



BARISTA ACADEMY INFORMATION

1. Target Group and Candidates for this Course

This course is designed for individuals passionate about the coffee world and eager to develop professional barista skills. It is aimed at beginners looking to take their first steps in coffee artistry, as well as intermediate baristas seeking to refine their techniques and master latte art. Entrepreneurs considering opening their own coffee shop and hospitality professionals looking to expand their service offerings will also find great value in this training. Candidates should be motivated by learning, open to intensive practice, and ready to engage in a transformative journey.

2. Objectives of this Course

The primary goal of this course is to train reputable baristas capable of understanding and mastering the subtleties of espresso and latte preparation. By the end of the training, participants will be able to:

- Understand the origin and characteristics of different coffee beans.
- Operate an espresso machine and adjust a coffee grinder professionally.
- Extract a perfect espresso and recognize the key points of a good cup.
- Master the art of milk steaming to create an ideal microfoam.
- Perform latte art with precision and creativity.
- Maintain and clean equipment to ensure quality and safety.
- Acquire the necessary skills to offer an exceptional coffee experience.

3. Material: Our Academy and the Materials Provided

Our academy offers a state-of-the-art learning environment, equipped with the latest in espresso machine technology and barista tools. Throughout the duration of the training, we provide all necessary materials, including a variety of high-quality coffee beans, milk for steaming and latte art practice, as well as comprehensive course materials. Participants will have the opportunity to work with top-tier equipment to familiarize themselves with the professional standard and develop a deep understanding of the barista craft.

WELCOME TO CEREAL LOVERS COFFEE ACADEMY!

Throughout the course, emphasis will be placed on the sensory experience of coffee, including taste and aroma, and the importance of precision and consistency in coffee preparation. This curriculum is designed to be engaging and interactive, with a strong emphasis on hands-on practice to develop the skills necessary to become proficient baristas.

Price: 700,00 / without VAT

Duration: 12h

Location: Beggen, Luxembourg

Day 1: Introduction & Espresso Fundamentals (4 hours)

Theory (2 hours):

Introduction to coffee culture: presentation of the history and significance of coffee in society.

Coffee varieties: comparison of Arabica and Robusta - their differences in taste, growing conditions, and production.

The journey of coffee: from cultivation to cup - a brief overview of the process.

Espresso basics: understanding the espresso machine and grinder, the importance of water quality, and the basics of espresso extraction.

Practical (2 hours):

Espresso machine operation: hands-on introduction to using the espresso machine and grinder.

Grinding and tamping: practice grinding coffee to the correct fineness and tamping evenly.

Pulling the perfect shot: techniques for extracting espresso with the right timing, volume, and appearance.

Day 2: Milk Chemistry & Latte Art Basics (4 hours)

Theory (30 minutes):

Milk types and textures: discuss the different types of milk and their properties.

The science of milk steaming: understanding how milk steams and how it affects espresso drinks.

Practical (3.5 hours):

Milk steaming practice: hands-on practice with steaming milk to achieve the perfect microfoam.

Introduction to latte art: basic techniques for pouring milk to create simple latte art designs.

Latte art practice: create basic latte art patterns such as hearts and rosettas.

Day 3: Advanced Latte Art & Machine Maintenance (4 hours)

Theory (30 minutes):

Advanced latte art techniques: brief overview of more complex designs and the techniques required to create them.

Cleaning and maintenance: importance of keeping the espresso machine and grinder clean and well-maintained.

Practical (3.5 hours):

Advanced latte art practice: hands-on practice creating advanced designs, such as tulips and swans.

Machine cleaning and maintenance: demonstration and practice of daily and periodic cleaning routines for espresso machines and grinders.

Final practice and review: students practice making espresso and latte art, with individual feedback provided.

Application Form

FICHE INDIVIDUELLE COFFEE LOVERS

NOM:

PRENOM:

FIRME:

PROFESSION:

ADRESSE:

N° MOB:

E-MAIL:

ASSURANCE CIVILE N°

FORMATION: PROFESSIONNELLE PRIVE

NIVEAU COMPETENCE:

MOTIVATION ATTENTES:

DISPONIBILITES: SEMAINE SAMEDI

*Please note that a spot in the course is secured solely upon the successful submission of both this application form and the associated payment. Once the course date commences, fees cannot be reimbursed, even in the event of non-attendance by the student.

*Veuillez noter qu'une place dans le cours est réservée uniquement après la soumission réussie de ce formulaire de candidature et du paiement associé. Une fois le cours commencé, les frais ne peuvent être remboursés, même en cas d'absence de l'étudiant.