

MELETIUS

SPECIALITY COFFEE ROASTERS

BARISTA PROFESSIONAL COURSE

Duration: 1 Day / Course Fee: £247 (incl VAT)

OVERVIEW

Exploring the fundamental attributes of coffee, focusing on the elements that every beginner to intermediate barista needs to know to be ahead of the game. Barista techniques, lack of knowledge and inefficiency are common during a barista's work cycle. This course will teach how to overcome these challenges and deliver skills whilst maintaining efficiency and standard.

COURSE DETAILS

The course offers a condensed, yet comprehensive, overview of current and emerging best practice methodologies and techniques for meeting the challenges of the hospitality industry.

1. FOUNDATION OF COFFEE

- Coffee origins, agriculture and attributes
- Anatomy of the bean
- Anatomy of the equipment
- Coffee processing
- Coffee beverage outline

2. UNDERSTANDING BALANCE & ESPRESSO

- Taste and flavour
- Understanding the extraction
- Understanding espresso
- Basic milk and Latte Art

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3. SERVICE & EFFICIENCY

- Equipment maintenance and care
- Customer Service and efficiency building
- Hygiene / Health & Safety

CERTIFICATION

Participants on completion will receive an electronic certificate of attendance with all the relevant details.