

The course also includes lessons on alternative drink processes and single-origin espresso. To ensure they are knowledgeable about various coffee preparation techniques, trainees are exposed to multiple brewing techniques, such as Aeropress, Chemex, and V60. They also delve into the realm of single-origin espresso to comprehend how the origin of the beans influences the flavour profile and overall coffee experience.

Lastly, the business aspect of becoming a barista is covered throughout the training. This covers equipment upkeep, customer service abilities, and even some managerial tips for coffee shops. The goal is to create well-rounded baristas who can



positively impact the business they work for and are adept at brewing coffee.

Beyond mastering the art of coffee, the course also emphasises environmental consciousness. Coffee Roasters serves water in glass bottles to avoid plastics, promoting a more environmentally friendly and sustainable approach.

"We want to create more awareness and be more conscious of



people and their actions," Navid says. We want to positively impact the coffee chain, starting with farmers, producers, baristas, and customers," he said.

The training has proven beneficial for many students. It opens up opportunities abroad for part-time jobs at cafes.

"We have a good amount

of students going abroad, and this course helps them as the coffee industry is huge in the West," Navid notes. Additionally, skilled baristas from the programme are finding opportunities in the Middle East.

So, if you are in Dhaka and seeking a fun and fulfilling extracurricular activity, try barista training. It's a talent that enhances your personal experience and leads to fascinating work chances worldwide. Whether you are a coffee connoisseur or a student wanting to study abroad, learning the art of coffee might open up a world of possibilities. And who knows? You may be the next great star in Dhaka's coffee scene.

By K Tanzeel Zaman
Photo: Collected

