



## UNIVERSITI TEKNOLOGI MARA

### HTH201: BARISTA SKILLS

<b>Course Name (English)</b>	BARISTA SKILLS <b>APPROVED</b>
<b>Course Code</b>	HTH201
<b>MQF Credit</b>	3
<b>Course Description</b>	The course introduces students to the fundamental of barista required by the industry. Basics preparation of knowledge, skills and procedures required by barista also be introduced and highlighted throughout the course.
<b>Transferable Skills</b>	Basic Barista Skills Customer Service Beverage Service
<b>Teaching Methodologies</b>	Lectures, Demonstrations, Practical Classes, Tutorial
<b>CLO</b>	CLO1 Describe the types and methods of producing coffee and tea used in the food and beverage industry CLO2 Display the espresso-related beverage preparation and the equipment maintenance from start to finish. CLO3 Propose a coffee shop operational plan to the benefit of the new business venture.
<b>Pre-Requisite Courses</b>	No course recommendations
<b>Topics</b>	
<b>1. THEORY - BARISTA SYSTEM</b> 1.1) What is Barista 1.2) Job Description & Responsibilities 1.3) Workflow 1.4) Efficiency Enhancement Tools 1.5) Customer Interaction	
<b>2. THEORY - INTRODUCTION TO COFFEE</b> 2.1) History & Origin of Coffee 2.2) Coffee and Revolution 2.3) Social & Coffee Culture 2.4) Scientific Fact About Coffee	
<b>3. THEORY - TYPES OF COFFEE</b> 3.1) Robusta vs Arabica 3.2) Type of Region Producing Coffee 3.3) Popular Type of Coffee in The World	
<b>4. THEORY - COFFEE PRODUCTION</b> 4.1) Species of Plants Used to Produce Coffee 4.2) Coffee Processing - Harvesting 4.3) Roasting & Its Characteristics	
<b>5. THEORY - INTRODUCTION OF TEA</b> 5.1) Origin & History of Teats 5.2) Tea Culture 5.3) Classification of Tea Plant 5.4) Health Benefits of Tea	
<b>6. THEORY - TEA PRODUCTION</b> 6.1) Harvesting of Tea 6.2) Processing & Packaging of Tea 6.3) Types of Tea & Its Additives	

<p><b>7. THEORY - BUSINESS PLAN: OPERATIONAL PLAN</b></p> <p>7.1) Process Planning and Operations Layout  7.2) Production Planning  7.3) Business and Operations Hours  7.4) Material Planning  7.5) Machine &amp; Equipment Planning  7.6) Manpower Planning  7.7) Location Plan  7.8) License, Permits and Regulations Required  7.9) Overheads requirement  7.10) Operation Budget  7.11) Implementation Schedule</p>
<p><b>8. PRACTICAL - INTRODUCTION TO BARISTA SKILLS</b></p> <p>8.1) Personal Presentation  8.2) Attitude as a barista  8.3) Introduction to (Equipment, The Grinder, The Brewer, The Espresso Machine, The Blender)  8.4) Equipment Maintenance ( Daily, Quarterly &amp; Yearly)  8.5) Bar Supplies ( Serving ware, Rags, Tempers, Cleaning Tools &amp; Materials &amp; Diagnostic Tools)  8.6) Hygiene and Safety ( Avoiding Hazards, Health codes &amp; Inspections, Good Form,  8.7) Other related tasks (Related Forms for Cupping, Barista Form, Floor Plan/Layout,</p>
<p><b>9. PRACTICAL - BREWING (Drip Coffee, French Press &amp; Others)</b></p> <p>9.1) Freshness  9.2) Drip Brewing Standard  9.3) Grinding  9.4) Coffee to Water Ratio  9.5) Water Temperature  9.6) Brewing Time  9.7) Setting Up the Filter  9.8) Coffee Filter Types  9.9) Holding Brewed Coffee</p>
<p><b>10. PRACTICAL - ESPRESSO PREPARATION</b></p> <p>10.1) Espresso Percolation &amp; Sequence  10.2) Grinding  10.3) Dosing &amp; Distributing  10.4) Tamping  10.5) The Pour  10.6) The Afterglow</p>
<p><b>11. PRACTICAL - MILK PREPARATION</b></p> <p>11.1) Milk Chemistry  11.2) Milk Preparation Sequence  11.3) Aerating &amp; Texturing</p>
<p><b>12. PRACTICAL - ESPRESSO BASED DRINKS</b></p> <p>12.1) Espresso  12.2) Doppio  12.3) Espresso Americano  12.4) Espresso Ristretto  12.5) Espresso Lungo  12.6) Espresso Long Black</p>
<p><b>13. PRACTICAL - COFFEE MILK BASED BEVERAGES</b></p> <p>13.1) Cappuccino  13.2) Caffè Latte  13.3) Caffè Mocha  13.4) Caffè Macchiato  13.5) Flat White</p>
<p><b>14. PRACTICAL - LAB FINAL EXAM</b></p> <p>14.1) Sensory Evaluation  14.2) Espresso Evaluation</p>

