

We all know that tea is much more popular amongst Nepalis than coffee. However, in recent years Nepalis have started to treat their taste buds with rich coffee that comes in different portions and flavors. The result – coffee consumption in urban Nepal has shot up dramatically. Slowly but steadily hospitality centers are including coffee in their menus.

We soon realized, even though Nepali coffee connoisseurs have increased in numbers, yet the quality of coffee has not been able to catch up.

“Founded in 1996, Beverage Standards Association is dedicated to fostering the growth of the UK out-of-home beverage market, to raising the quality of beverages produced and the standard of service provided.”

To meet the market demand of skilled baristas, PHCA (Pacific Hospitality & Culinary Academy) joined hands with Beverage Standards Association (BSA) in UK to open the British Coffee School. Our course is accredited by the Association, which in itself is a British Government approved coffee qualification provider in the UK with a course content and syllabus that is internationally recognized.

The British Coffee School based in Kathmandu is the first UK accredited Coffee Training School in Nepal offering Barista Courses and Coffee Art Courses to achieve excellence in coffee training enabling students to find jobs with practical experience. We provide ample opportunities for students to practice what we teach in our coffee lab. We have established ourselves with a mission to provide quality yet affordable coffee training and classes by and for people passionate about coffee.

If you want to learn the skills to be a professional barista, open your own coffee shop, want to introduce coffee in your establishment or simply brew that perfect cup of coffee for yourself, join us. We will make sure you will be skilled enough to join any prestigious established coffee center, here in Nepal or abroad.



BRITISH
COFFEE
SCHOOL

BSA BEVERAGE STANDARDS ASSOCIATION
International Training Centre

PHCA Building (between Maitidevi Chowk and Setopool)
Maitidevi, Kathmandu Nepal
Telephone: 01- 4417456
E-mail: hello@britishcoffeeschool.com
Website: www.britishcoffeeschool.com



We are the 1st UK accredited Barista Training and Qualification provider in Nepal.

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OUR SPECIALITY?

Maximum 2 students per coffee machine

Maximum 10 students per class (batch)

Our Trainers are individually trained by
Mr. Jon Skinner - UK Barista
Championship Judge and BSA's Course Developer

MEMBER OF



Beverage Standards Association UK
VRQ Level 2 Award

PROFESSIONAL BARISTA SKILLS. WHO IS THIS COURSE FOR?

This course is for anyone who would like to learn how to produce a range of hot and cold drinks including cappuccinos, lattes, espressos, hot chocolate, smoothies and many more. You will be trained to use an espresso coffee machine, coffee grinder and a range of other equipment providing you with the skills required to prepare these drinks to a high standard.

WHY IS THIS COURSE UNIQUE?

For the first time in UK, Beverage Standards Association together with City & Guilds developed an approved qualification enabling barista skills to be developed and rewarded by an internationally recognized qualification.

“The Beverage Standards Association in UK developed this course as part of their objective to improve Standards in the Industry and to get formal recognition for those who wish to improve their skills and in turn give their customers a better experience.”



WHAT IS A VRQ?

The Beverage Standards Association Level 2 Award in Barista Skills 9453-07 is a VRQ (Vocational Related Qualification). The qualification involves both classroom-based learning as well as the craft skills required for a Professional Barista.

ENTRY REQUIREMENTS?

- Minimum 10+ 2 or A Levels passed
- English skills (Course will be taught in English, with explanation in Nepali, when required)

WHAT DOES THE QUALIFICATION COVER?

The qualification centers on coffee and in particular espresso; however it also incorporates filter coffee; tea; chocolate; juices and smoothies.

Four areas of learning are explored:

- The background to the raw materials
- How to produce the range of drinks
- How to operate, care for and maintain the machinery
- Customer Service

DURATION?

The information is passed on through a minimum of 36 hours classroom time as well as practice in the Training Cafe, before practical and written assessments take place. The training course lasts for 3 weeks – 6 days a week, 3 hours a day.

CERTIFICATION?

The students will receive 2 different certificates

- 1 Training attendance certificate from British Coffee School for attending the training
 - 1 Qualification certificate from Beverage Standards Association – BSA UK after passing the assessments
- Qualification certificate comes from UK only – it is not issued in Nepal. After passing the assessments, qualified students will get their certificate within 3 weeks in Nepal or if they have already left for abroad then BSA UK will send the certificate directly to their new address from UK.

LATTE ART PRO SKILLS.

Our Latte Art Pro Skills course serves to teach you the art of texturing perfect silky milk consistently and to make your coffee look visually appealing. Make your coffee memorable and put a smile on the person drinking that coffee made by you! The world needs more of you and your Barista skills! Serving latte art in your coffee business will most certainly impress your customers. It kind of leaves an impression and shows that you care about what kind of coffee you are serving.



COFFEE BUSINESS CONSULTANCY.

Most people who start a coffee shop have no experience with working in a coffee shop which is totally fine and this is when our course will seriously help you and is in our eyes essential. Our course will help you with the set up of your coffee shop and will provide you with the fundamentals that you need. No need to make the mistakes that many other people already made.

*When you become an Expert,
work finds YOU!*

