

Cocktail, Barista and Internship Courses. Special Package for NZLC Auckland Students

Want to learn how to make cocktails? 3 nights for Bartending and Cocktails course



Learn classics such as Margarita, Cosmopolitan, Mojito and Caipirinha and progress into mixology and start to create your own drinks. You will understand the tastes and flavours of spirits and liqueurs and become a great cocktail maker. Build your confidence at mixing and presenting cocktails at home or at work:

- Introduction to Cocktails and Bartending
- Product knowledge
- Cocktail recipe structure

~~\$375~~ ⇒ NZLC Price \$318

Want to learn how to make coffee? 3 or 5 day Barista courses



Certificate in Barista Skills PART 1 3 day course: Mon, Tue & Wed 4:30 - 7:30 pm

The course covers:

- Espresso recipes, terms and techniques.
- Coffee roasts, grinds, storage of coffee.
- Cleaning an espresso machine.
- Theory module (different varieties of coffee beans, their different growing locations and how these influence the taste of coffee).

~~\$295~~ ⇒ NZLC Price \$250

Certificate in Barista Skills Part 1 + 2 5 day course: Mon to Fri 4:30 - 7:30 pm

Extension of part 1, with further practice to perfect your technique:

- How to set up for the day.
- Gain confidence to get hired at a café.
- Sales and customers service.
- How to clean and maintain an espresso machine.
- Plus learn more techniques and new recipes: Soy Latte / Chai Latte / Iced Coffee / Chocolate.

~~\$490~~ ⇒ NZLC Price \$417

Want work experience at a local cafe? (If booked with Barista course Part 1 & 2)



\$35 per day (2 hour/day)

A certificate of attendance will be awarded upon completion of each course