Assessment Breakdown	%
Continuous Assessment	100.00%

Details of Continuous Assessment	Assessment Type	Assessment Description	% of Total Mark	CLO
	Practical	Practical Test 1: Other Methods of Coffee Brewing	15%	CLO2
	Practical	Practical Test 2: Espresso-Based Drinks	15%	CLO2
	Practical	Final Practical Evaluation: Student Required to Make 3 Types of Milk-based Coffee Drinks Using Espresso Machine.	30%	CLO2
	Test	Theory Test 1: (Chapter 1 - Chapter 3)	10%	CLO1
	Test	Theory Test II (Chapter 4 - Chapter 6)	10%	CLO1
	Written Report	A Group of Students ( 3 - 6 ) Required To Propose A Coffee Shop Operational Plan. Student can used/refer to the Operational Plan Chapter in The ENT300 as a reference ( UiTM Entrepreneurship Study Group (2004). Fundamentals of Entrepreneurship. Pearson Prentice Hall.)	20%	CLO3

Reading List	Recommended Text	Reference Book Resources
	<ul style="list-style-type: none"> <li>• Scott Rao 2008, <i>The Professional Barista's Handbook-An Expert's Guide to Peparing Espresso, Coffee and Tea</i>, Scott Rao, 2008 1 Ed., 9, Bukupedia [ISBN: 9781605300986]</li> <li>• UiTM Entrepreneurship Study Group. Malaysian Entrepreneurship Development Centre (MEDEC) UiTM 2004, <i>Fundamentals of Entrepreneurship</i>, revised Ed., Pearson/Prentice Hall [ISBN: 9832639492]</li> </ul>	<ul style="list-style-type: none"> <li>• James Hoffmann 2014, <i>The World Atlas of Coffee</i>, 2nd Ed., Mitchell Beazley [ISBN: 9781845337872]</li> <li>• Tristan Stephenson 2015, <i>The Curious Barista's Guide to Coffee</i>, Ryland Peters &amp; Small [ISBN: 9781849755634]</li> <li>• Alonso Ibarra 2017, <i>The Barista's Ultimate Guide to Coffee</i>, Independently Published [ISBN: 9781520699677]</li> <li>• Kevin Gascoyne, Jasmin Desharnais, François Marchand 2018, <i>Tea</i>, Firefly Books [ISBN: 9780228100270]</li> <li>• David J Morris, Chris Heyer, Lon LaFlamme 2015, <i>The Successful Coffee House</i>, Dillanos Coffee Roasters, Incorporated [ISBN: 9780692441879]</li> </ul>
<b>Article/Paper List</b>	This Course does not have any article/paper resources	
<b>Other References</b>	This Course does not have any other resources	