



Advisory ● Bakery ● Roastery ● Training





# BARISTA SKILLS

Barista Skills focuses on the key elements required to set a grinder, prepare an espresso and milk texture for cappuccinos. This module allows you to gain a deeper understanding of the coffee itself and build on your practical skills for milk techniques, latte art, not to mention health and safety, customer service and entrepreneurship.

The program includes Introduction to Coffee, Coffee Roasting & Grinding, Brewing Methods, Introduction to Coffee and latte art and Fundamentals of Coffee Shop Management.

**Mode of Learning:** On Campus

**Timings:** 8 am to 5 pm (Available for both Weekday and Saturday classes)

**Duration:** 80 hours of coursework and 3-months' internship

**Start Date:** January 25th, 2025 | May 24th, 2025 | September 27th, 2025

**Tuition:** 70,500 | **Application:** 2,000

## Entry Requirements:

- 16 years of age and above
- No prior coffee experience required
- O Level Certification
- English proficiency

## MASTERCLASSES

Curated for enthusiasts seeking to learn coffee techniques either in:

**Latte Art** – KES 31,000 or **Brewing** – KES 28,250

40 hours  
Open-enrollment







Boma International Hospitality College  
South C , Red Cross Road, Off Popo Road  
P.O. Box 26601 - 00100 GPO Nairobi, Kenya  
+254 719 050 550, +254 719 050 540  
[study@bihc.ac.ke](mailto:study@bihc.ac.ke)  
[www.bihc.ac.ke](http://www.bihc.ac.ke)

*Follow us on social media*

@bomacollege

