



Barista Class

The Barista Class at International Culinary Studio offers an exciting opportunity to learn the art of crafting a range of espresso beverages. This hands-on class will provide you with the skills and knowledge needed to prepare a variety of espresso beverages under expert supervision. Whether you are a coffee enthusiast or aspiring barista, this class is designed to enhance your barista skills and take your coffee-making abilities to the next level.

Class Date: 6 April, (Sat) 10:00 – 13:00

Cost: The course fee is \$99 per person (3 hour lesson).

Location: International Culinary Studio Training Kitchen, located at 1/57 Warrington Street, Christchurch.

Class Highlights:

- Learn the fundamentals of preparing espresso beverages
- Understand the proper techniques for extracting espresso shots
- Discover the art of steaming and frothing milk to create velvety textures
- Gain hands-on experience in preparing a range of espresso beverages
- Receive expert guidance and supervision throughout the class

Join us for an enriching and interactive Barista Class that will equip you with the skills needed to impress with your coffee-making abilities. Enrol now to secure your spot and embark on a journey to become a skilled barista. To register or for any further inquiries, please contact Ansie at ansie@internationalculinarystudio.com. Class will only run if more than 10 people register for the class.

T&Cs apply.

