



**BARISTA  
MASTERY**

# Work-Ready Barista Mastery Program.

**Master the skills, techniques, and confidence to become a work-ready barista.**

**Train under a world-class, curriculum and kickstart your coffee career.**

Craft the Grind™

## About the Program.

The Barista Mastery Course is offered exclusively at our Goldrock Coffee Factory Campus, specialising in barista skills, customer service training and roasting skills.

Founded, owned, and operated by a Specialty Coffee Association (SCA) and Italian Barista School Authorised Trainer (one of the few in Africa), our faculty consists of SCA-certified baristas and roasters with extensive hands-on experience, as well as internationally certified Q-graders and liquorers.

Each Foundation and Intermediate barista or roasting student completes 40 hours of theory, practical work, and work experience in our fully equipped café, **ensuring graduates are work-ready** and highly attractive to employers around the world.

Graduates of the Barista Mastery Course gain the skills, experience, and confidence to immediately contribute in the workplace. This course is more than just training it's a launchpad into a dynamic, fast-paced industry that values passion, creativity, and entrepreneurship.

If you're passionate about creating, connecting, and building something of your own, or if you seek a globally competitive advantage, this is the perfect starting point.

At Barista Mastery, we celebrate coffee, the art of creating it and the dedication required to serve it with care and respect. Join us to learn and earn your future in the coffee world, don't be left behind, get started and **Craft the Grind**.



INTAKE DATES	DURATION	CAMPUS	TIMETABLE
Intake ongoing: To be advised upon expression of interest.	2 WEEKS 40 CONTACT HOURS	Barista Mastery @ Babadogo Rd	Mon-Sat 09:00 - 13:00 14:00 - 18:00
CLASS SIZE	TUITION FEE	ENTRY REQUIREMENT	ENVIRONMENT
<b>6-10 students per class</b>  Maximum of 10 students per class with a maximum student to machine ratio of 2:1, the best in the industry.	<b>From KES 75,000*</b>  Includes Training Fee & Resources fee, including customised apron, T-shirt a and cap  * 75,000 covers foundation classes	Intermediate level of English	Coffee Factory Environment In-house cafe Roastery on site Micro Coffee Farm on site Different brand espresso machines Multiple certified assessors



**train@baristamastery.africa**

## Work-Ready in 2 weeks

The two-week Barista Mastery course offers a comprehensive introduction to coffee, starting with hands-on learning in a functional roastery environment. Students receive focused, practical barista and roasting training. This learning environment is unmatched by other learning environments.

**Best machine-to-student ratios in East Africa**

One of our unique offerings is a 2:1 student-to-machine ratio or 1:1 ratio for student to group for baristas. For roasting classes we offer a 1:1 student-to-machine ratio, this enhances student engagement, equipment knowledge and overall learning effectiveness.

SKILLS MODULE										
Barista & Roasting Skills can be studied at three different levels within the Barista Mastery Coffee Skills Program:										
<b>BARISTA SKILLS   FOUNDATION COURSE</b>										
Required Prerequisites	None	Recommended Prerequisites	None	Delivery Method	In-person learning	Minimum Length	30 hrs	Required Exams Passing Scores	Written & Practical exam, Pass Mark = 60%	
<b>BARISTA SKILLS   INTERMEDIATE COURSE</b>										
Required Prerequisites	None	Recommended Prerequisites	Introduction to Coffee, Barista Skills Foundation	Delivery Method	In-person learning	Minimum Length	30 hrs	Required Exams Passing Scores	Written & Practical exam, Pass Mark = 70%	
<b>BARISTA SKILLS   PROFESSIONAL COURSE</b>										
Required Prerequisites	Barista Skills Intermediate	Recommended Prerequisites	Barista Skills Foundation and Brewing Intermediate	Delivery Method	In-person learning	Minimum Length	30 hrs	Required Exams Passing Scores	Written & Practical exam, Pass Mark = 80%	

ROASTING SKILLS   FOUNDATION COURSE										
Required Prerequisites	None	Recommended Prerequisites	Introduction to Coffee	Delivery Method	In-person learning	Minimum Length	30 hrs	Required Exams Passing Scores	Written & Practical exam, Pass Mark = 60%	
<b>ROASTING SKILLS   INTERMEDIATE COURSE</b>										
Required Prerequisites	None	Recommended Prerequisites	Introduction to Coffee, Roasting Foundation	Delivery Method	In-person learning	Minimum Length	30 hrs	Required Exams Passing Scores	Written exam   70% Practical exam   80%	
<b>ROASTING SKILLS   PROFESSIONAL COURSE</b>										
Required Prerequisites	Barista Skills Intermediate	Recommended Prerequisites	Green Coffee Intermediate and Sensory Skills Intermediate	Delivery Method	In-person learning	Minimum Length	30 hrs	Required Exams Passing Scores	Written exam   80% Practical exam   80%	

MASTERCLASSES										
Exciting and fun barista Classes for practicing baristas, home and office baristas, and other espresso curious learners.										
<b>BARISTA REFRESHER   HOME BARISTA TRAINING</b>										
Required Prerequisites	None	Recommended Prerequisites	None	Delivery Method	In-person learning and appraisal	Minimum Length	3 hrs	Required Exams Passing Scores	Practical appraisal	

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