

## CDPVTC Training Area

# Barista

The Barista training program is designed to prepare students to gain and successfully integrate into entry-level work as a barista in businesses that employ staff to serve coffee.



## Expectations & Requirements

While on the job, you will be expected to display the following traits at all times:

- Punctuality and dependability
- Attention to detail and accuracy
- Stand for long lengths of time
- Lifting up to 20 pounds
- Strong communication skills
- Cooperation

## Learning Objectives

- Provide excellent customer service
- Ensure that each customer is met with a smile, friendly greeting, and a positive experience when visiting the coffee bar
- Handle cash, make change and process transactions accurately
- Manage inventory and supplies, such as coffee beans, milk, and syrups
- Maintain and clean equipment, including espresso machines, grinders, and cold brewers
- Prepare a variety of hot and cold drinks, including hot coffee, cold brew, lemonades, soda, etc.
- Operate coffee makers, espresso machines, fountain soda machines, and related devices/accessories
- Perform milk frothing tasks to achieve the creamy texture that is important to many coffee drinks such as cappuccinos, lattes, mochas, and macchiatos



# Career Options

Upon completion of the Barista training program, students will be ready to obtain entry-level employment in one of the following areas:

## Barista

This is an entry position in which a person will prepare and serve various drinks including coffees, lattes, espressos, and cold brews.

## Roaster

This position requires more details into the roasting process, specifically the temperature and the time in which the bean roasting occurs to maximize the desired flavor.

## Bean Sourcer

This position requires travel to coffee bean farms in various locations in order to understand the type of beans required for the customers.

## Café Owner/Manager

With some experience in hand, this position would be for overseeing all aspects of the coffee shop/café.

## Technical Specialist

This position trains the person to work and maintain barista-related machines.

## Barista Trainer

For those who have worked as a barista, this position combines coffee and teaching perfectly. A barista trainer would work with new employees to teach them the skills needed to make the various drinks on the menu and to utilize the available appliances.

## Minimum Requirements

- At this time, students must complete Food Service training first and be able to pass the ServSafe exam before they can have a program trial with the Barista Program.
- Math level required for Barista is 4th grade. Higher grade levels are required because students will count money, engage in simple math, and measuring.
- Reading level required for Barista is 4th grade.

## Course Duration and Sequence

The Barista training program will last 200 hours. This is in addition to any previous food service training that the student has completed. Please note that with the addition of ancillary services as well as individual pace, student completion timelines will vary.

 **Kentucky Career Center**  
Vocational Rehabilitation

To learn more about this program and others, please scan the QR code.



**TEAM KENTUCKY**  
EDUCATION AND LABOR CABINET

The Kentucky Office of Vocational Rehabilitation does not discriminate on the basis of race, color, national origin, sex, disability, age, religion or mental status in employment, or provision of services and provides, upon request, reasonable accommodation including auxiliary aids and services necessary to afford individuals with disabilities an equal opportunity to participate in all program activities. Printed with Federal Funds November 2024.