BARISTA WEEK

COURSE TYPE	DURATION	CERTIFICATION	PRICE
theoretical and pratical	24 hours 4 hours per 6 days	Certification of attendance SCA Certification	€ 450,00 + VAT

COURSE CONTENT

This course provides a further analysed knowledge about the main coffee botanical species, cultivation system and the processes, and how they affect taste, roasting, blending, and granulometry regulation.

You will also learn about milk, creating a homogeneous and compact foam, and pouring techniques using the latte art technique.

WHO IS THIS COURSE FOR

Barista Basic Course, designed by our trainers, aims to have a first professional approach to the world of coffee and the espresso's extraction, following the barista's modern standards and skills.

PROGRAMME

- Overview of the world of coffee;

- the different species and botanical varieties;

- the various manufacturing processes and their influence on quality and taste;

- monitoring and selection;

- roasting and its impact on the taste;

- approach to sensory analysis and practical espresso tasting test;

- barista equipment: coffee machine, coffee grinder;

- the importance of the water for the extraction;

- main elements for making espresso;

- the correct use of the grinder with doser and on demand;

- the importance of the grinding for making a perfect espresso;

- the stages of preparing a perfect espresso;

- practical tests of grinding adjustment and recipe composition with espresso brew formula;

- understanding the influence of the dosage on the extraction;

- making cappuccino: milk, milk frothers, and processing;

- pouring techniques for the preparation of a classic cappuccino;

- approaching latte art and basic patterns;

- workstation organisation and knowledge of the health and hygiene requirements;

- different methods of coffee extraction;

Course valid for the Introduction to Coffee certification of the SCA Coffee Diploma System.
The exam can be taken at the end of the course directly at the venue.
For more information www.scaitaly.coffee

CAFFÈ
CANNIZZARO

DOLCE O AMARO