



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: Saturdays Only, 8 am to 5 pm

Duration: 1 month coursework and 1 month internship

Start Date: October 7th, 2023

Tuition: 50,500 | **Application:** 2,000 | **Liability Cover:** 1,000 - KES

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





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