

Barista Training Classes *In Depth - Hands On*

Latte Art

Increasingly in cafes around the world, Latte Art has become more than a frilly add-on; it has become the signature of a properly constructed, delicious handcrafted coffee. A coffee that looks as good as it tastes, a coffee that keeps the customer coming back, a coffee that deserves a premium price, a coffee that fills the tip jar, a coffee that cannot be created by the large chains. The benefits do not end there: the pursuit of the perfect pour engages baristas in their craft, creating positive energy customers notice and enjoy.

Average class length 2 hours, first class free for folks in the trade or those looking to get started, \$40 per class or \$120 per 6 month unlimited pass otherwise.



Thurs. Jan. 12, Noon	Barista Level 1
Tues. Jan. 17, 7pm	Latte Art
Thurs. Jan. 19, Noon	Latte Art
Tues. Jan. 24, 7pm	Barista Level 1
Wed. Jan. 25 Noon	Single Cup Brewing
Thurs. Jan. 26, Noon	Preventative Maintenance
Tues. Jan. 31, 7pm	Single Cup Brewing
Wed. Feb. 1, Noon	Latte Art
Thurs. Feb. 2, Noon	Cupping
Tues. Feb. 7, 7pm	Barista Level 1

Please, call or email us to reserve your seat or schedule a private class. alan@roastery7.com

Barista Level 1- intro to green coffee, intro to roasting, espresso extraction in depth, microfoaming in depth, pour a complete drink.

Latte Art- quick barista 1 review, heart fundamentals made easy, practice with water, live practice, practice, practice, rosetta fundamentals, more practice.

Single Cup Brewing- building recipes using golden cup theory, single cup techniques, test recipes on Harios, our Clover and other devices, qualitatively and quantitatively evaluate results.

Cupping- how we taste, how to slurp and spit, coffee descriptions, play the "name that coffee" game (blind tasting).

Preventative Maintenance- clean the coffee path from start to finish using a model schedule, how to inspect and replace wear and tear parts, calibration points, water filtration.