

## REGISTRATION DETAILS



Registration is through online mode  
Please click the below link for Registration  
<https://www.hoteltechkerala.com/kerala-barista-workshop-registrations>  
EXCLUSIVE ACCESS AWAITS  
LIMITED SEATS ONLY FOR 30 PAX  
First Come First Serve Basis

### COST

Cost: Rs.15,000/- per person (18% GST Extra)

### OTHER DETAILS

- Education 12<sup>th</sup> Completed
- Communication Mode: English
- Non-residential course that includes courseware, Morning Tea, Lunch & Evening Tea/Snacks on all 5 Days.



## BARISTA TRAINING PROGRAM



### MORE INFORMATION

✉ [mktg@cruzexpos.com](mailto:mktg@cruzexpos.com)  
[joseph@cruzexpos.com](mailto:joseph@cruzexpos.com)

☎ 8893304450, 8891304450

🌐 <https://www.hoteltechkerala.com/barista>

### CERTIFIED UNDER



काँफी बोर्ड  
COFFEE BOARD  
Government of India  
Ministry of Commerce & Industry



HotelTech<sup>™</sup>  
KERALA  
Kerala's Premier Exhibition for Hospitality Sector

Presents

Kerala  
*Barista*  
Workshop

**BARISTA SKILLS  
FOR A PERFECT CUP**

**"A BEAN TO BREW JOURNEY"**  
-MASTER THE BASICS OF BREWING  
**5 DAYS TRAINING PROGRAM**

Dates: May 12-16, 2026  
(Tuesday to Saturday : 09.30AM to 5.30PM Daily)

# BARISTA

A Barista is a skilled "Coffee Artist" who generally uses espresso machine and prepares, garnishes, and serves drinks to customers. The Italian word for barkeeper is barista (male/female).

# LEARNING

A barista skills training program typically covers a range of topics related to preparing and serving high-quality coffee beverages. Some of the key areas that people may learn about in barista skills training include: Espresso Basics, Milk Steaming, Drink Recipes, Equipment Maintenance, Customer Service, Latte Art & Manual Brewing Techniques.



## BENEFITS OF REGISTERING

A barista training program is designed to teach individuals the skills and knowledge necessary to excel in the art of making and serving coffee, particularly espresso-based beverages. Here is some key information about a typical barista training program: Skills Development, Espresso Basics, Milk Frothing, Latte Art, Customer Service, Coffee Knowledge, Equipment Maintenance, Hygiene and Safety & Certification

## YOUR TRAINER



Tejas

SCA Barista Skills -  
Professional

My favorite co-worker is  
my coffee machine



**Dates: May 12-16, 2026**  
**(Tuesday to Saturday : 09.30AM to 5.30PM Daily)**

**Booking Deadline April 15th**