

# Coffee Making (ShortCourse)

COURSE CODE	3120HOS100
LOCATIONS	Warrnambool
STUDY MODE	On Campus, Short Course
Length	Three hours
Commencement	Follow the book now button for upcoming dates
Timetable	One, three-hour class

## Course Overview

*This section gives you an introduction to what you will be learning in this course, plus course outcomes, career opportunities, and student support.*

### Introduction

Making good coffee takes training and practice. If you are looking for work in places that serve coffee, such as cafés, restaurants or bistros, this course will provide you with the skills and knowledge you need to make great coffee.

### What will I Learn?

- the art of making coffee
- operating and cleaning an espresso machine
- the different varieties of coffee
- how coffee is roasted and blended
- how to correctly store coffee beans.

### Course Outcomes and Career Opportunities

On successful completion, you will be equipped with the skills to work in hospitality businesses making and serving coffee.

### Pathways

This course may provide a pathway for further study in the hospitality industry.

## Course Requirements

*This section gives you an overview of entry requirements, course units and electives, skills recognition, and assessment criteria.*

### For this course, you will need to:

- provide photo ID to the trainer on the day of the course
- bring a pen and paper
- wear casual clothing.

### Units offered

This short course does not include accredited units and training.

## Fees

*This section gives you an overview of course fees, subsidies, and how they can be paid.*

### Course Fees

Here's an outline of fees and costs associated with your course.

Course fees by student type	Indicative Course Fee
Government subsidised rate (if eligible)	\$0.00
Concession rate	\$0.00
Full fee rate (if not eligible for govt subsidy)	\$100.00

  

Additional course fees	Indicative Course Fee
Course consumable/materials (approximate)	\$0.00

### How do I pay for the short course?

You can book and pay for your place in a short course online by following the book now button. Alternatively, you can call us on 1300 648 911 or visit your nearest campus for assistance in your booking.

If your course is to be invoiced to a third party, (eg. Work Cover, employer or agency) an Authority to Invoice (ATI) form needs to be completed and signed by the third party. Please contact us via the live chat below, calling 1300 648 911, or email [short.courses@swtafe.edu.au](mailto:short.courses@swtafe.edu.au) to receive the form.

## Next Steps

*Ready to take the next step? Here you can make an enquiry, attend an information session or begin the application process.*

### Careers and Course Advice

Not sure which course is right for you? South West TAFE will help you find your way.

Our Careers Coaches at the [Skills and Jobs Centre](#) is here to support you. Whether you're exploring career options, transitioning from school to the workforce or looking to study after school we're here to help you.

### Student Support

As a SWTAFE student, you can access a variety of support services that will enhance your study experience and help you complete your studies successfully. For more information about any of these services, [visit our student page](#).