

nanyang polytechnic

LIFELONG LEARNING

#becausewecan

Starting Your
Coffee Business

What will you learn?

This two-day course covers both the business management knowledge and technical skills in coffee and brewing in the following areas:

- Menu Development & Menu Engineering Techniques
- F&B Concept Development & Business Development Plan
- Practical Coffee Hands-On Techniques
- Uncover Customers' Needs & Solution Testing

Duration: **2 days** | Time: **9am - 5pm (subject to changes)**

Mode of Learning: **Facilitated Classroom Discussion**

Who should attend?

Entrepreneurs, Junior Baristas & Cafe/Restaurant Operators and anyone seeking to deepen or broaden their skills and knowledge in this area.

How much will it cost?

	Course Fees (incl. GST)
Foreigners (unsubsidised)	\$1016.50
SC <40yrs old (after funding)	\$304.95
PR (after funding)	\$304.95
SC >40yrs old (after funding)	\$114.95
SC employed by SME (after funding)	\$114.95

SC: Singapore Citizen | PR: Permanent Resident | SME: Small Medium Enterprise

Information to Note:

All Singaporeans aged 25 and above can use their SkillsFuture Credit from the government to pay a wide range of approved skills-related courses. Visit MySkillsFuture Portal (www.skillsfuture.sg) to view the courses available and access your SkillsFuture Credit. Fees are inclusive of GST. Terms and conditions apply.

Apply Now

www.nyp.edu.sg/schools/sbm/lifelong-learning.html?id=skillsfuture-shortcourses



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