



# ITALIAN BARISTA ACADEMY

———— by Sahil Thakkar ————

*"Mastering the Art of Italian Coffee"*



## Our Core Mission

- **Pioneering Coffee Culture:** The academy celebrates and promotes the Italian approach to coffee, emphasizing its authenticity, quality, and time-honored techniques.
- **Professional Barista Development:** The academy seeks to develop and enhance the skills and knowledge of aspiring and professional baristas. which is very important aspect for any International job placement.
- **Quality Coffee Education:** The academy focuses on educating participants about the entire coffee value chain, from bean to cup. It emphasizes the importance of sourcing high-quality coffee beans, understanding the roasting process, mastering extraction methods, and ensuring the best possible coffee experience for customers.
- **Industry Standards and Best Practices:** The academy plays a role in setting industry standards and best practices for coffee preparation and service. .
- **Networking and Community Building:** The academy serves as a platform for baristas, coffee enthusiasts, and industry professionals to connect, collaborate, and exchange knowledge.

These purposes collectively contribute to the our mission of preserving, promoting, and advancing the art and science of coffee preparation while nurturing a community of skilled and passionate certified coffee professionals for India and get them ready to work and adapt International work culture.



# COMPREHENSIVE CERTIFICATION COURSES

## Basic Barista Course & Certification ( 3 days / 2hrs ) :



Introduction to Coffee Plant, Coffee Cherry, Harvest (Theory)  
Espresso Extraction (Practical)



Types of Coffee, History of coffee, Processing of coffee cherries, Roasting process, milk froathing. (Theory)  
Espresso Extraction, Milk Froathing & Pouring.(Practical)



Pouring techinques, Cleaning of machine & grinders (Theory)  
Latte Art, Pouring, Different Extractions practice (Practical)

# COMPREHENSIVE CERTIFICATION COURSES

## Advance Barista Course & Certification ( 3 days / 2hrs ) :



In depth knowledge of Coffee Plant, Origin of coffee, Harvest (Theory) Espresso Extraction (Practical)



Types of Coffee, History of coffee, Processing of coffee cherries, Espresso tasting, Espresso control chart. (Theory) Espresso Extraction, T.D.S of coffee, Latte Art (Practical)



New Latte Art learning, Pouring, Different latte art practice (Practical)

# COMPREHENSIVE CERTIFICATION COURSES

## Sensory Evaluation of Coffee & Cupping ( 3 days / 2hrs ) :



Coffee Tasting, Sensory Analysis, Olfaction



Types of Coffee, Aromas in coffee, Gustation, Tactile sensations, Flavors



WCR Sensory Lexicon, SCA Cupping Protocol.



# COMPREHENSIVE CERTIFICATION COURSES

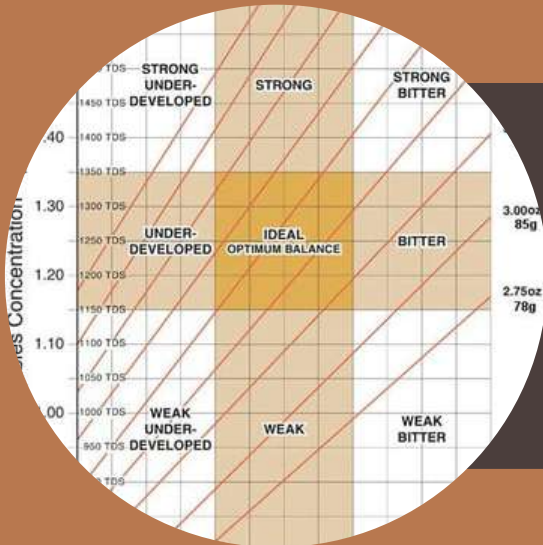
## Manual brewing Techniques ( 3 days / 2hrs )



History of brewing, Coffee Tasting, Different brewing methods.



