



CONTACT US TO REGISTER
0712782782

BECOME A BARISTA OR A MIXOLOGIST

Barista Lab is a modern school for baristas and mixologists, training you to master coffee and craft beverages. Intakes are currently ongoing. start your journey with us today.

**INTAKE
ONGOING**



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NITA CERTIFIED
AND APPROVED
NATIONAL VETTING AUTHORITY



Things someone can learn from Barista Lab whether it's a beginner session or a more advanced course:

BARISTA

This course is designed to give you a solid foundation and confidence behind the coffee bar. Training is practical, interactive, and aligned with modern café standards.

- Espresso preparation & extraction
Understanding grind size, dosing, tamping, and shot timing
- Milk steaming & latte art
Texturing milk correctly and creating basic latte art patterns
- Espresso machine use & maintenance
Daily cleaning, calibration, and basic troubleshooting
- Manual brewing methods
V60, AeroPress, and French Press techniques
- Café beverage preparation
Milkshakes, lemonades, smoothies, and specialty drinks
- Customer service & café workflow
Order handling, speed, consistency, and professional service etiquette

Ideal for:

Aspiring baristas, café staff, coffee enthusiasts, and entrepreneurs.

PAYMENT PLAN:

Students may opt to pay the course fee in three installments:

- First installment (upon registration): Ksh. 10,000
- Second installment (before final assessment): Ksh. 25,000
- Third installment (before final assessment): Ksh. 10,000

NOTE: All fees are non-refundable once the course commences. Fees include learning materials, coffee beans, milk, and other consumables used during training. Certification will only be issued upon full payment and successful completion of the course.

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MIXOLOGY

This course introduces you to the art and science of mixology, focusing on both alcoholic and non-alcoholic beverages, presentation, and customer experience. you'll learn:

- Cocktail & mocktail preparation
Classic and modern drink recipes
- Bar tools & setup
Understanding bar equipment and efficient workstation layout
- Drink presentation & garnishing
Visual appeal, glassware selection, and finishing techniques
- Flavor balancing & ingredient pairing
Sweet, sour, bitter, and aromatic profiles
- Bar hygiene & customer service
Cleanliness standards, responsible service, and professionalism

Ideal for:

Aspiring mixologists, event bartenders, hospitality staff, and creatives interested in beverage craft.

PAYMENT PLAN:

Students may opt to pay the course fee in three installments:

- First installment (upon registration): Ksh. 10,000
- Second installment (before final assessment): Ksh. 30,000
- Third installment (before final assessment): Ksh. 10,000

PAYMENT DETAILS

