

# LATTE ART BASIC



**COURSE TYPE**  
theoretical and practical

**DURATION**  
6 hours

**CERTIFICATION**  
Certification of attendance

**PRICE**  
€ 150,00 + VAT

## COURSE CONTENT

The course provides further analysed knowledge about the main techniques for preparing a good latte foam to make an excellent cappuccino and learning the pouring methods to perform latte art.

## WHO IS THIS COURSE FOR

The course is aimed at those who intend to improve the foaming and pouring techniques for preparing excellent decorated cappuccino and giving an artistic touch to their preparation to surprise and build customer loyalty.

## PROGRAMME

- Milk, characteristics, and types;
- essential elements to foam milk;
- technique for preparing a perfect cappuccino;
- practical exercise for foaming milk;
- technical tests and production methods;
- pouring techniques;
- hand and wrist exercises;
- patterns and decoration;
- service techniques and workstation management;
- maintenance: the importance of regular cleaning of the equipment.