Brew ratio, Grinding, 3T, Method of Extraction, TDS.



Brewing chart, Filter material, Cleaning

# COMPREHENSIVE CERTIFICATION COURSES

## Coffe Roasting Course ( 3 days / 2hrs )



Introduction to roasting, Color management, Rate of rise.



Sample Roasting, Chemical Reactions, Green & Roasted measurements, Heat transfer & types of Roasters.



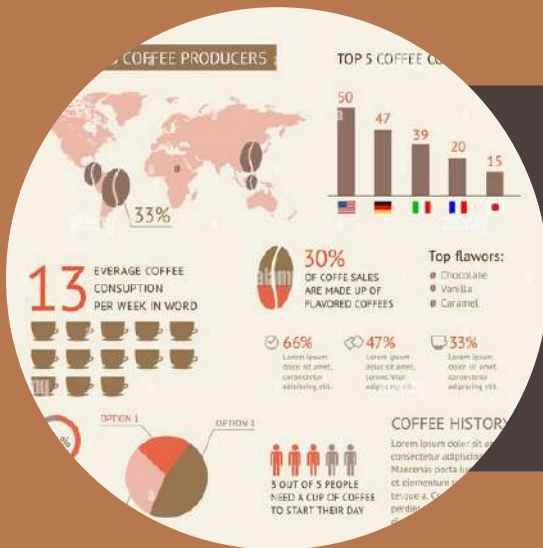
Sensory analysis, Analysing roast profiles, Preventive Maintenance, Green & roasted coffee storage.

# COMPREHENSIVE CERTIFICATION COURSES

## Cafe Management Course ( 3 days / 2hrs )



History of coffee industry, Segments of coffee shops, styling according to country.



Location, Outside dehor,Business plan, World coffee statistics, Evaluation of income.



Sketch of business evaluation, Licenses, Franchising concepts, Marketing steps, Trend recognition etc.



# Meet our CEO & Head Trainer **MR. SAHIL THAKKAR** (S.C.A Certified Roaster & Barista)



- **CEO-Italian Barista Academy.**
- **CO-FOUNDER/MD-Springold Hospitalities Pvt Ltd.**



