Award in Barista Skills - Level 2

03 May 2027 (Hammersmith)
Study Mode: Part-Time / Location: Hammersmith

01 May 2028 (Hammersmith)
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This qualification is developed from the City & Guilds Level 2 Award in Barista Skills (7102-53) which is accredited as part of the National Qualifications Framework of England, Wales and Northern Ireland (NQF) at Level 2. It consists of a Practical exam using an Espresso coffee machine and a short answer question paper exam.

ENTRY REQUIREMENTS

There are no formal entry requirements for candidates undertaking this qualification. However, centres must ensure that candidates have the potential and opportunity to be successful in gaining their qualification. In particular, it is recommended that candidates have access to an espresso machine and grinder, or other equipment as necessary, in order to practice drinks production skills in their own time.

ASSESSMENT METHOD

This unit provides candidates with specialist skills and knowledge in one of the major growth areas of the hospitality industry - the beverage sector. The unit is aimed at all first line operatives where coffee is served - this includes coffee bars, coffee houses, cafes, hotels and restaurants. Candidates will be introduced to the full range of products used in making beverages. They will learn where the products come from, and some of the processes they go through, from growing to the final drink. They will also learn the importance of taking care of the products in order to provide an excellent final result.

PROGRESSION OPPORTUNITIES

This course meets the needs of candidates who work or want to work as baristas in the hospitality sector, it allows candidates to learn, develop and practice the skills required for employment and/or career progression in the hospitality

sector.

STUDY METHODS

You will learn in dedicated classrooms at Hammersmith Campus and practice in the fully equipped training coffee shop.