

## **BARISTA TRAINING PLAN**

### **WHY BARISTA TRAINING?**

As we know, Coffee is the second Largest commodity in the world and gateway to a world of continuous job opportunities in the hospitality industry. More important than how it looks on your resume, barista training gives you the skills you need to make amazing coffee. Barista Skill is a must to excel. Mainly this skill is renowned and accepted in all corners of the world which helps for professional and economic growth of a skilled person.

### **ESPRESSO ORGANIC TRAINING CENTRE**

Espresso organic barista school has been active for 9 years now. We Guide you by the most experienced barista Mr. Man Bahadur Shrestha, our senior who is one Of the first barista of Nepal have 20+ years experience in coffee culture. You learn How to make the perfect espresso, milk texturing, latte art and all the cool stuff Involved in being a barista. For training and internship we have our own cafeteria Where real-life scenario training is conducted.

- Experienced trainer
- Theory +practical sessions
- Flexible courses(7days/15days /1month)
- Managed class room
- free equipment

## **OBJECTIVES.**

At the end of the course the trainee barista will be enable to

1. Understand the definition and job responsibilities of Barista
2. Know about the espresso machine, it's types and how to operate and maintain regular cleaning process of it.
3. Understand the basic knowledge of coffee, such as definition, species history (including Nepalese history Coffee history, Plantations, and the process of seed to cups
4. Understand the concept and standard pulling espresso shot.
5. Steam milk creating creamy foam and understand it's temperature for different beverages of it by using espresso machine
6. Prepared Espresso based hot, iced blended be non-alcoholic beverages following the standard recipe.
7. Prepare coffee alternative beverages like lassi, smoothies, hot chocolate varieties of tea, etc."
8. Prepare basic Manual brewing coffee using the brewing equipment such as Mokapot, syphon, V60 pot, Aero press, French press, etc.
9. Understand the concept and process to provide customer service and create cafe as a third place for customers.
10. know how to maintain hygiene, cleanliness and safe precautions during the operations hours at cafe.

## **GOALS**

After completion of Barista training students will be able to brew espresso based hot and cold non-alcoholic beverages by operating any kind of espresso machine and other manual equipments, understand deep knowledge of coffee, Customers service and work flow of cafeteria. Furthermore, they will be able to maintain hygiene and safe precautions during operations hours at cafe.

## TEACHING AND LEARNING METHODS

Teaching learning method will be applied the student centred methods like group discussion by instructor, question answer and so on. Moreover, instructor will use the teaching tools like videos, demo of brewing beverages, real resources (cherry, parchment, green beans and roasted whole beans), pictures, diagrams etc. to make learning activities effective as well as efficient.



## **COURSE DURATION**

Duration : 2-3 hours a day

15 days ( Basic course )- 13500/

30days ( Advanced course ) – 25000/

Internship at our own cafeteria

## **COURSE CONTENT(Theory)**

- Barista/coffee meaning and definition
- Coffee history
- Coffee movement (evolution phase)
- Types of coffee and parameters
- Different Processing method (crop to cup)
- Coffee drink types
- Roasting Method
- 5 layers of coffee packaging
- Roasted coffee bean self-life
- Roasted coffee enemies
- Grinding types/grade
- Factors effecting roasting
- 4 methods of coffee brewing

## Course content (practical)

- Understanding your espresso equipment.
- espresso techniques
- understanding espresso grinder
- Milk texturing techniques
- Intro to latte art design.
- Understanding cafe workflow
- Machine cleaning.
- Beverages details, (coffee alternatives too)
- Manually brewed coffee (eg. Moka pot, siphon, etc.)



**ASSESSMENT AND EVALUATION** (Answer these questions )

Did the barista check the availability of ingredients?

Did the barista check the cleanliness of the store before opening?

Did the barista check the equipment before opening?

Did the barista check the security of the area?

Does the barista follow good personal hygiene standards?

Does the barista wear clean clothing?

Does the barista wear hair restraints?

Can the barista distinguish between mild, medium and dark coffees?

Does the barista follow food safety procedure?

Does the barista maintain the cleanliness of production area?

Does the barista serve beverages based on customers request?

Does the barista weight, grind and brew coffee to standard?