

Course Syllabus

Course Code	Course Title	ECTS Credits
HSPO-114	Barista Operations	4
Prerequisites	Department	Semester
None	Hospitality	Spring
Type of Course	Field	Language of Instruction
Required	Food and Beverage	English
Level of Course	Lecturer(s)	Year of Study
Diploma	Mr. Nicholas Orphanides	1 st
Mode of Delivery	Work Placement	Corequisites
Face to Face	1	None

Course Objectives:

The main objectives of the course are to:

1. Introduce students to the techniques and methods of preparation and service of coffee, tea and other beverages
2. Refer to cultivation, classification, processing and fermentation, as the course provides a comprehensive coffee and tea chain overview
3. Emphasize the professional and practical skills that will be necessary for professionals behind the bar so they can produce a wide variety of different types of coffee, beverages and tea
4. Enable students to identify and correct possible quality problems in the preparation and storage of coffee, tea or beverages

Learning Outcomes:

After completion of the course students are expected to be able to:

1. Apply sensory evaluation skills to identify and appreciate the unique flavors, aromas, and textures of different coffee varieties and blends.
2. Understand the principles of equipment maintenance and cleaning to ensure consistent quality and safety.
3. Master the art of coffee-making and produce high-quality espresso-based beverages, such as cappuccinos, lattes, and macchiatos.

4. Develop a deep understanding of coffee beans, including the different types, roasts, and origins, and how to grind and brew them to perfection.
5. Know the quality features and functions of the product
6. Prepare a wide variety of coffee, tea and beverages based on quality characteristics
7. Properly apply the methods and techniques of preparation and beverage presentation and service
8. Serve the needs of customers
9. Properly clean and maintain the equipment.

Course Content:

- Historical Background
 - Developments in coffee, tea, cocoa and other beverages
- Products and ingredients
 - Varieties, characteristics, tastes
- Origin of basic products
 - Production regions, countries
- Processing
 - From cultivation to final product
- Storage and handling
 - Effective storage and processing for quality and taste preservation
- Equipment
 - Presentation and training for proper usage, cleaning and maintenance of all relevant equipment
- Coffee types
 - Theory and practice for a wide variety of coffee types based on latest trends
- Coffee decoration
 - Techniques for garnishing
- Serving utensils
 - China, glasses, other tools
- Guest service
 - Guest contact/communication
 - Service delivery
 - Guest satisfaction

Learning Activities and Teaching Methods:

PowerPoint Lectures, Lab Workshop Applications, Assignments, Practical Exercises

INTERCOLLEGE

Assessment Methods:

Class/Labs Participation, Assignments, Mid-Term Exam, Final Exam

Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
The Craft and Science of Coffee	Folmer, B.	Academic Press	2020	9780128035207
Barista Reference Book	Galtieri, A.	MIT Press	2020	979-1220066082

Recommended Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Coffee Cookbook	Weber, P.	Poly Weber	2022	979-8428037128
Barista Book	Sawada, H.	Skyhorse	2019	9781631582189