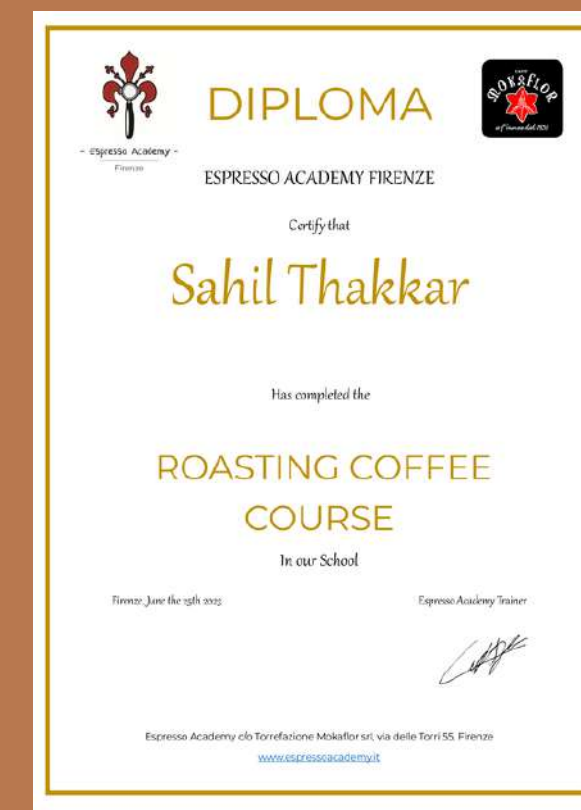
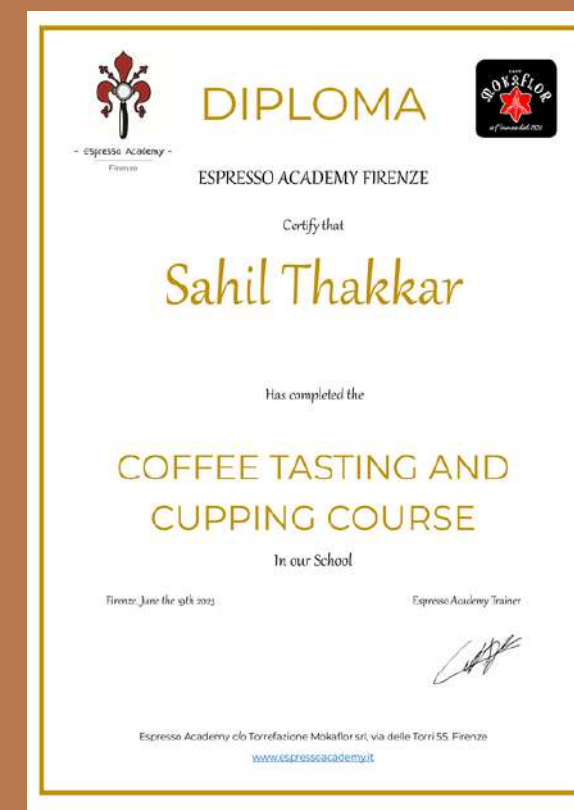
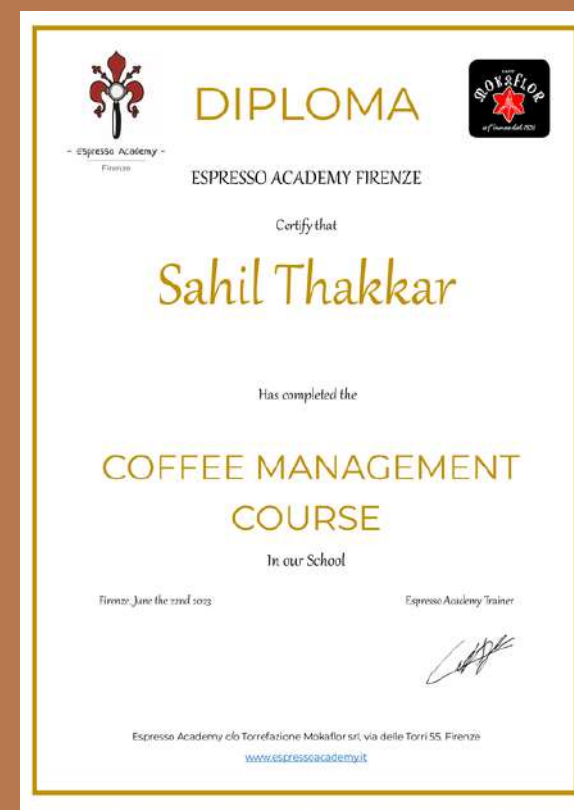
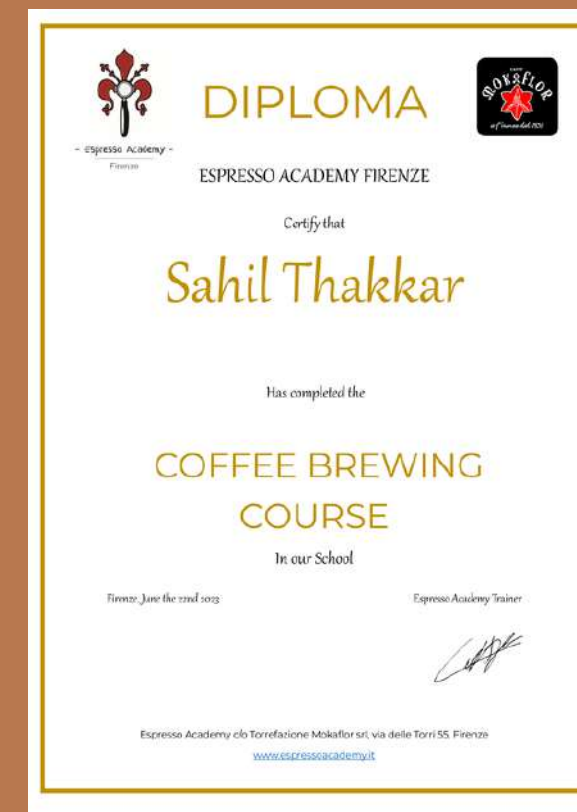
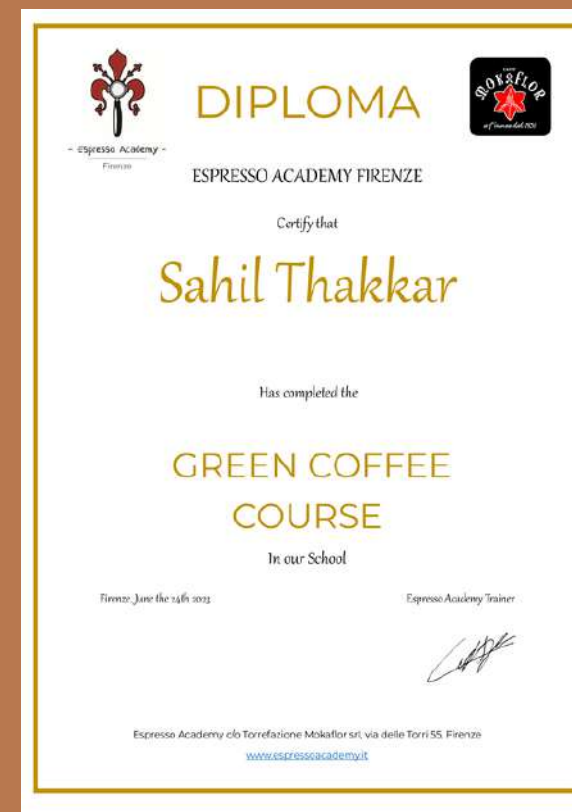
- **SCA Certified Barista & Roaster**
- **Italian Method Barista Trainer**



