

MELETIUS

SPECIALITY COFFEE ROASTERS

LATTE ART COURSE

Duration: 1 Day / Course Fee: £147 (incl VAT)

OVERVIEW

Understanding brewing methods whilst exploring the art and science of sensory and perception. Our course adds value to any profession within the coffee industry.

COURSE DETAILS

1. THESIS & TECHNIQUE

- Chemistry of milk
- Steaming techniques

2. MASTERING THE POUR

- Pattern recognition
- Mastering patterns
- Identification of competition standards

CERTIFICATION

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