

BARISTA SKILLS

MASA WILD HIMALAYAN
BREW



BARISTA COURSES AT MASA

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ABOUT US



MASA is a CTEVT registered Coffee School which was established in 2021 with the objective of providing world-class coffee education. We offer coffee courses in various areas from Barista skills, coffee sensory, brewing and Coffee shop management.

We provide our students with the best curriculum based on Australian Barista skills standards, training delivery methods and practices, facilities and learning environment to equip them to become competent Baristas who can meet the standards of the international hospitality industry! The Professional Barista course is designed keeping in mind the gaps that exist between Barista courses and training and the international hospitality industry requirement increasing the chances of securing a job abroad!

We also have our Cafe area in front of our training lab for providing internship opportunity to our students. Internship opportunities provide students real exposure to the industry and customer service which helps student gain more confidence and hone their Barista skills!

PROFESSIONAL BARISTA SKILLS

COURSE CONTENT



Prepare and Serve Espresso

Plan and monitor Espresso Coffee

Prepare and Serve Espresso based drinks

Latte Art

Prepare and Serve Iced Beverages

Prepare and Serve commercial alternate drinks

Coffee Brewing Methods

Use Hygienic Practices for Food Safety

Provide Service to Customers

Inventory Management & use of POS System for Cafe Management

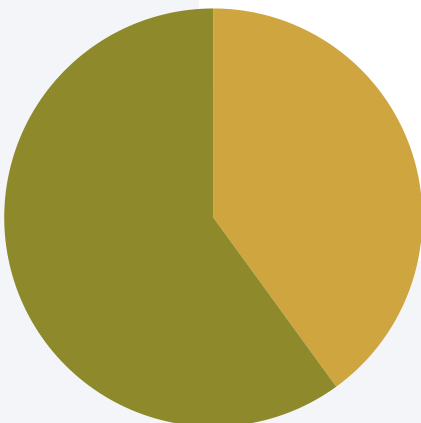
Process Financial Transactions

So you want to make sure you are investing in the right course to master Barista skills and confirm job security abroad?

You want in-depth knowledge both theoretical and practical regarding coffee making, brewing, international industry hygiene standards, machine maintenance, tools and equipment, customer service, inventory management and use of POS system? This is the right course for you!

**Theory
40%**

**Practical
60%**



COURSE DURATION: 3 weeks (1 week additional internship in MASA Cafe which is optional)

DAYS: 6 days a week | **Time:** 8:30 AM-5 PM - different slots available

MASA CAFE

INTERNSHIP OPPORTUNITY



Commit 8
hours per
day for 1
week



WHAT'S COVERED?

INTRO TO COFFEE

- Introduction to Barista
- Duties and Responsibilities of Barista
- Introduction to Coffee and its history
- Coffee growing regions
- Coffee Variations and Types
- Beans and flavor profile



SEED TO CUP

- What is seed to cup
- Parts of Coffee Cherry
- Terroir
- Varietals
- Processing
- Roasting
- Single O v's Blend
- Summary (Flavor re-cap + video)

PREPARE AND SERVE ESPRESSO COFFEE

- Overview of equipment (Grinder, scales, tamp, knock tube)
- Espresso Machine (Shot buttons, group heads, portafilter, basket slides, steam, wand, cloths & cups)
- Extracting a perfect shot of espresso
- Steps in Espresso Making
- Variables in Extraction
- Demitasse
- Serve an espresso



PLAN AND MONITOR ESPRESSO COFFEE

- Coordinating the operational aspects of espresso coffee preparation
- Monitoring the consistency and quality characteristics of espresso coffee beverages
- Grind size and calibration
- Under extraction and over extraction
- Maintaining commercial grade espresso machines and grinders

WHAT'S COVERED?

