

Barista behind the perfect cup

Enlisting the services of a coffee coach could be a caffeine kick for your career

fast facts

- My Coffee Coach offers one-on-one training using state-of-the-art espresso machine equipment and a professional training studio
- Coffee training sessions start from \$85 (excluding GST). The Barista Fundamentals Certified Course is \$175

THE perfect cup of coffee should be silky, smooth, velvety, bubble free and flawless in appearance.

Too bad common cuppas are often burnt, bitter and saturated with sugar.

The problem is people forget the most important ingredient: a barista who knows their way around an espresso machine.

Owner of Mista Barista and My Coffee Coach, Steve Annett, said local demand for a good cup of coffee had never been stronger.

"We're experiencing a huge interest in coffee at the moment, especially in Queensland," he said.

"This is placing a lot of pressure on some sections of the hospitality industry, particularly cafes.

"If you're a good barista you can get a lot of work."

Mr Annett said few cafes provided their staff with training that went beyond the basics.

"It's a shame employers aren't pushing more for their staff to develop these skills," he said.

"But, if you're passionate about the profession, you'll want to be the

best, and for many that means seeking out that extra training."

As an accredited barista with extensive industry experience, Mr Annett offers clients one-on-one coaching, from beginner to advanced levels.

"I started the business because I wanted to pass on my knowledge - no secrets," he said.

"A lot of what I do is troubleshooting and I tailor the training depending on the individual.

"For some clients it's their first-ever encounter with a professional espresso machine, for others it's more about fine tuning their current barista or coffee skills.

"I can coach someone up to competition level, or cater for those more interested in practical experience that will get them on the job.

"I recently trained and provided a reference for one guy who went straight from working in a



Coffee coach Steve Annett samples the skills of his student Branka Vasiljevic

call centre to using his new skills in a good cafe."

Mr Annett said he also got a lot of interest from those who owned home or office espresso machines.

"It's something like 80 per cent of people who now use

domestic machines," he said.

"My method of training is inexpensive, cuts out all that rhetoric and is designed to put people at ease so they can feel comfortable, even if they are just coming along for an hour's session.

"Quite often, once they've learnt to make the best possible coffee at home, they won't go back to what they were drinking."

For more information call 5561 0095 or go to www.mycoffee-coach.com.au.