

Beverage Standards Association Level 1 Barista Skills Seminar Programme

A 16-hour seminar with the main objective of this seminar is to acquaint the students with the theory of coffee, tea and cocoa, which will support their practical training. In addition, focus is given to learning all the important beverages of the coffee menu and their correct preparation.

The seminar is based on teaching the necessary steps of the perfect extraction of the espresso beverage and creating the right micro foam milk to produce a range of espresso-based beverages for the Greek and Cyprus out of home industry.

- ✓ Introduce those who are new or relatively new to the position of Barista
- ✓ Improve the skills and knowledge of those working as Baristas
- ✓ Provide a substance from which candidates go on to higher skill and knowledge levels.

DAY 1

14.00-14.30pm Welcome/Course review

14.30-16.30pm Coffee from bean to cup theory and cupping

16.30-16.45pm Break

16.45-18.45pm Barista routine and Grinder calibration theory and demonstration

18.45-19.15pm Greek coffee- Filter coffee

19.15-20.00pm Tea theory and cupping

DAY 2

14.00-15.30pm The Coffee Menu

15.30-17.30pm Grinder Calibration Practice

17.30-17.45pm Break

17.45-19.00pm Foaming milk theory and practice

19.00-20.00pm Cocoa theory and cupping

DAY 3

14.00-16.00pm Coffee Menu practice

16.00-16.15pm Break

16.15-17.30pm Theoretical assessment

17.30-19.30pm Practical assessment