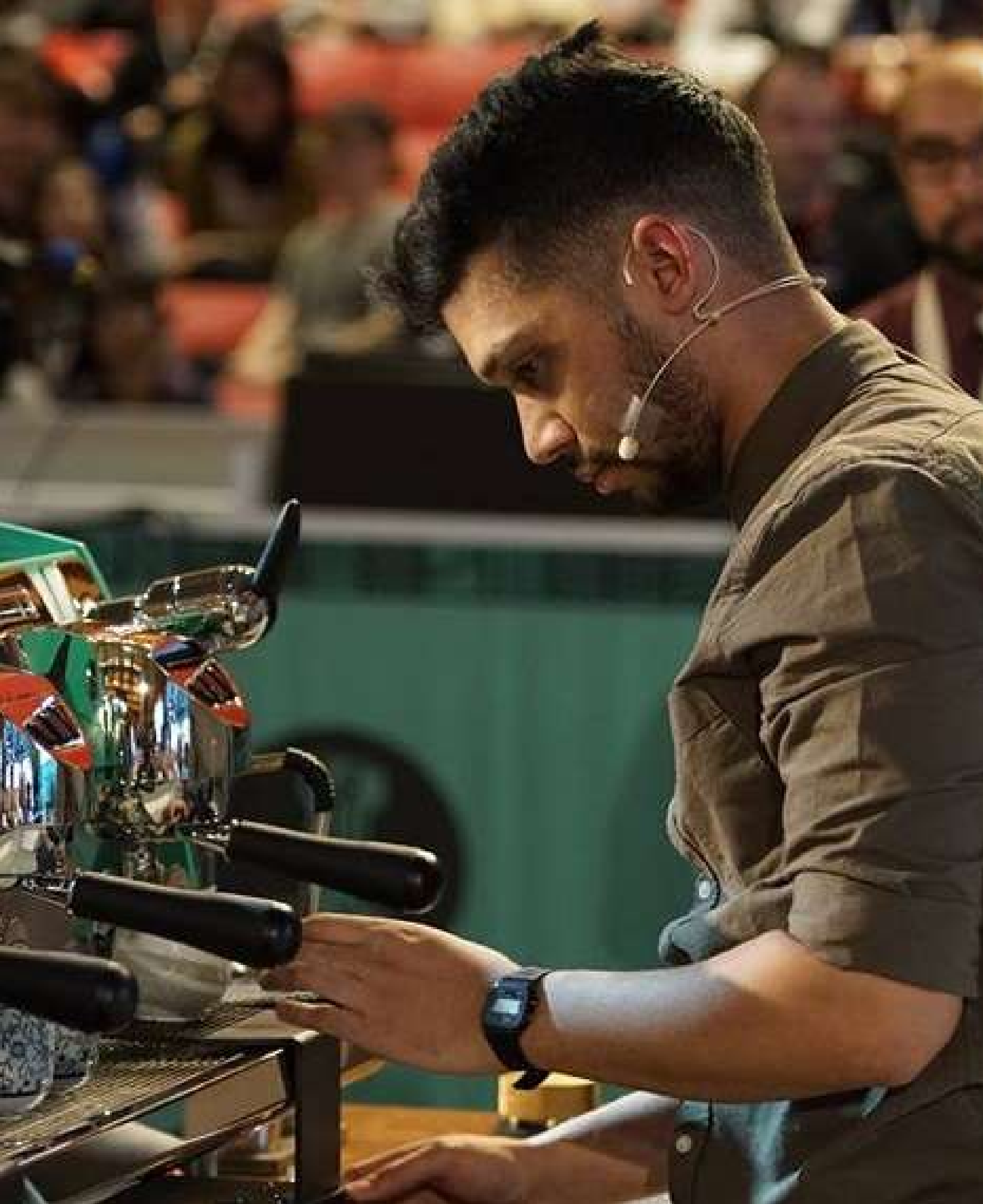
- **Italian Diploma in Roasting, Barista training, Sensory Analysis, Cafe Management, Green Coffee, Coffee Brewing.**

