



Course: Master Barista Coffee

Training Trainees Name:

Date:

Practical Activity Instructions

Steps 1: Trainees to demonstrate the steps involved to complete the below activities practically in a workplace environment.

Step 2: Trainees to demonstrate competency by writing the type of coffee prepared at their Barista Coffee practicals (one for the Basic Barista & two for the Master Barista)

Type of Coffee	Preparation Method	C/NYC
Caffe Latte		
Mocha		
Cappuccino		
Flat White		

Workplace Assessor:

Date:

