



Our Vision: To provide quality education to foster continual growth and development for the community.
Our Mission: We are committed to impart quality skills to our students and to work in partnership with our accredited partners to meet the students' aspirations and goals beyond post-secondary education and to finally, provide an avenue towards a rewarding career path
Culture: "Serve with pride, lead the change"
Core Values: Be committed to our student's performance, Life-long learning, Integrity & Ethics, Care for the Environment and Community

Course Code: TGS-2022013528

Course Objectives

- At the end of the course, participants should be able to:
- Appreciate and describe the origins and characteristics of coffee beans from different regions
 - Appreciate and use a variety of tools and equipment in different coffee making processes

Course Content

This course will equip participants with the knowledge and skills to effectively provide specialty coffee service. Participants will be empowered to describe and recommend coffee products, grind and brew coffee using various brewing methods, and prepare and serve espresso, cappuccino and lattes.

Learning Outcome

- Appreciate and describe the origins and characteristics of coffee beans from different regions.
- Appreciate and use a variety of tools and equipment in different coffee-making processes
- Explain the types, characteristics, functions, and quality indicators of ingredients used to brew specialty coffees.
- Grind coffee and steam milk required for preparing specialty coffees.
- Prepare specialty coffees
- Serve specialty coffees

Course Duration

- 2 days – 9am to 6pm

Mode of Delivery

- Classroom, Practical and Assessment

Trainer to Learner Ratio: 1:16

Assessment

- Practical performance (PP)
- Written assessment (WA)

Entry Requirements

- Aged 18 and above
- At least PSLE or equivalent
- Ability to understand, read, write and speak English at a proficiency level equivalent to the Employability Skills System Workplace Literacy (WPL) Level 3
- No prior work experience required
- Learners who do not qualify in terms of education but have the relevant working experience will be admitted on a case-by-case basis (to be evaluated by the Management Representative)

Attendance Requirement

Minimum attendance requirement: 75%
 All learners are strongly encouraged to have full attendance for all sessions unless there are unforeseen circumstances, E.g. due to medical reasons where documentary proof can be provided

Course Fee

Singapore Citizen/ Permanent Resident of Singapore: \$690 (Before subsidy and GST)
 Non Singaporean Citizen: \$690.00 (Before GST)

Payment Mode

- Learners can make use of any of the following payment mode:
- Cash
 - Cheque
 - PayNow
 - Skillsfuture Credit (if applicable)

Certification

Upon successful completion of the course and passing all assessments, participant will be awarded with a Statement of Attainment (SOA) by SSG.

Venue

141 Cecil Street, #03-01, Tung Ann Association Building, Singapore 069541.

Other Information: Registration will close 2 weeks before the course commencement date or when class is full.

Group Category	Funding Support
Singaporean citizens and permanent residents (Self-sponsored individuals must be at least 21 years old)	Up to 50% of course fees
Singaporean citizens aged 40 years old and above	Up to 70% of course fees
SMEs	Up to 70% of course fees

Refund Policy	Refund
Withdrawal notification received at least 14 calendar days before course commencement	75% refund of paid fees
Withdrawal notification received less than 14 calendar days from the course commencement OR upon course commencement	No refund of paid fees

