

Apply Now!

\$1,500

The price is all-inclusive

Master Barista

4-week course

 **Oxford International**



WEEK 1

- Familiarise yourself with industry standards
- Learn about barista health and safety
- UE student café workplace induction
- Explore Melbourne's coffee scene on a tour



WEEK 2

- Coffee: history, origins, processing, farming
- Master milk steaming and texturing
- Latte Art - master the art of presentation
- Customer service and café efficiency tips



WEEK 3

- "Alternative Brewing" introduction: Filter coffee
- "Aeropress" and "Pour Over" methods
- Enjoyable 'Knowledge Check' for progress
- Class trip to our coffee roaster




WEEK 4


- Job readiness for Barista positions
- Sensory Analysis: "Coffee Cupping" session
- Final challenge: revise, practice
- Master Barista Graduation Day

ABOUT THE COURSE

Discover your passion for coffee with our *Master Barista* course. Immerse yourself in coffee history, perfect Latte art, and gain hands-on experience to kickstart your barista career!

 **Gain practical barista experience at Universal Café on Thursdays and Fridays** (subject to teacher confirmation)

 **Upcoming 2026 Intakes:** 2 Feb | 2 Mar | 7 Apr | 4 May | 1 Jun | 6 Jul | 3 Aug | 7 Sep | 5 Oct | 2 Nov

 **December and January intakes** are announced closer to the holidays, featuring **2-week courses**, Monday to Thursday, due to the Christmas and New Year break.

WHY CHOOSE US?

- **Expert** Master Barista teacher
- **Modern** facilities in Melbourne CBD
- **Personalised** guidance
- **Hands-on** learning

Join our *Universal English* online community and make learning fun!

@universalenglish_australia



Timetable

Monday to Wednesday
9:30am - 2:30pm



Intakes

1st Monday
of the month



Required English level

Intermediate