



# STAR - Espresso Coffee/Coffee Origin and Production



To apply, talk to your school's Career Advisor who will contact Otago Polytechnic directly on your behalf.

**Fee:** \$250

\*Fees are approximate, subject to change and exchange rates

Location	Central Otago
Duration	Two days, 9.00am-3.00pm
Delivery	On campus

Start	Please enquire
Apply	anytime

During this course, you will learn how to prepare espresso beverages using specialised equipment and gain knowledge about coffee production.

## Entry criteria

You must be Year 11, 12 or 13.

## Course content

- > Unit Standard 17285: Demonstrate Knowledge of Espresso Coffee Equipment and Recipes and Prepare Espresso Beverages under Supervision (Level 2) (4 credits)
- > Unit Standard 17284: Coffee Origin and Production (Level 3) (4 credits)

## Class size

There must be a minimum of 6 students for this course to run and a maximum of 8.

## How to apply

### Students

Talk to your school's Career Advisor who will contact Otago Polytechnic directly on your behalf.

### Careers Advisors

Please email [centralotago@op.ac.nz](mailto:centralotago@op.ac.nz) or phone 0800 765 9276 for more information and to arrange enrolment of the student.

### Disclaimer

While every effort is made to ensure that this sheet is accurate, Otago Polytechnic reserves the right to amend, alter or withdraw any of the contained information. The fees shown in this document are indicative ONLY. Both domestic and international fees are subject to change and are dependent on the development and implementation of Government policies. Please note that additional fees may from time to time be required for external examination, NZQA fees and/or additional material fees.