

Barista NC II

Course Description

This course is designed to enhance the knowledge, skills and attitude in BARISTA NC II in accordance with industry standards. It covers core competencies on preparing espresso, texturing milk, preparing and serving coffee beverages, performing basic maintenance of machines and equipment, and performing basic cashiering and general control procedures. It covers the basic, common and core competencies.

Nominal Duration

- Basic Competencies 68 hrs.
- Common Competencies 40 hrs.
- Core Competencies 158 hrs.

TOTAL 266 hrs.

A person who has achieved this qualification is competent to be:

Barista

TRAINEE ENTRY REQUIREMENTS:

- At least 15 years of age
- Physically and mentally fit
- Can communicate in English, both oral and written
- Can perform basic mathematical operations
- Must undergo Career Profiling and Trainability Evaluation

TWC Training is guided by the ten (10) basic principles of Competency-Based Training (CBT) delivery.

1. The training is based on curriculum developed from the competency standards;
2. Learning is modular in its structure;
3. Training delivery is individualized and self-paced;
4. Training is based on work that must be performed;
5. Training materials are directly related to the competency standards and the curriculum modules;
6. Assessment is based in the collection of evidence of the performance of work to the industry required standard;
7. Training is based on both on and off-the-job components;
8. Allows for recognition of prior learning (RPL) or current competencies;
9. Training allows for multiple entry and exit; and
10. Approved training programs are Nationally Accredited

Course Structure

BASIC COMPETENCIES

Unit of Competency	Module Title	Learning Outcomes	Nominal Duration
• Participate in workplace communications	• Participating in workplace communications	<ul style="list-style-type: none"> • Follow routine spoken messages • Perform workplace duties following written notices • Obtain and convey workplace information • Complete relevant work-related documents • Participate in workplace meeting and discussion applying gender-fair language 	20 hrs
• Work in a team environment	• Observing gender sensitivity in the workplace	<ul style="list-style-type: none"> • Discuss the differences between sex and gender • Discuss gender identity & sexual orientation • Analyse the different manifestations of gender inequality in TVET and in society • Discuss gender & rights based approach to sexual & reproductive health including HIV-AIDS awareness and prevention 	12 hrs
	• Working in a team environment	<ul style="list-style-type: none"> • Describe team role and scope • Identify individual role & responsibilities within a team • Develop effective workplace relationship including personal values & beliefs related to gender • Work as a team member • Contribute to work group activities 	4 hrs
• Practice career professionalism	• Demonstrating work and entrepreneurial values and gender sensitivity	<ul style="list-style-type: none"> • Describe the purpose of work and enterprise • Identify and deal with ethical problems • Apply work and entrepreneurial values and gender sensitivity • Maintain integrity of conduct in the workplace 	8 hrs
• Practice occupational health and safety procedures	• Practicing occupational health and safety procedures	<ul style="list-style-type: none"> • Identify hazards and risks • Evaluate hazards and risks • Control hazards and risks • Maintain occupational health and safety awareness including women's issues/ concerns relative to OSH 	24 hrs

Course Structure

COMMON COMPETENCIES

Unit of Competency	Module Title	Learning Outcomes	Nominal Duration
• Develop and update industry knowledge	• Developing and update industry knowledge	<ul style="list-style-type: none"> • Seek information on the industry • Update continuously relevant industry knowledge 	4 hrs
• Observe workplace hygiene procedures	• Observing workplace hygiene procedures	<ul style="list-style-type: none"> • Follow hygiene procedures • Identify and prevent hygiene risk 	8 hrs
• Perform computer operations	• Performing computer operations	<ul style="list-style-type: none"> • Plan and prepare task to be undertaken • Input data into a computer • Assess information using computer • Produce/ output data using computer system • Maintain computer system 	16 hrs
• Perform workplace and safety practices	• Performing workplace and safety practices	<ul style="list-style-type: none"> • Practice workplace procedures for health, safety and security practices • Deal with emergency situations • Maintain safe personal presentation standards 	4 hrs
• Provide effective customer service	• Providing effective customer service	<ul style="list-style-type: none"> • Greet customers • Identify customer needs • Deliver service to customer • Handle queries through telephone, fax machine, internet and email • Handle complaints, evaluation and recommendations 	8 hrs

Course Structure

CORE COMPETENCIES

Unit of Competency	Module Title	Learning Outcomes	Nominal Duration
• Prepare espresso	• Preparing espresso	<ul style="list-style-type: none"> • Set up and prepare machine and equipment • Dose and tamp coffee • Extract espresso 	40 hrs
• Texture milk	• Texturing milk	<ul style="list-style-type: none"> • Prepare milk and equipment • Foam milk • Texture milk 	16 hrs
• Prepare and serve coffee beverages	• Preparing and serving coffee beverages	<ul style="list-style-type: none"> • Take orders of guests • Prepare espresso based beverages • Prepare and serve brewed coffee 	48 hrs
• Perform Basic Maintenance on Machines and Equipment	• Performing Basic Maintenance on Machines and Equipment	<ul style="list-style-type: none"> • Maintain espresso machine • Clean doser grinder • Care of small brewing devices 	32 hrs
• Perform Basic Cashiering and General Control Procedures	• Performing Basic Cashiering and General Control Procedures	<ul style="list-style-type: none"> • Operate Electronic Cash Register (ECR) or Point of Sales system (POS) • Receive payments • Handle change funds and Petty cash • Maintain par stocks of items 	22 hrs



TESDA Women's Center

VISION

"TESDA Women's Center is the lead TVET Institution of excellence in empowering Filipino women."

MISSION

"As the lead TVET Institution of excellence in women empowerment, TESDA Women's Center advocates and provides programs and services geared towards quality-assured, inclusive and gender-fair TVET."

BARISTA NC II



For inquiries, please call us at

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