PREPARE ESPRESSO BASED DRINKS

- Spinning milk
- Steaming Techniques
- Temperatures
- Standard Recipes
- Espresso Drinks (Ristretto, Espresso, Doppio, Americano, Affogato)
- Milk Based Espresso Drinks (Cappuccino, Piccolo Late, Cafe Latte, Macchiato, Flavored Latte, Caramel Macchiato, Cafe Mocha, Flat White)



- Prepare and serve iced beverages (Iced Americano, Iced Latte, Iced Cappuccino, Iced Caramel Macchiato, Iced Mocha, Frappuccino, Blended Mocha)
- Prepare and serve alternate drinks (Lemonade, Iced Tea, Milkshake, Smoothies, Oreo Shake)
- Orthodox Tea
- Coffee Brewing Methods (French Press, Aero Press, Hario V60, Siphon Coffee, Chemex)

USE HYGIENIC PRACTICES FOR FOOD SAFETY

- Hygiene Laws & Regulations
- What is a contaminant?
- Responsibilities
- Food Safety Program
- Health issues causing hygiene risks to food safety
- Hygiene work practices
- Personal Hygiene
- HACCP and Food Safety Programs
- Food Hazards Identification and Removal
- Reporting Health Issues



PROVIDE SERVICE TO CUSTOMERS

- Becoming a great communicator
- Professional Service Standards
- Customer Service Policies and Procedures
- Professional attitudes and attributes
- Customer needs and expectations
- Standards of personal presentation and hygiene
- Collecting feedback
- Enhancing service delivery in response to feedback



WHAT'S COVERED?

PROCESS FINANCIAL TRANSACTION

- Receive check and record the cash float
- Transactions and receipts
- Reconcile Takings
- Variances
- Record keeping & security procedures
- Other type of financial transactions
- Features and functions of Point of Sale software
- Demo and use of POS Software



INVENTORY MANAGEMENT

- Store keeping
- FIFO
- Inventory record keeping
- Inventory record maintenance
- logbook Maintenance
- Wastage Reports

LATTE ART

- Spinning Milk
- Pouring Milk
- Learning the right techniques
- Latte Art Designs
- How to pour Latte like an expert
- Heart, Tulip and Rosetta



**DON'T FORGET
TO HAVE FUN DURING
TRAINING!**

BASIC BARISTA SKILLS

COURSE CONTENT

- Introduction to Coffee & Espresso Basics
- Espresso Extraction
- Milk Frothing Techniques
- Basic Latte Art (Heart)
- Use Hygienic Practices for Food Safety
- Customer Service Skills
- Coffee Brewing Methods (French Press, Aero Press, Pourover)
- Iced Beverages Preparation



COURSE APPLICATION

The Basic Barista Skills course applies to entry-level roles in cafés, restaurants, hotels, and mobile coffee carts, where foundational coffee-making skills are essential. It equips participants with the ability to prepare espresso-based drinks, iced beverages, and provides knowledge of customer service and hygiene practices. This course is also ideal for coffee enthusiasts looking to improve their home brewing techniques and create café-quality beverages.



CERTIFICATION



You will be provided certification from MASA after the Final Pressure Test Assessment. You will also be provided internship letter if you have enrolled in the Professional Barista skills course once you have completed internship at MASA Cafe.

The certificate will entail the various competencies you have accomplished throughout the training period. Students are required to maintain 90% attendance for completing the course successfully.



TRAINING LAB



COURSE FEE

Professional Barista Training = NPR 20,000
Basic Barista Training = NPR 12,000

The fee includes the practical costs of all the drinks that will be prepared during the training. Students will also be provided a T-shirt by MASA during the internship. It is mandatory to wear the T-shirt during internship

**Request for the QR Code to
BOOK THE SEAT at
info@masa.com.np or DM us in
our social media accounts!**

PAYMENT PLAN

One-shot Payment
(1000 discount)

Installment Plan
50% during Admission
50% (within 1 week of
class start date)

**BOOK YOUR SEATS
NOW!**

**THANK YOU, WE LOOK
FORWARD TO HAVING
YOU HERE!**



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On the way to
Police Hospital

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