



**NEW ERA
INSTITUTE**
OF VOCATIONAL & CONTINUING EDUCATION
新纪元技职与推广教育学院
LO6635
Owned by Dong Joo Dong Higher Learning Centre (SIC NO. 19340100081) (23027540)



课程含实习
With Internship

精品咖啡与新式茶饮

Professional Barista and Tearista (SBTEA)

精品咖啡与新式茶饮

Professional Barista and Tearista (SBTEA)

1 年课程 Year 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

▲ 课程含实习
With Internship

专业咖啡与茶艺文凭课程旨在培养学生掌握专业咖啡制作、茶艺及饮品调制的理论知识与实践技能。课程涵盖咖啡基础知识、浓缩咖啡制作、手冲咖啡、奶泡与拉花艺术、茶叶知识与冲泡技巧、特色饮品研发、咖啡馆营运、顾客服务，以及食品卫生与安全等内容。学生将通过丰富的实践训练，学习咖啡与茶饮制作流程、饮品品质控制、设备操作及专业服务技巧。

通过系统化的实务训练，学生将提升专业咖啡与茶艺技能、创新能力及职业素养，为未来投身咖啡馆、精品咖啡产业、餐饮行业或自主创业奠定坚实基础。

The Diploma in Professional Barista and Tearista programme is designed to equip students with comprehensive knowledge and practical skills in coffee brewing, tea preparation, and beverage craftsmanship. The programme covers coffee fundamentals, espresso preparation, manual brewing methods, milk frothing and latte art, tea knowledge and brewing techniques, signature beverage development, café operations, customer service, and food safety practices. Through extensive hands-on training, students will develop skills in beverage preparation, quality control, equipment operation, and professional service.

Through structured practical learning, students will enhance their technical expertise, creativity, and professionalism, preparing them for rewarding careers in cafés, specialty coffee businesses, the food and beverage industry, or entrepreneurship.

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

▲ 掌握专业咖啡与茶艺技能

学习专业咖啡制作与茶艺的基础及进阶技巧，包括浓缩咖啡制作、手冲咖啡、奶泡与拉花艺术、茶叶冲泡、特色饮品研发及饮品摆盘，全面建立专业饮品制作能力。

Master Professional Coffee & Tea Skills

Develop fundamental and advanced skills in espresso preparation, manual brewing, milk frothing and latte art, tea brewing, signature beverage creation, and beverage presentation, building a strong foundation in coffee and tea craftsmanship.

▲ 资深咖啡师与茶艺导师指导

由具丰富行业经验的专业咖啡师及茶艺导师亲自授课，学生将通过实践训练掌握专业饮品制作技巧，并获得行业导师的经验分享与指导。

Learn from Professional Baristas & Tea Specialists

Learn from experienced baristas and tea professionals through hands-on training while gaining valuable industry insights and practical expertise.

▲ 实践导向学习

课程以实作训练为核心，让学生在模拟咖啡馆及餐饮环境中学习咖啡冲煮、茶艺、饮品调制、顾客服务及设备操作，全面提升专业能力与工作效率。

Hands-on Beverage Training

Gain practical experience in coffee brewing, tea preparation, beverage crafting, customer service, and equipment operation within a realistic café and food & beverage environment.

▲ 专业咖啡馆设备训练

配备专业级咖啡机、磨豆机、手冲器具及茶艺设备，让学生在符合行业标准的环境中进行训练，提升实际操作经验与专业技能。

State-of-the-Art Café Facilities

Train using professional espresso machines, coffee grinders, manual brewing equipment, and tea preparation tools in an industry-standard learning environment.

▲ 职业发展与创业基础

通过系统化的专业咖啡与茶艺训练，学生将建立扎实的技术能力、顾客服务技巧及营运知识，为未来投身精品咖啡馆、餐饮行业、国际品牌或自主创业奠定坚实基础。

Career & Entrepreneurship Preparation

Comprehensive training equips students with technical expertise, customer service skills, and café operations knowledge, preparing them for careers in cafés, specialty coffee businesses, the food and beverage industry, or their own entrepreneurial ventures.

