Catering and Hospitality

Barista

Campus: Rotherham College
Code: R17AC02
Level: 2
Type: Part Time

About This Course

Our Barista sessions are one-off sessions and are designed to offer an enjoyable, hands-on learning experience for anyone with a passion for coffee, and hospitality. Whether you're looking to develop new skills, explore a career in the industry, or simply enjoy a fun evening learning something new, these sessions provide the perfect opportunity.

Each masterclass is led by experienced hospitality professionals in our fully equipped training restaurant and coffee facilities. Every session focuses on a different theme, allowing participants to build practical skills while creating high-quality drinks and speciality coffees to enjoy during the evening.

What Will I Study?

- **Master the Roast BrewLab Masterclass** (Autumn Term)
  - **Theme:** Specialty Filter & Manual Brewing
  - **Cost:** £50 per person
  - **What to Expect:** Step beyond the espresso machine and explore manual coffee brewing methods. Learn how different bean origins, roast profiles, and pour-over extraction methods transform specialty coffee flavours.
  - **You'll Learn:** Extraction science, grind sizes, manual brewing and professional coffee cupping (tasting) techniques.

- **Take Home:** A 250g bag of specialty coffee beans, manual brewing guide, recipe booklet, and certificate of participation.

- **Festive Barista BrewLab Masterclass** (Winter Term / December)
  - **Theme:** Winter Warmers & Christmas Specials
  - **Cost:** £50 per person
  - **What to Expect:** Learn how to craft warming, café-style holiday beverages including seasonal spiced lattes, artisan hot chocolates, and festive cold foams.
  - **You'll Learn:** Infusing milk with holiday spices, preparing rich chocolate ganache bases, layering drinks, and topping techniques. Creations will include for example, Gingerbread Lattes, Peppermint Mocha, Toasted Marshmallow Hot Chocolates
  - **Take Home:** A bottle of homemade festive spiced syrup, holiday drink recipe pack, and certificate of participation.

- **Coffee Shop Barista BrewLab Academy** (Spring Term)
  - **Theme:** Introduction to Barista Skills
  - **Cost:** £50 per person
  - **What to Expect:** Step behind the espresso machine to master foundational barista techniques used in professional coffee shops.
  - **You'll Learn:** Espresso extraction, milk steaming and texturing, preparing popular café drinks, equipment care, and basic latte art techniques.
  - **Take Home:** Recipe and coffee guide, practical skills certificate, and the confidence to make café-quality coffee at home.

- **Café Creations BrewLab Masterclass** (Summer Term)
  - **Theme:**Barista & Brunch
  - **Cost:** £50 per person
  - **What to Expect:** Learn how great food and coffee pair together by preparing café-style brunch dishes alongside specialty coffee drinks.
  - **You'll Learn:** Coffee tasting and flavour profiles, brewing milk-based and iced specialty drinks, preparing simple brunch

dishes, and drink presentation.
    - **Create (Examples):** Eggs Benedict or smashed avocado on sourdough paired with Flat Whites, Cappuccinos, or Iced Specialty Coffees.

Why Study Here?

Each session is a fun packed event which includes:

- A hands-on practical masterclass led by an experienced chef or barista tutor.
- Step-by-step demonstrations of professional techniques.
- The opportunity to prepare a selection of di or speciality coffees from scratch.
- Expert advice on ingredients, equipment, preparation methods, and presentation.
- A relaxed, friendly, and social learning environment suitable for all abilities.
- All ingredients, equipment, and learning materials provided.
- A recipe pack to recreate your creations at home.
- A certificate of participation.
- The opportunity to enjoy your finished dishes during the session or take them home to share with family and friends.

Entry Requirements

These Barista masterclasses are ideal for:

- Coffee enthusiasts wanting to learn professional barista techniques.
- Individuals considering a career in hospitality.
- Anyone wishing to learn a new hobby in a welcoming environment.
- Friends, couples, or family members looking for a unique experience.

How To Apply

You can apply using our online application form and clicking the **Apply Now** button at the top of this page.

For more information support with your enquiry or application please contact Student Services by emailing info@rotherham.ac.uk or by calling **01709 362111**.

What Courses Can I Progress Onto?

Continue Your Hospitality Journey

Our Barista sessions are designed to inspire confidence, develop practical skills, and provide a taste of professional hospitality training. If you've enjoyed one or more of our masterclasses and would like to build your skills further, there are excellent progression opportunities available.

Learners can progress onto our programmes, where they will develop their culinary techniques, industry knowledge, and practical experience in a professional restaurant and bar environment.

Progression routes include:

- **Level 1 Professional Cookery** – Ideal for beginners or those looking to gain a solid foundation in kitchen skills, food preparation, and cookery techniques.

- **Level 2 NVQ Diploma in Food and Beverage Service** – Designed for learners wishing to develop their skills further and prepare for employment within the hospitality industry.

- **Level 3 NVQ Diploma in Hospitality and Supervision** – An advanced programme that focuses on refining professional techniques, menu planning, restaurant management, and preparing learners for senior roles or progression into higher education.

Whether your goal is to learn a new hobby, gain confidence in the kitchen, or begin a career in hospitality, our masterclasses are the perfect first step towards achieving your ambitions.

Tuition Fees

Each masterclass is priced at £50 per person, with
all ingredients, equipment, refreshments, and course materials included.

If you need further advice or guidance please contact the Enquiries Team on
01709 362111.

Additional Information

Whether you're mastering the art of espresso, perfecting manual filter brews, crafting custom seasonal syrups, or exploring the rich flavours of single-origin beans, our BrewLab Barista Masterclass Evenings provide an inspiring and enjoyable way to learn new skills while creating specialty coffees and café-quality drinks you'll be proud to share. Just come along and have some fun.

PLEASE NOTE

We make every effort to ensure information within our online course directory is accurate and a true representation of the courses we are offering in 2026-27.
However, we do reserve the right to make changes if necessary.

Last updated: 7th November 2026