



We believe that the absolute best way to learn is through hands-on practice. One of the unique features of our Barista Academy is that we limit the size of our professional courses to ensure a one-on-one, high-quality teaching experience. We offer the best of espresso education in a state of the art facility.

Our professional courses are both expansive and in-depth, providing our students with a solid foundation of barista training, espresso education and understanding of the specialty coffee industry. During our training, you will:

Receive instruction from the industry's top baristas and coffee professionals.



BARISTA EXPERT COURSE

The most complete course for bar professionals

COURSE PROGRAM

AIM: An opportunity to enter the world of quality coffee via a comprehensive overview of the different activities associated with the product, the service and the management of the café, from both a practical and a theoretical standpoint. The course offers a general view of the bean's journey, from the plant in its countries of origin to its transformation in the cup.



PROGRAM:

DAY 1

- History, customs and coffee transformation techniques across the world
- Cultivation, production and trading of green coffee
- Industrial production, process of coffee



DAY 2

- Characteristics peculiar to espresso coffee
- Practical and theoretical studies on the espresso machine and the grinder-doser
- Rules for extracting the perfect espresso, maintenance and set-up of the machine
- Cappuccino making and other coffee-based preparations



DAY 3

- Practical tests on the visual, aromatic and gustatory tactile analysis of espresso coffee
- Techniques and new trendy ideas for achieving a perfect cappuccino



TYPE OF COURSE: PRACTICAL AND THEORETICAL

LANGUAGE: English

DURATION: 3 days / 1 day per week / Flexible and customized schedules

TARGET PARTICIPANTS:

The course is aimed at all novices, professionals and entrepreneurs wishing to broaden their skills or seeking to enter the food and beverage sector.

Minimum of 4 attendees / 10 Learning Hours

HOW TO ENROLL: Call 401.273.2652

A TYPICAL DAY

Lectures start at **11 am** and finish at around **2 pm**. In the classroom, teachers and students get to know each other quickly in the informal atmosphere. The courses involve many **practical activities** and participants can have a go at the different preparations themselves.

THE COURSE IS HELD AT CHEF WALTERS COOKING SCHOOL 286 ATWELLS AVENUE (FEDERAL HILL) PROVIDENCE RI 02903