



Barista Class

1. Theory

- History of Coffee
- Green beans & Processing
- Roasting Process
- How to make Espresso
- Milk Chemistry

Cafe/Coffee shop Menus

Intro - Barista Station Management

Intro - Customer service

2. Practical

- Equipment Introduction
- Espresso machine & grinder setup
- Perfecting espresso (The base to almost every coffee shop drink)
- How to steam milk like a pro
- Latte art techniques

Designs - heart, rosetta, tulip, inverse tulip, wave heart, peacock

End of day barista procedures

Barista assessment + feedback