

Barista/Café English

Student testimonials



Tomoko Nakao – My love for coffee made me join the course. There were lots of new words to learn so it was a bit hard but I really enjoyed the course. During the 5th week of the course, I did work experience and made more than 50 cups of coffee, Lattes, Cappuccinos, Macciatos, Flat whites, Long blacks, Hot chocolates..... You name it, I will make it. I was also able to take 7 orders from customers during the work experience and it made me feel so good.

Seo So Young – When I was working for an Australian Café, I saw an advertisement about the course and I thought it is a right course for me. Even though I had worked for nearly 6 months at the café and had experience of taking orders and making coffees for clients, I felt something was missing. It was hard to work without good customer service skills. I made coffee but the coffee was the same for Latte, Cappuccino or Flat white. I served clients but didn't really care about food hygiene. From the course, I got what I wanted. Now I understand why it is so important to be aware of food hygiene and why is important to know about different types of coffee. I can explain about coffee like an expert now and differentiate different types of coffee and make real coffee for people with different tastes.



Park Yong Jin – I enjoyed the course because it focuses on a special subject. We had lots of role plays during the course regarding real life situations in the industry. We also learned about the names of different coffees, the espresso machine, vegetables, food and ingredients, wine and different types of cheese. Through coffee lessons, we tasted coffee from different coffee beans and created some coffee art. Some looked like they were made by a real expert. It was harder than I thought to make a perfect combination to make a good cup of coffee. I definitely

recommend this course to anybody who is interested in the area. English skills are important since we have to learn lots of new things from the course.

Byung Soo Ki – I joined the course because I love coffee and now I want to find a job in the industry to use the knowledge that I learned. I also want to explore more about the industry. I studied up to the advanced level of General English but it wasn't enough for me to enjoy my social life in an English speaking country because I was still struggling to order food in a nice restaurant and finding it hard to communicate with employees in the place. From the course, I learned about coffee, food, wine, cheese etc. I also learned how to communicate with customers, what good customer service is and how to take orders. I can actually use all this knowledge to enjoy myself as a customer as well. It will be a big advantage for me in the future. I obtained concrete ideas about the lessons through repetitive lessons - we watched DVDs and reviewed them in the class with detailed explanation from the class teacher. I really enjoyed the class.





Yumi Higuchi – I joined the course because I wanted to study something different to General English. I enjoyed conversations with classmates since we had a common topic to share. We all love to make coffee and enjoy drinking it. I had great fun during the practical sessions and tour to the Jasper coffee factory. I used to work for McDonalds in Japan and had some foreign customers. At that time, I found that it was hard to describe food to them in the right way. From the course, I learned how to describe the menu and what good customer service is. I will use the knowledge for my

future employment.

Kim Jung Sook – I really enjoyed the tour to Jasper coffee factory during the course. We tasted coffee made with different types of coffee beans. There are at least 20 different types of coffee beans at the factory and we had a chance to analyse them - difference in colour, size, washed or unwashed etc. We also met a master coffee roaster there. From the class, we didn't just learn about coffee but also improved our general communication skills and useful expressions so it helped me to converse with local people. I was also impressed with Chris at the school. When we were studying names of ingredients for food, he brought rhubarb to the class so we could see what it looked like. After the course, I will look for a job in the industry.



Nam Yi Lee – I love learning something, especially something related to cooking. I really enjoyed the practical coffee making sessions. During the session, we could ask Melisa any questions, and made different types of coffee, even the ones that were not in the book. I liked the quiz session. We constantly learned new vocabulary and then had simple quiz sessions in the class. It helped me a lot to understand things clearly. The class was small so everything was explained in detail by our class teacher. The knowledge that I learned about food hygiene was very useful too because it can be

used for wider range of future employment. I was very much impressed by the coffee roasting factory. The owner came and explained the full steps of processing coffee including planting, growing, harvesting, roasting and fair trading.

Hiroko Okajima – The course was a little difficult for me because it involved learning lots of new concept and vocabulary for coffee, the coffee machine and workplace hygiene. However, our class teacher explained things using easy words and good examples so I was able to enjoy the course. I also studied at home after each lesson. I have to go back to Japan next month and hope that I can find a job in the Hospitality industry so I can use all the knowledge and skills that I learned from this course.

