



AWAKE COFFEE

ROASTERS AND ACADEMY

BANGLADESH'S MOST ADVANCED BARISTA TRAINING PLATFORM

About Us:



Awake Coffee Roasters and Academy

Founded in 2020 by celebrity chef and SCAA certified Master Coffee Roaster Navid Rubaiyat Hasan, Awake is a complete specialty coffee ecosystem combining Awake Coffee Roasters and Awake Coffee Academy. From sourcing and roasting premium coffee to delivering professional training, Awake is driven by quality, education, and entrepreneurship, shaping Bangladesh's specialty coffee landscape while cultivating the next generation of coffee professionals.



Each year, thousands of Bangladeshi students travel abroad for higher education and seek part-time café jobs, which offer competitive pay, flexible hours, and welcoming work environments across countries such as Australia, Canada, the UK, the Middle East, and Europe. Awake Coffee Academy, one of Bangladesh's leading barista training institutions with over 500 graduates in 2 years, prepares students through SCA-aligned courses, hands-on training, and international-standard equipment at its Banani 11 campus, ensuring readiness for cafés locally and abroad.



Our Courses:



1. Barista Basic Course

☕ **Price: BDT 5,000**

☕ **Duration: 1 Day**

What You Will Learn

☕ **Coffee Foundation**

- Understand coffee, its history, and modern relevance
- Understand coffee origins, roast types, and brewing styles
- Learn the role of a barista in a coffee shop



☕ **Practical Café Skills**

- Train on commercial coffee machines and grinders
- Grind, dose, and tamp for consistent espresso
- Extract espresso and apply advanced techniques
- Steam, pour, and texture milk

☕ **Who This Course Is For:**

- Beginners and enthusiasts building barista skills
- Coffee lovers exploring professional brewing and café culture
- Café staff improving beverage and service standards



2. Expert Barista Course

☼ Price: BDT 23,500
☼ Duration: 6 Days

What You Will Learn

☼ Coffee Foundation

- ☐ Master coffee fundamentals, its global journey, and role in today's cafés
- ☐ Understand origins, roast profiles, and brewing styles used internationally
- ☐ Learn how flavor, quality, and presentation influence customer satisfaction
- ☐ Develop professional barista skills for modern coffee businesses

☼ Practical Café Skills

- ☐ Train on industry-standard espresso machines and grinders
- ☐ Perfect grinding, dosing, and tamping
- ☐ Build advanced milk steaming and pouring skills
- ☐ Create visually appealing beverages with latte art
- ☐ Practice full drink production under real café conditions
- ☐ Prepare V60 coffee
- ☐ Manage orders and maintain performance during busy service



☼ Job & Workplace Readiness

- ☐ Learn professional café conduct, hygiene, and international standards
- ☐ Understand work culture abroad
- ☐ Develop customer service, teamwork, and communication skills
- ☐ Prepare for café job interviews and overseas employment
- ☐ Create a Video CV for overseas applications

☼ Who This Course Is For

- ☐ Individuals seeking café or hospitality jobs abroad, including Middle Eastern and European countries
- ☐ Learners building practical coffee skills and upgrading to an in-demand profession
- ☐ Coffee enthusiasts and aspiring baristas pursuing long-term careers
- ☐ Café staff and owners elevating beverage and service standards
- ☐ Anyone entering the café industry with job-ready skills



3. Professional Barista Course

☼ Price: BDT 35,000
☼ Duration: 6 + 4 Days

The most comprehensive barista program, covering five modules over five days to prepare participants for all aspects of professional barista work, from coffee foundations to advanced brewing and customer service.

What You Will Learn

☼ Coffee Foundation

- Understand coffee, its history, and modern relevance
- Understand coffee origins, roast profiles, and brewing styles
- Learn barista responsibilities
- Train on espresso machines, grinders, and maintenance
- Grind, dose, tamp, and extract espresso



☼ Espresso & Specialty Drinks Crafting

- Steam, texture, and pour milk
- Apply advanced espresso and milk techniques
- Create espresso-based drinks, mocktails, smoothies, and frappes

☼ Alternative Brewing & Coffee Science

- Train in immersion, percolation, and cold brew methods
- Practice V60, French press, moka pot, and cold brew
- Understand TDS and its impact on coffee

☼ Operational & Professional Skills

- Manage production workflows and orders
- Maintain and troubleshoot machines
- Operate café systems efficiently

☼ Sensory & Cupping

- Evaluate sensory profiles and aromas (30+ aromas)
- Cup coffee, profile flavors, and identify roast attributes

☼ Who Is This For:

- Individuals planning to work abroad with barista certification
- Coffee lovers and enthusiasts passionate about brewing, latte art, and coffee science
- Aspiring baristas building a coffee career or developing advanced skills
- Professionals and hobbyists enhancing coffee-making techniques





“Every roast goes through meticulous inspection before it is delivered to our coffee shop.”

Navid Rubaiyat Hasan is the CEO and Founder of Awake Coffee Roasters and Awake Coffee Academy, and a renowned celebrity chef and master coffee roaster with nearly two decades of experience in the coffee and food industry. He has been active in the industry since 2006 and founded Pizza Guy in 2012. Navid is certified by the Specialty Coffee Association of America (SCAA) and is an alumnus of the Stanford Seed Spark Startup Cohort 2022 at Stanford University, USA. He holds a Bachelor of Business Management from Kingston University, UK, and a Diploma in Culinary Arts and Gastronomy from Gambero Rosso, Rome, Italy.

Training Location

Awake Coffee Roasters



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**Genetic Point (2nd Floor),
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Find us on Google Maps