课程内容 | COURSE OUTLINE

- 咖啡豆历史与设备预防性维护简介
Introduction to Beans History and Coffee Equipment Preventive Maintenance
- 感官与味觉技能
Sensory Skills and Taste Classification
- 浓缩咖啡品质调整
Refining the Quality of Espresso
- 咖啡饮料制作和特色
Types of Coffee and Specialty in Coffee Brewing
- 咖啡拉花与奶泡
Coffee Latte and Milk Texturing
- 手冲咖啡
Hand-brewed Coffee
- 咖啡吧设备与饮品校准
Coffee Bar Equipment and Beverage Calibration
- 咖啡吧客户服务协调
Coffee Bar Customer Services Coordination
- 企业精神与创业核心技巧
Entrepreneurship
- 职场英语沟通：食品和饮料
Workplace English Communication: Food and Beverage
- 与工作相关的软技能
Work-Based Soft Skills
- 茶文化与茶历史简介
Introduction to Tea Culture and Tea History
- 专业泡茶技术
Professional Tea Brewing Techniques
- 茶叶感官评鉴与茶饮搭配
Tea Sensory Evaluation and Tea Pairing
- 饮品创新与菜单开发
Beverage Innovation and Menu Development
- 特色茶专业知识
Professional Knowledge in Specialty Tea
- 茶与食物搭配及餐桌礼仪
Tea Matching, Food and Table Manners
- 日本茶道与抹茶专业技能
Professional Skills in Japanese Tea and Matcha
- 咖啡烘焙与烘豆
Brewing and Roasting in Coffee
- 生豆与茶叶的可用性与采购
Green Beans and Tea Leaves Usability and Purchase
- 饮品制作与咖啡馆运营实习
Practice in Beverage Preparation and Café Operations (Internship)

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



评估标准 | ASSESSMENT

本课程采用100%作业与实践评估方式，重点培养学生在专业咖啡制作、茶艺及饮品调制方面的实际操作能力与专业技能应用。

课程鼓励团队合作与独立学习，学生将通过个人及小组实践项目，展示其咖啡冲煮技巧、茶艺技能、饮品创新能力、顾客服务意识及专业职业素养。

100% Assignment and Practical Exercises.

The Professional Barista and Tearista programme focuses on the practical application of coffee brewing, tea preparation, and beverage-making skills in a professional café and food & beverage environment.

Teamwork and independent learning are encouraged through individual and group projects, allowing students to demonstrate their beverage preparation techniques, customer service skills, creativity, and professional work.



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

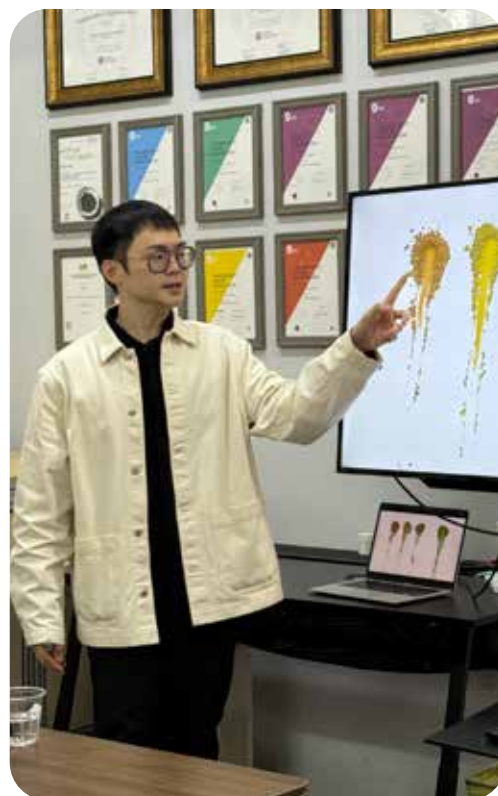
专业咖啡师、专业茶艺师、咖啡馆主管、咖啡馆经理、餐饮服务主管、饮品研发专员、咖啡烘焙师、咖啡品质鉴定师(Q Grader发展方向)、茶饮研发专员、饮品培训师、咖啡采购专员、餐饮运营专员、咖啡馆创业者、自雇饮品业者等。

Professional Barista, Professional Tearista, Café Supervisor, Café Manager, Food and Beverage Supervisor, Beverage Development Specialist, Coffee Roaster, Coffee Quality Specialist (Q Grader Career Path), Tea Beverage Development Specialist, Beverage Trainer, Coffee Procurement Officer, Food and Beverage Operations Executive, Café Entrepreneur, Self-Employed Beverage Business Owner, and more.



搭建星级标准和业界品质，掌握本领域的专业技能。

Building top star standards and industry quality, to master the professional skills.



011-6051 0218 | 011-1688 4915
(DEPARTMENT OF SMART BUSINESS AND HOSPITALITY)

03-8737 8770 | 03-8737 9292
(GENERAL LINE)

B5-B7, Block B, Jalan TKS 1, Taman Kajang Sentral, 43000 Kajang, Selangor. **enrolment@neivce.edu.my**

www.neivce.edu.my

 新纪元技职与推广教育学院

 newera_vocational_malaysia

 新纪元技职与推广教育学院