



LANGUAGE
SCHOOLS

CAFÉ WORK SKILLS ELECTIVE

- Learn specialized vocabulary for serving and making coffee
- Get experience using professional coffee making equipment
- Develop teamwork and coffee barista skills that will make you more employable

AVAILABLE IN

Brisbane
Sydney
Melbourne

ENTRY REQUIREMENT

ILSC Beginner 3

COURSE SCHEDULE

This course is an afternoon skills elective

COURSE LENGTH

4 weeks

2020 START DATES

Session Start Dates

Course available subject to enrollment

2020 FEES

Registration fee:	\$230 (non-refundable)
Materials fee:	\$80 (1-4 weeks of study)
	\$120 (5-11 weeks of study)
	\$220 (12-23 weeks of study)
	\$320 (24+ weeks of study)
Tuition:	Full-Time Morning, Afternoon, Evening, or Intensive fees

COURSE DELIVERY, ASSESSMENT METHODS, & COMPLETION

All General English programs are delivered face-to-face. Most students will complete one academic level within 8 weeks. At the end of every 4 week session, teachers provide students with a Student Progress Report (SPR). Students must earn at least 70% on their SPR to move to the next level. The SPR assesses student performance in class (speaking skills, grammar skills, etc.) and assessment results (tests, homework, quizzes, etc.). Students will receive a certificate of completion at the end of their studies as long as they have met the attendance requirement. Students will also receive additional certificates for most specialty programs upon successful completion of program requirements.

DESCRIPTION

ILSC Australia's Café Work Skills course provides practical, hands-on learning and prepares students for work in an English speaking café or customer service position. Students are introduced to a wide range of tasks and functions typical of work in a café, and practise their skills in ILSC's simulated café environment, taking orders, and serving beverages to students on campus. Students who successfully complete the course will receive a Café Work Skills Certificate.

COMMUNICATION SKILLS

- Specialized vocabulary for the café work environment
- Improve pronunciation
- Describe menu items
- Build general language skills
- Language for the work search
- Spoken interaction skills
- Interpersonal skills
- Intercultural skills
- Develop communication fluency

CAFÉ WORK SKILLS

- How to make typical hot beverages including cappuccinos, espressos, lattes, hot chocolates, mochas and more
- How to use professional coffee making equipment
- Handling money
- Taking orders
- Serving customers
- Cleaning and maintenance of coffee making equipment
- Health and safety procedures



CHECK OUT OUR STUDENT STORIES ON ILSC TV

 [CLICK HERE TO WATCH THE VIDEO](#)

WWW.YOUTUBE.COM/ILSCTV