

BASIC BARISTA

COURSE TYPE
theoretical and practical

DURATION
6 hours

CERTIFICATION
Certification of attendance

PRICE
€ 150,00 + VAT

COURSE CONTENT

The course provides a further analysed knowledge about the main coffee botanical species, cultivation system, and processing methods and how they affect the taste, roasting, blending, grain size adjustment, and espresso's perfect extraction.

WHO IS THIS COURSE FOR

Barista Foundation course, created by our trainers, is addressed to those who want to have a first professional introduction to the world of coffee and the espresso's extraction, following the standard and the modern skills of a barista.

PROGRAMME

- Botanical species and varieties. Countries of origin;
- the phases of green coffee processing;
- roasting: transformation techniques;
- the perfect espresso and the 6M rule;
- coffee grinder and dispenser: identification of the main components;
- adjustment of grinding and dosing;
- influence of grinding and dosing on brewing time;
- espresso machine: identification of the main components;
- the steps for preparing a perfect espresso;
- service techniques and workstation management;
- maintenance: the importance of regular cleaning of the equipment;

CAFFÈ
CANNIZZARO

DOLCE O AMARO