

BARISTA COURSES

Beginner (1 Day)

Theory:

- What is a Barista
- History of coffee
- Coffee – from seeds to your cup
- Understanding your espresso machine and grinder
 - What is a perfect espresso?
- Basic way of assembling coffee beverages

Practical:

- Basic grinding, dosing, and tamping techniques
- Basic milk texturing technique to get the perfect foam
 - Basic latte art principles
- Cleaning your espresso machine and grinder
 - Clean as you go

Intermediate (3 Day)

Theory:

- Different ways of brewing coffee at work or home

Practical:

- Coffee roast – from seeds to your cup
 - Cupping
 - Extracting the perfect espresso
- Advanced grinding, dosing, and tamping techniques
- Advanced milk texturing technique to get the perfect foam
 - Advanced way of assembling coffee beverages
 - One-on-one practical assistance

Professional (5 Day)

Practical:

- A day in the life of a Professional Barista
 - Coffee roast
 - Cupping
 - Alternative brewing methods
- In shop coffee bar practical training
 - In shop POS system training
- In shop cold beverage preparation

OTHER TRAINING

Roasting

With a lot of experience behind us, we love to teach others and help them achieve their own goals. That's why we offer roasting training to people who would love to learn more about roasting, in the best way possible. We also offer this service at a discounted rate to anyone who buys a roaster from us.

CASUAL COURSES

Coffee Appreciation

This is a time where we taste the different coffees we have on-site with you through a method called “cupping”. We will teach you what to taste in the coffee while also going through a brief history of coffee. This is a great time for team building and an introduction to the coffee world. We take bookings of groups of up to 12 people.

Barista Showdown

This is a time when we taste the different coffees we have on-site through a method called “cupping”. We will teach you what to taste in the coffee, as well as go through a brief history of coffee. Afterward, we will turn to the espresso machine and everyone will make a few cups of coffee. This is a great time to laugh and have together as well as know what the daily routine is of a regular barista. We take bookings of groups of up to 12 people.