**Mr. Sahil Thakkar is a highly experienced professional with over 15 years of hospitality industry expertise. As the CEO and Co-Founder of Springold Hospitalities Pvt Ltd, he brings valuable knowledge and leadership skills to his role as a head trainer at the Italian Barista Academy. With his extensive experience in hospitality, he understands customer service excellence and business management, enhancing the training programs he delivers. He is a highly accomplished professional with certifications and expertise across various areas.**

# CERTIFICATES OF HONOUR AWARDED TO OUR CEO & HEAD TRAINER







## **EMPOWERING STUDENTS: UNLOCKING SKILLS AND CAREER OPPORTUNITIES IN THE THRIVING COFFEE INDUSTRY**

- Comprehensive Education
- Skill Development
- Industry-Recognized Certifications
- Networking and Connections
- Specialty Coffee Expertise
- Career Advancement Opportunities
- Personal Growth and Passion
- Industry Insights and Trends
- International Recognition
- Lifelong Learning

These benefits make the Italian Barista Academy an excellent choice for students looking to enter or advance in the coffee industry, providing them with a solid foundation, practical skills, industry connections, and a passion for coffee.



# CERTIFICATIONS OF EXCELLENCE ELEVATING COFFEE PROFESSIONALS



Italian Barista Academy certifications hold significant value within the coffee industry, showcasing expertise, credibility, and accomplishment.

They enhance employability, job prospects, and professional growth in the emerging coffee industry.



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# THANK YOU

[www.italianbaristaacademy.com](http://www.italianbaristaacademy.com)

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