



**课程设有实习**  
With Internship

# 精品咖啡、调酒与烘焙艺术

Barista, Mixology & Pastry Art  
(BMART)

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## Barista, Mixology & Pastry Art (BMART)

### 1 年课程

#### Years Course

▲ 80% 实践训练  
80% Practical Skills

▲ 20% 理论  
20% Theory

▲ 教学媒介语以中文为主，  
英文为辅  
Medium of Instruction:  
Chinese & Simple English

▲ 16 岁以上即可报读，  
无需入学资格  
Entry Requirement:  
16 Years Old & Above

▲ 课程设有实习  
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本课程旨在培养学生掌握精品咖啡制作、调酒及咖啡馆烘焙的专业技能。课程涵盖咖啡历史、感官评测、浓缩咖啡萃取、手冲咖啡、拉花艺术、酒类知识、鸡尾酒与无酒精调饮调制、咖啡吧台设备校准及客户服务等内容。此外，课程还包括咖啡馆常见的基础烘焙技能，如蛋糕与甜点制作，以满足现代咖啡馆经营需求。

学生还将学习咖啡烘焙与生豆采购、葡萄酒与食物搭配礼仪、经营咖啡馆，并通过实习环节获得行业实践经验，提升就业竞争力。

This one-year Vocational Course equips students with professional skills in coffee brewing and bartending. The curriculum includes coffee history, sensory evaluation, espresso extraction, hand-brewing techniques, latte art, liquor and spirits knowledge, cocktail and mocktail preparation, coffee bar equipment calibration, and customer service.

Students will also gain expertise in coffee roasting and green bean selection, wine pairing and dining etiquette, and entrepreneurship management. A practical internship provides real-world industry experience, enhancing employability in the specialty coffee and beverage sector.

#### 学生将学习 / Students will learn and be able to:

##### ▲ JWC Coffee Academy 联合认证，行业认可度更高。

课程由 JWC Coffee Academy 合作开发，提供精品咖啡行业的标准培训，涵盖咖啡冲煮、拉花、杯测、品鉴，并有机会获得国际认可的咖啡师认证，提升就业竞争力。

Developed in collaboration with JWC Coffee Academy, this program delivers industry-standard specialty coffee training, covering brewing, latte art, cupping, and tasting, with opportunities for international barista certification to boost career prospects.

##### ▲ 个性化配方训练，培养学生独特风味创造力

学生将学习自创咖啡与酒类配方，由专业导师指导，调配独特风味的咖啡与调酒，提高市场竞争力，打造个人品牌。

Students will learn to craft their own signature coffee and beverage recipes under expert guidance, enhancing their creativity and giving them a competitive edge in the industry.

##### ▲ 全方位实操 – 从研磨咖啡豆到调酒艺术

课程特别注重实践训练，学生将亲手操作专业磨豆机，掌握不同烘焙程度的咖啡豆研磨技巧，并学习调酒艺术，培养综合技能。

With a strong emphasis on hands-on training, students will gain experience in grinding coffee beans using professional grinders, understanding different roast levels, and mastering mixology techniques to develop versatile expertise.

##### ▲ 创业与市场营销实战训练，培养未来咖啡馆主。

Entrepreneurship and Market-Driven Training – Shaping Future Café Owners.

##### ▲ 国际视野与实习机会，提升全球就业竞争力。

Global Exposure & Internship Opportunities.

## 课程内容 | COURSE OUTLINE

- 豆类历史介绍及咖啡设备预防性维护  
Introduction to the History of Coffee and Coffee Equipment Preventive Maintenance
- 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
- 与工作相关的软技能  
Work-Based Soft Skills
- 职场英语沟通：食品和饮料  
Workplace English Communication: Food and Beverage
- 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，让学生学会分组合作或单独工作以完成专题作业。

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、咖啡馆长、咖啡馆经理、咖啡馆管理、酒店服务业、餐饮服务业、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、咖啡馆营业者。

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, Cafe Manager, Cafe Manager, Cafe Management, Hotel Services, Catering Services, Cruise Services, Contestants, Trainers, 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.





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.



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