

TRAINING TICKET



WHAT IT IS

It is a training designed and dedicated exclusively for all our partners and new customers and structured to deepen the knowledge of raw material, the elements, and the variables that can affect the extraction and the quality, and build the foundations to become a professional.

The course is split into five training days, divided into different topics that we consider crucial to pursue quality continuously.



From the bean to the cup, every step for learning how to make a good espresso with perseverance.



A homogeneous, compact, and glossy milky foam and the correct pouring techniques to learn how to make a great cappuccino.



Many espresso-based preparations were created to diversify the coffee offer, dressed up with a different graphic design to increase the profit margins.



The water accounts for 90% of our espresso, and its composition and the treatment with the correct system substantially affect the taste and the final quality of the drink.



The equipment maintenance represents the fundamental element to avoid negative alterations of the taste and enhancing the final drink quality.

CAFFÈ
CANNIZZARO

DOLCE O AMARO