

Introduction to Coffee Fundamentals



ELEVATING THE MASTERY OF COFFEE CRAFTSMANSHIP



ART OF COFFEE MAKING

This course introduces the fundamentals of coffee, from its origins to the techniques behind a well-crafted cup. Designed for beginners and enthusiasts, learn about coffee origins, bean varieties, brewing principles, and flavour extraction while gaining practical experience with espresso-based and manual brewing methods such as V60, French Press, and Aeropress.

Guided by industry-trained professionals, participants will develop the essential skills and knowledge to control flavour, extraction, and quality in every brew.



OUR COURSE

An introductory course provides participants with a foundational understanding of coffee and essential barista skills. Participants will explore the origins of coffee, major coffee bean varieties, and basic coffee processing methods.

2026 Dates: 11 July | 5 Sept | 17 Oct

Duration: 8 Hours

1 Day (Weekend)

Fee: RM900

TRAINING OUTCOME

By the end of the session, the participants will be able to:

Understand the origins of coffee and identify major coffee bean types, including Arabica and Robusta.

Learn fundamental coffee processing, brewing principles, and the factors that affect coffee flavour.

Demonstrate basic coffee preparation using espresso-based and manual brewing methods such as V60, French Press, and AeroPress.

Identify key variables influencing coffee flavour, including grind size, brew ratio, and extraction time.

Course Language: English

Training Venue: Mixology Lab, Taylor's Lakeside Campus

Requirement: There are no entry requirements. You are advised to check the course information to learn more.

Certificate: The certificate is awarded by Taylor's Culinary Institute and GRETA Toulouse-Pyrénées.

For further details, contact Ms Racheel Tan | culinaryinstitute@taylors.edu.my | +6016-2448381



SCAN TO
REGISTER

WHY CHOOSE OUR CERTIFICATION

01 Hands-On Barista Training

Our courses provide hands-on speciality coffee education, equipping participants with practical skills in brewing, extraction, flavour profiling, and coffee preparation.

02 Industry-Relevant Skills

Develop techniques in coffee extraction, espresso preparation, and manual brewing methods aligned with current speciality coffee trends.

03 One-Day Intensive Format

Immerse in comprehensive training in coffee preparation, extraction, and brewing methods through a focused one-day intensive course.

04 Professional Equipment Exposure

Train using industry-grade coffee equipment to understand real café environments and workflows.

05 Expert Trainer

Learn from experienced coffee professionals with a passion for guiding aspiring baristas and coffee enthusiasts.



This course is Human Resource Development Corporation (HRD Corp) SBL-Khas claimable, enabling your employer to sponsor your training fees.

OUR INSTRUCTORS



Michelle Lee Gee Wey
Programme Director of
Diploma in Hotel Management
Taylor's Culinary Institute (TCI)

Bringing over a decade of industry experience across 5-star hotels in Malaysia and Singapore, Michelle Lee Gee Wey oversees TCI short courses, including WSET® and French culinary programmes. Michelle holds a Specialty Coffee Association (SCA) Barista Skills Certification, as well as a Master's Degree in Tourism, Hospitality, and Food Studies from a joint programme between Taylor's University and the University of Toulouse Jean Jaurès. She specialises in Food & Beverage, Hotel Management, Hospitality Education, and Curriculum Development, and believes every student deserves the opportunity to succeed regardless of their background or prior academic achievements.



Chiew Boon Tian
Senior Lecturer of Bachelor of International
Hospitality Management (Hons)
School of Hospitality, Tourism & Events

With over 15 years of experience in hospitality and beverage education, Chiew Boon Tian specialises in coffee education, barista training, and beverage service development. He holds the SCA Barista Skills Certification and serves as a Sensory Judge for the Malaysia National Coffee Championship (MNCC) 2025. Boon Tian has coached students to champion titles in national beverage and coffee competitions, such as the Nescafé Milano Coffee Competition, while actively nurturing aspiring baristas through hands-on learning and coffee appreciation as Adviser to the Taylor's Barista Club since 2020.