



Christchurch Campus

Canterbury College's Hospitality English + Barista course will provide students with the necessary skills and knowledge required to be able to confidently prepare each type of espresso beverage.

The course will cover:

- Maintenance and preparation of equipment
- Producing quality espresso drinks and latte art tips
- Customer service and cash-handling skills
- Workplace English and CV preparation
- Coffee history and bean types
- Workplace health and safety

We teach students how to make a variety of espresso drinks, including:

- Short black
- Cappuccino
- Latte
- Hot Chocolate
- Long black
- Flat white
- Mocha
- Americano

Students must have an English level of at least pre-Intermediate in order to enter the course.

Curso Structure

Course length

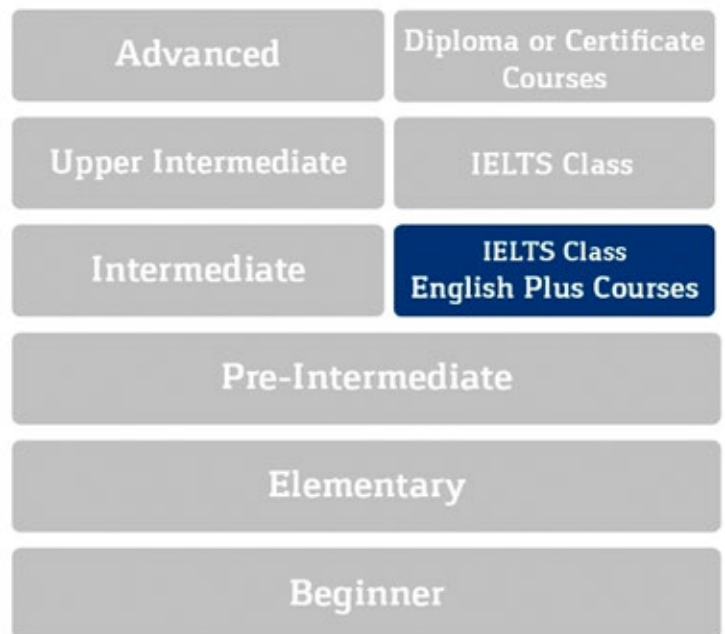
General English: From 2 to 10 weeks full-time

Hospitality English: 2 weeks part-time morning

Barist Course: 10 hrs (1 week part-time afternoon)

Start dates: Contact us for start dates

Levels: Intermediate



Example of Course Structure

| | WEEK 1 | WEEK 2 | WEEK 3 | WEEK 4 | WEEK 5 | WEEK 6 |
|-----------|-----------------|-----------------|-----------------|-----------------|---------------------|---------------------|
| 9am - 1pm | General English | General English | General English | General English | Hospitality English | Hospitality English |
| 2pm - 4pm | Free Lesson | Free Lesson | Free Lesson | Free Lesson | Barista Practical | |

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