## Are you looking for a course to improve your English skills which will help you gain employment in the hospitality industry?



Gain experience at Impact's very own Café Impresso!
This is your chance to serve real customers and also to practice your coffee-making and customer service skills!



## **BARISTA/CAFÉ ENGLISH**



"This course is interesting, wonderful and I had lots of fun! For me, the teachers and staff at Impact are the best! Tom and Trish are excellent teachers! Impact is the place to be and I always feel happy and great everyday!" — Roberta "I am enjoying myself here and Melbourne is a multicultural city that provides you with all sorts of experience! The Barista course was really helpful in getting me a job and Tom and Trish are the most professional, intelligent and lovely teachers "ve ever met!" - Eui Yeon



"I have completed the Barista course which has helped me understand the hospitality industry. The teachers are very professional in this field and they transferred their knowledge from real-life experience to the students" – Ton

"Impact to me is a school where you don't waste your time and where you always learn something different. This course is a good way to improve my English in a more entertaining and interesting form, and I can have more opportunities to find a job in a social environment! In conclusion, I love Impact!" - Maribel



Course Fees:	2014
<b>Enrolment fee:</b>	\$200
Course fee:	\$1750
Barista training fee:	\$330
Material fee:	\$100
Total:	\$2380

## **Course Dates 2014:**

06/01/14	20/01/14	10/02/14	24/02/14
17/03/14	31/03/14	22/04/14	05/05/14
26/05/14	10/06/14	30/06/14	14/07/14
04/08/14	18/08/14	08/09/14	22/09/14
13/10/14	27/10/14	17/11/14	

Ph: 03 9670 2840 | F: 03 9670 2896 Email: info@impactenglish.com.au Address: Level 5/620 Bourke Street Melbourne VIC 3000



Course duration: 5 weeks\*

Class size: Maximum of 15 students

Entry Intermediate<sup>+</sup> (approx. IELTS requirement: 4.5) & Impact entry test

\*20hrs/week of classroom lessons, 3.5hrs basic coffee making course, 6hrs advanced coffee making course, 2hrs of supervised practice sessions, work experience, preparation for job applications & interviews.

## **Course Certificates:**

Successful participants for the course will receive:

- A William Angliss TAFE Certificate SITHFAB012A - Prepare and Serve Espresso Coffee
- A Certificate from Impact English College

www.impactenglish.com.au