

BARISTA TRAINING PROGRAM



FREE TO HIGH SCHOOL STUDENTS!

Weeklong Spring Break Program

LEARN A NEW SKILL! EARN A CERTIFICATE! BUILD YOUR RESUME!

TCFB Barista Training Program guides students through the basic operations of a coffee shop/restaurant, teaching the skills required to be a barista. Industry professionals and our Culinary Academy staff offer classroom and hands-on training not only in coffee brewing, but also in customer service, counter operations, and food safety.

WHAT DO WE COVER?

- Coffee, Origin and Roasting
- Brew Methods
- Espresso Machine and Milk Steaming
- Standard & Specialty Drink Recipes
- Kitchen, Café & Food Safety
- Customer Service and Teamwork
- Cash register / POS
- Cafe operations

BENEFITS

- Open to ages 16+
- Professional staff with extensive experience in specialty coffee and café management
- ServeSafe Food Handler Certification
- BH Barista One Certification
- Employability and job readiness support
- Small student-to-instructor ratio
- Training is provided at no cost to students



A Certificate of Completion, ServeSafe Food Handler Certification and BH Barista One Training Certificate will be awarded upon successful completion of all program contents.



March 13 - March 17

For more information contact
jobtraining@tcfoodbank.org



StopHunger.org

