

掌握全面的咖啡、调酒、烘焙技能，创造光辉前程。

To provide a solid foundation in the theory and practice of marine and aquaponic systems.



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学术伙伴 Academic Partners:



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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)**

- ▲ 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

认证与注册鉴定单位 Accredited and Registered by:



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)

1年课程

Year Course

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100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 100 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 拉花团体赛	冠军	
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)	排名第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

Barista Skill <ul style="list-style-type: none"><li>• 20种咖啡拉花</li><li>• 进阶咖啡萃取</li><li>• 50种咖啡种类</li><li>• 量身冲泡适合客人的咖啡</li></ul>	Brewing <ul style="list-style-type: none"><li>• 4种不同手冲器具</li></ul>	Sake <ul style="list-style-type: none"><li>• 清酒介绍</li><li>• 清酒酿造过程与所需材料</li><li>• 清酒试喝</li></ul>
Sensory Skill <ul style="list-style-type: none"><li>• 韩国专业咖啡闻香瓶</li><li>• 100种味道SCENTONE</li><li>• 法国专业咖啡闻香瓶</li><li>• 亚洲咖啡协会，专业咖啡评分标准</li></ul>	Green Coffee <ul style="list-style-type: none"><li>• 咖啡处理方法</li><li>• 咖啡瑕疵</li><li>• 各大国家种植品种与特性</li></ul>	Spirit <ul style="list-style-type: none"><li>• 酒精酿造过程与条件</li><li>• 品酒方式与评分标准</li><li>• 各类酒精名牌风味形容</li><li>• 各类酒精名牌特点与差异</li></ul>
Roasting <ul style="list-style-type: none"><li>• 4种不同烘焙程度</li><li>• 北欧、日本、美国烘焙方式</li></ul>	Wine <ul style="list-style-type: none"><li>• 红酒酿造过程与条件</li><li>• 世界各地葡萄酒</li><li>• 酒标</li><li>• 专业品酒方式</li><li>• 品酒礼仪</li><li>• 更多葡萄品种知识</li><li>• 红酒与点餐搭配技巧</li></ul>	Cocktail & Mocktail <ul style="list-style-type: none"><li>• 200种不同的饮料配方</li></ul>
		Cakes & Desserts <ul style="list-style-type: none"><li>• 15种甜点配方</li></ul>

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



OFQUAL认证 | OFQUAL RECOGNITION

OFQUAL为英国政府学历及考试评审局，受英国议会监察。所有学习材料均由该领域的专业人士和专业学术作者设计和编写，以便每个互动模块都符合OFQUAL规定的特定学习标准，OFQUAL是英国高等教育学术标准的英国政府机构。这些标准确保学生获得高质量的教育以及大学的认证和雇主认可。

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评估标准 | ASSESSMENT

100% 作业和实践练习。精品咖啡，调酒与烘培艺术课程的理论占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

英国专业文凭。

Diploma from UK Institutions or Qualification Regulated by OFQUAL

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.

