microfoaming technique and principles
- Peak of coffee freshness and understanding expectations
- Changing the coffee marketing narrative
- Making adjustments to the grinder to change taste depending on retention, dosing and tamping

Level 4

- What is the real true value of the barista
- Adapting to and adjusting for retention, dosing, tamping and flow
- Espresso preparation as the perfect foundation for latte art
- Learn and practice Latte Art for the Moon, Heart, Detailed Heart, Rosetta and Tulip
- Many ways to refine your abilities to pour
- Advanced barista techniques
- Equipment and Espresso Fundamentals
- Preparing all Drinks To Standards
- Milk texturing and microfoaming technique and principles
- Dialing in coffee by taste
- Latte and cappuccino milk texturing principals
- One-person bar and two-person bar practice
- Equipment cleanliness and maintenance