

MELETIUS

SPECIALITY COFFEE ROASTERS

CHAMPION BARISTA COURSE

Duration: 2 Days / Course Fee: £447 (incl VAT)

OVERVIEW

Exploring coffee on a deeper level, in this case focussing on the maximum outcome and product value. With key highlights on professionalism, we ensure you leave this course well-equipped, with expert knowledge to continue your career in the coffee industry.

COURSE DETAILS

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

1. EXTRACTION RATIOS

- Taste and flavour
- Extraction and extraction ratios
- Finding the balance and uncertainty of espresso
- Science of milk and Latte Art

2. SCIENCE OF ESPRESSO

- Understanding the colour wheel and coffee taste
- Processing methods and tea categories
- Rules of tea brewing
- Chemistry of tea and health benefits

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3. LEADERSHIP & MANAGEMENT

- Personal development as team leader
- Building and working relations
- Customer service and management

4. EQUIPMENT CARE

CERTIFICATION

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