

掌握全面的咖啡、调酒、烘焙技能，创造光辉前程。
Master comprehensive coffee, bartending and baking skills to create a bright future.



精明产业行政与餐旅 精品咖啡、 调酒与烘焙艺术

Smart Industrial Administration and Hospitality
**Barista, Mixology & Pastry Art
(BSMART)**

- ▲ 80% 实践训练
80% Practical Skills
- ▲ 20% 理论
20% Theory
- ▲ 1年课程
1 Year Learning
- ▲ 16岁以上即可报读, 无需入学资格
Entry Requirement: 16 Years Old & Above
- ▲ 教学媒介语以中文为主, 英文为辅
Medium of Instruction: Chinese & Simple English



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精明产业行政与餐旅 精品咖啡、调酒与烘焙艺术

SMART INDUSTRIAL ADMINISTRATION AND HOSPITALITY
Barista, Mixology & Pastry Art (BMART)

9 个月课程 **3** 个月实习
Months Course Months Internship

新纪元技职与推广教育学院与JWC Coffee Academy联合创办精品咖啡、调酒与烘焙课程，让有兴趣成为专业咖啡师及有意培养第二专长的人士，掌握一技之长，藉咖啡环游世界！

本院备有完善设施，同时聘请高素质讲师以专业方式教导学生。Just Want Coffee至今已培育500名以上的专业咖啡师，更在海内外咖啡与调酒大赛中取得卓越成绩，多次获得国际奖项，拥有我国最多“冠军咖啡师”的美誉！

New Era Institute of Vocational & Continuing Education collaborates with JWC Coffee Academy to offer Barista, Mixology & Pastry Art courses for those who are interested in becoming professional baristas and cultivate a second specialty in mastering a skill in the world of coffee.

The institute is equipped with high-end facilities and qualified professional trainers to offer students professional training. To date, JWC has cultivate more than 500 professional baristas and has achieved outstanding results in coffee and bartending competitions both at home and abroad, won many international awards and produced highest number of 'champion baristas' in Malaysia

2014

2014 亚洲咖啡拉花比赛 冠军
Atlas 咖啡馆咖啡拉花比赛 冠军
JWC 工厂杯咖啡拉花比赛 冠军
马来西亚第一届Brewer Game 冠军

2015

第一届世界咖啡拉花大赛马来西亚区 冠军
瑞典世界咖啡拉花大赛马来西亚代表 冠军
40个国家体赛
第六届Battle of Team Latte Art Champion 冠军
拉花团体赛
日本Coffee Fest 世界拉花大赛 16强
Coffee Nowhere 新加坡咖啡拉花公开赛 冠军
国际咖啡杯测师 取得证照

2016

世界咖啡拉花比赛马来西亚区 冠军
世界手冲咖啡比赛马来西亚区 冠军
爱尔兰世界手冲咖啡大赛 马来西亚区代表
中国哈尔滨第三届轨迹咖啡师庆典杯 冠军

2017

世界咖啡拉花比赛马来西亚区 冠军
匈牙利世界咖啡拉花大赛马来西亚代表(46国家) 排名10
赢得EcoWorld 拉花比赛包办 亚军 季军
赢得EcoWorld 咖啡师比赛 冠军
中国云南 亚洲精品咖啡冲煮邀请赛 亚军
马来西亚世界咖啡大赛 评审
中国云南 亚洲精品咖啡冲煮邀请赛 评审

2018

泰国拉花 冠军教练
泰国国际咖啡 评审
越南拉花 冠军教练
中国PCA 马来西亚区 国际评审团
中国PCA 越南区 国际评审团
Remy Cointreau 马来西亚调酒 冠军
DAVINCI 御用创意饮料 顾问

课程内容 | COURSE OUTLINE

- 豆类历史概论
Introduction to the History of Coffee
- 感官与味觉技能
Sensory Skills and Taste Classification
- 浓缩咖啡知识与质量调整
Refining the Quality of Espresso
- 咖啡饮料制作和特色
Types of Coffee and Specialty in Coffee Brewing
- 咖啡拉花
Coffee Latte
- 手冲咖啡
Hand-brewed Coffee
- 咖啡吧设备和饮料校准
Coffee Bar Equipment and Beverage Calibration
- 咖啡吧客户服务协调
Coffee Bar Customer Services Coordination
- 企业精神与咖啡馆创业核心技巧
Entrepreneurship
- 专业烈酒知识
Professional Knowledge in Liquors and Spirits
- 专业调酒技巧
Professional Mixology and Bartending Skills
- 无酒精鸡尾酒
Cocktails and Mocktails
- 甜点与烘焙
Cakes and Desserts
- 专业红酒知识
Professional Knowledge in Wine
- 餐酒搭配与礼仪
Knowledge in Wine Matching, Food and Table Manners
- 日本清酒
Professional Skills in Japanese Sake
- 咖啡豆烘焙
Brewing and Roasting in Coffee
- 咖啡生豆的挑选与瑕疵
Green Beans Usability and Purchase
- 饮料调制和实践准备
Practice in Beverage Preparation and Handling (Internship)

* Please note that the modules listed are indicative and may be subject to change.



评估标准 | ASSESSMENT

100% 作业和实践练习。精品咖啡，调酒与烘焙艺术课程的理论占20%，实践占80%，聚焦工作场所的实际应用，鼓励团队合作，让学生学会分组工作，以完成各自的功课。

100% assignment and practical exercise. The course offers both the theory (20%) and practice (80%) of Barista, Mixology & Pastry Art, with a focus on the practical application of these skills in the workplace. Teamwork is encouraged and students learn to work in groups to complete their projects.



考取资格 | QUALIFICATIONS

英国国立西苏格兰学院专业文凭

Diploma awarded by West College Scotland, UK



就业前景 | CAREER PATHWAYS

咖啡师、饮料调配师、调酒师、烘焙师、咖啡馆长、咖啡馆经理、咖啡馆管理、酒店服务业、餐饮服务、邮轮服务业、比赛选手、培训师、讲师、评审、生豆采购者、咖啡咨询师、咖啡馆营业咨询师。

学习并成为一名咖啡师的好处之一，是你能够学到即学即用的技巧，并能以此技能游历各国，开拓视野，探索更丰富的职场发展机会。

Barista, Beverage Mixer, Bartender, Baker, Cafe Manager, Cafe Manager, Cafe Management, Hotel Services, Catering Services, Cruise Services, Contestants, Trainers, Lecturers, Judges, Green Beans Buyers, coffee consultants, cafe business consultants.

One of the benefits of learning and becoming a barista is that you can learn out-of-the-box skills that you can use to travel around the world, broaden your horizons, and explore richer career opportunities. applications, production operations, sales, management and etc.

