



Christ the King Catholic School

Barista Skill Set

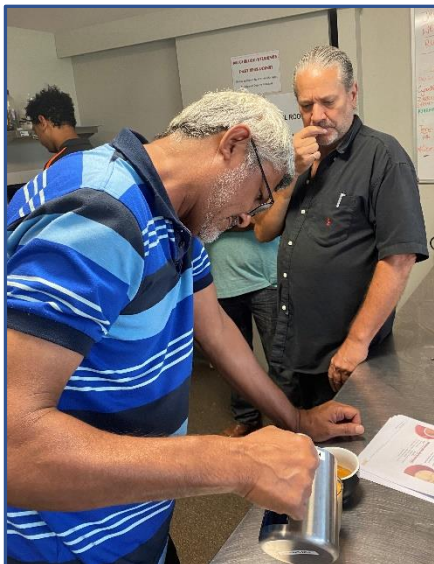
Term 4 2022 Week 1



Barista



Christ the King Catholic School hosted the Barista Skill Set Course on Tuesday 11-14 October in our hospitality facility. Lomdadina and Djarindjin Corporations used the opportunity to upskill their workers and joined our secondary students and Canteen staff in the first of our Skill Set Courses.



Students completed the following units over the four days which culminated with all students preparing, making, and serving coffees to willing visitors. TAFE Master Barista lecturer Craig Schaffer delivered the course with style and flair ably assisted by Kaysanna Elap. The delivery was very professional, and everyone was impressed with the course and the delivery of the units. There was an excellent balance of theory and practical which kept everyone keen interested.



Barista Skill Set



The Principal with Darrell Sibosado (Director of Lombadina Corporation) and Mena Manado (DAC Vice Chairperson) are working in collaboration with TAFE to design a series of contextually relevant Skill Sets that will provide our young people and community members with training in the following areas for 2023.

- Small motors
- Welding
- Tourism
- Hairdressing & Beauty
- Hospitality
- Land Management



Units from these Certs will be selected to create a nuanced skill set course which will be delivered for a week at a time, either on site, on

country or in

Broome. Skill Set courses running in 2023 will be posted on Facebook.

A huge thank you to all our students for making the course a huge success. Our community now boasts the highest number of trained Master Baristas on the Dampier Peninsular. Lucky tourists!



Barista

