

# Work-Ready Lexis Barista Program.

Gain all the skills, techniques and knowledge to become a confident, work-ready Barista in Australia. Exclusive to Brisbane and Noosa campus.

RTO: 41178 | CRICOS: 03459G



LEARN MORE

## About the Program.



The Lexis Barista course is exclusive to our Brisbane and Noosa Campus, provides high-quality Barista and Customer Service training.

Every student of the Lexis Barista course will receive at least eight hours of supervised work experience in our fully operational café, meaning that graduates are in high demand from local employers.

Just as importantly, we included two units of Nationally Recognised Training – **SITXFSA005 (Use hygienic practices for food safety)** and **SITHFAB025 (Prepare and serve espresso coffee)** – both critically important in finding work in the food service industry.

Students will leave with a Lexis English certificate highlighting their study of Customer Service Skills, as well as two units of competency of Nationally Recognised Training.





## COURSE CONTENTS

### 2 weeks of Customer Service Skills + Barista Training (inc. operational work experience)

- Follow hygiene procedures and identify food hazards
- Report any personal health issues
- Prevent food contamination
- Prevent cross-contamination by washing hands
- Organise coffee workstation
- Select and grind coffee beans
- Advise customers and take espresso coffee orders
- Extract and monitor quality of espresso
- Undertake milk texturing process
- Serve espresso coffee beverages
- Clean espresso equipment
- Prioritise customers
- Communicate with customers
- Explain price availability product benefits
- Follow directions & carry out instructions
- Recognise customer problems and resolve them
- Record simple notes and basic information

#### This course includes 2 units of competency:

- SITXFSA005 Use hygienic practices for food safety
- SITHFAB025 Prepare and serve espresso coffee

#### What to Bring & Wear

- Bring: A laptop or tablet – this is essential for the course.
- Wear: A plain black T-shirt & enclosed shoes.

## INTAKE DATES

**2025:** 7 Jul, 4 Aug, 1 Sep, 7 Oct, 3 Nov, 1 Dec  
**2026:** 5 Jan, 2 Feb, 2 Mar, 7 Apr, 5 May, 1 Jun,  
 6 Jul, 3 Aug, 7 Sep, 6 Oct, 2 Nov, 7 Dec

## DURATION

2 weeks

## AVAILABLE CAMPUSES

Brisbane / Noosa

## TIMETABLE

Mon-Fri, 8:30am – 12:30pm

## VISA TYPES

Working Holiday / Student / Tourist

## TUITION FEE

\$1,199

*Included Training Fee of \$799  
 & Resources Fee of \$400*

## ENTRY REQUIREMENT

Intermediate level of English

## CLASS SIZE

6–10 students per class\*

\*Maximum of 10 students per intake and a minimum  
 6 students per intake for delivery

\*Courses can be cancelled at the discretion of the  
 college. A full refund will be provided in this instance



# Work-Ready in 2 weeks.

The two-week Lexis Barista course includes classroom instruction in Customer Service skills followed by practical Barista training and then operating Lexis' in-house café, serving coffee and learning the ins and outs of all aspects of operating a small hospitality business.

This collaborative program between Lexis English and The Culinary Academy is designed to provide the language and work skills in high demand from Australian employers. Ideally, it suits students on either a Working Holiday or a Student Visa who are looking to maximise their employment opportunities in Australia.



## 4-WEEK JOB READY PACKAGE SPECIAL

Enrol both the Bar & cocktail making course and the Barista + customer service skill course and save tuition fees!

**2-week Bar skill & Cocktail making  
 Job ready program**

+

**2-week Barista skill & Customer service  
 Job ready program**

**\$2,398 \$2,198**

*Training Fee: \$1,398  
 + Resources Fee: \$800*

## SAMPLE TIMETABLE\*

### Week 1 8:30 am – 12:30 pm

\*The content & schedules may change

| Monday  | Tuesday  | Wednesday   | Thursday  | Friday   |
|---|--|---|---|--|
| <ul style="list-style-type: none"> <li>• Orientation</li> <li>• Introduction</li> <li>• Customer service</li> <li>• Hygiene in the Hospitality industry</li> <li>• Food hygiene</li> <li>• Espresso machine management</li> <li>• Digital learning guide</li> <li>• Quiz</li> </ul> | <ul style="list-style-type: none"> <li>• Setting up the coffee workstation</li> <li>• Hygiene management</li> <li>• Case study (Hygiene)</li> <li>• Coffee brewing process</li> <li>• Features and functions of espresso machines and grinders</li> <li>• Type of coffee</li> <li>• Type of milk and beans</li> <li>• Cleaning the espresso machine</li> </ul> | <ul style="list-style-type: none"> <li>• Hygiene Management</li> <li>• Espresso concentration</li> <li>• Milk texture</li> <li>• Coffee tasting</li> <li>• Customer service in English</li> <li>• About customers</li> <li>• Role-play customer service</li> <li>• Practical Coffee making</li> </ul> | <b>Practical Coffee sales</b> <ul style="list-style-type: none"> <li>• Taking orders for coffee and beverages</li> <li>• Service delivery</li> <li>• Practice billing</li> <li>• Eye contact and body language</li> <li>• Quiz</li> <li>• Food tasting</li> <li>• Coffee-making practice</li> </ul> | <b>Practical Coffee sales</b> <ul style="list-style-type: none"> <li>• Texture of food, coffee and beverages</li> <li>• Watching barista videos</li> <li>• Barista essentials</li> <li>• What is customer service?</li> <li>• Coffee-making practice</li> <li>• Café visits</li> </ul> |

### Week 2 8:30 am – 12:30 pm

|   |   |   |   |   |
|---|---|---|---|---|
| <b>Practical Coffee sales</b> <ul style="list-style-type: none"> <li>• Resume writing</li> <li>• First impressions</li> <li>• Coffee-related assignments</li> <li>• Coffee-making practice</li> <li>• Quiz</li> <li>• Food tasting</li> <li>• Coffee-making practice</li> </ul> | <b>Practical Coffee sales</b> <ul style="list-style-type: none"> <li>• Group work on assignments</li> <li>• Coffee delivery service (Classroom or office)</li> <li>• Café service practice</li> <li>• Coffee-making practice</li> </ul> | <b>Practical Coffee sales</b> <ul style="list-style-type: none"> <li>• Spices used in coffee</li> <li>• Tableware used for serving espresso coffee</li> <li>• Discussion of another coffee-related knowledge</li> <li>• Tips for barista interview</li> <li>• Case studies</li> </ul> | <b>Practical Coffee sales</b> <ul style="list-style-type: none"> <li>• Handling customer complaints</li> <li>• Dealing with difficult customer and taking orders</li> <li>• Café-related activities</li> <li>• Assignments</li> <li>• Coffee-making practice</li> </ul> | <b>Practical Coffee sales</b> <ul style="list-style-type: none"> <li>• Free time to use the espresso machine</li> <li>• Individual consultations on resumes</li> <li>• Displaying food and beverages attractively</li> <li>• Café and cleaning</li> <li>• Espresso machine cleaning</li> <li>• Coffee-making practice</li> <li>• Graduation ceremony</li> </ul> |
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Contact Us to Learn More: [Marketing@LexisEnglish.com](mailto:Marketing@LexisEnglish.com)

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