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 mild, 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.

- 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;
- Training materials are directly related to the competency standards and the curriculum modules;
- 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 communica- tions	Par- ticipating in workplace communi- cations	Follow routine spoken messages Perform workplace duties following written notices Obtain and convey workplace information Complete relevant workrelated documents Participate in workplace meeting and discussion applying gender-fair language	20 hrs
Work in a team eviron- ment	Observing gender sensitivity in the work- place	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 environ- ment	Describe team role and scope Identify individual role & responsibilities within a team Develp effective workplace relationship including personal values & beliefs related to gender Work as a team member Contribute to work group activities	4 hrs
Practice ca- reer profes- sionalism	Demon- strating work and entrepre- neurial values and gender sensitivity	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 proce- dures	Practicing occupation- al health and safety procedures	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	Seek information on the industry Update continuously relevant industry knowledge	4 hrs
Observe workplace hygiene proce- dures	Observing workplace hygiene procedures	Follow hygiene procedures Identify and prevent hygiene risk	8 hrs
Perform computer operations	Performing computer operations	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	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	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	Set up and prepare machine and equipment Dose and tamp coffee Extract espresso	40 hrs
Texture milk	Texturing milk	Prepare milk and equipment Foam milk Texture milk	16 hrs
Prepare and serve coffee bev- erages	Preparing and serving coffee bev- erages	Take orders of guests Prepare espresso based beverages Prepare and serve brewed coffee	48 hrs
Perform Basic Mainte- nance on Machines and Equip- ment	Performing Basic Maintenance on Machines and Equipment	Maintain espresso machine Clean doser grinder Care of small brewing devices	32 hrs
Perform Basic Cashier- ing and General Control Proce- dures	Performing Basic Cashiering and General Control Procedures	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 geard towards quality-assured, inclusive and gender-fair TVET."

BARISTA NC II



For inquiries, please call us at

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