



SYNC

**INTER-
MEDIATE
BARISTA
COURSE**

www.synctraining.co.za

INTERMEDIATE BARISTA COURSE

This certification sets a Stew apart, demonstrating a commitment to exceeding guest expectations and handling special coffee requests with confidence.

Additionally, it opens opportunities to work on yachts where personalized service is key, and premium coffee preparation is a valued skill.

It's a small investment that adds significant value to your skill set and career.



WHO IS THIS COURSE FOR?



This course enhances a Stew's ability to offer premium coffee service, increasing guest satisfaction, expanding skill sets, and improving job opportunities in the competitive superyacht industry.

This course is suitable for the trade and ideal for Stews on board who want to have a bit extra.

Coffee culture is an integral part of luxury hospitality, and being able to prepare high-quality espresso-based drinks, master latte art, and understand coffee origins showcases attention to detail and dedication to excellence.



WHAT THIS COURSE COVERS

- Introduction to the bean
- Tools of the trade
- Espresso machine Setup & calibration
- Perfect espresso extraction
- Milk stretching, texturing, and basic latte art
- Preparation of all coffee beverages
- Barista lingo And etiquette
- Written & practical exams
- Learn how to blend your own variety of bean blends, advanced latte art, to the costing of coffee beverages.



@superyachtstew_sync



GET IN TOUCH FOR MORE

**For more information and
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