

3 Day Barista Training Class

Day 1

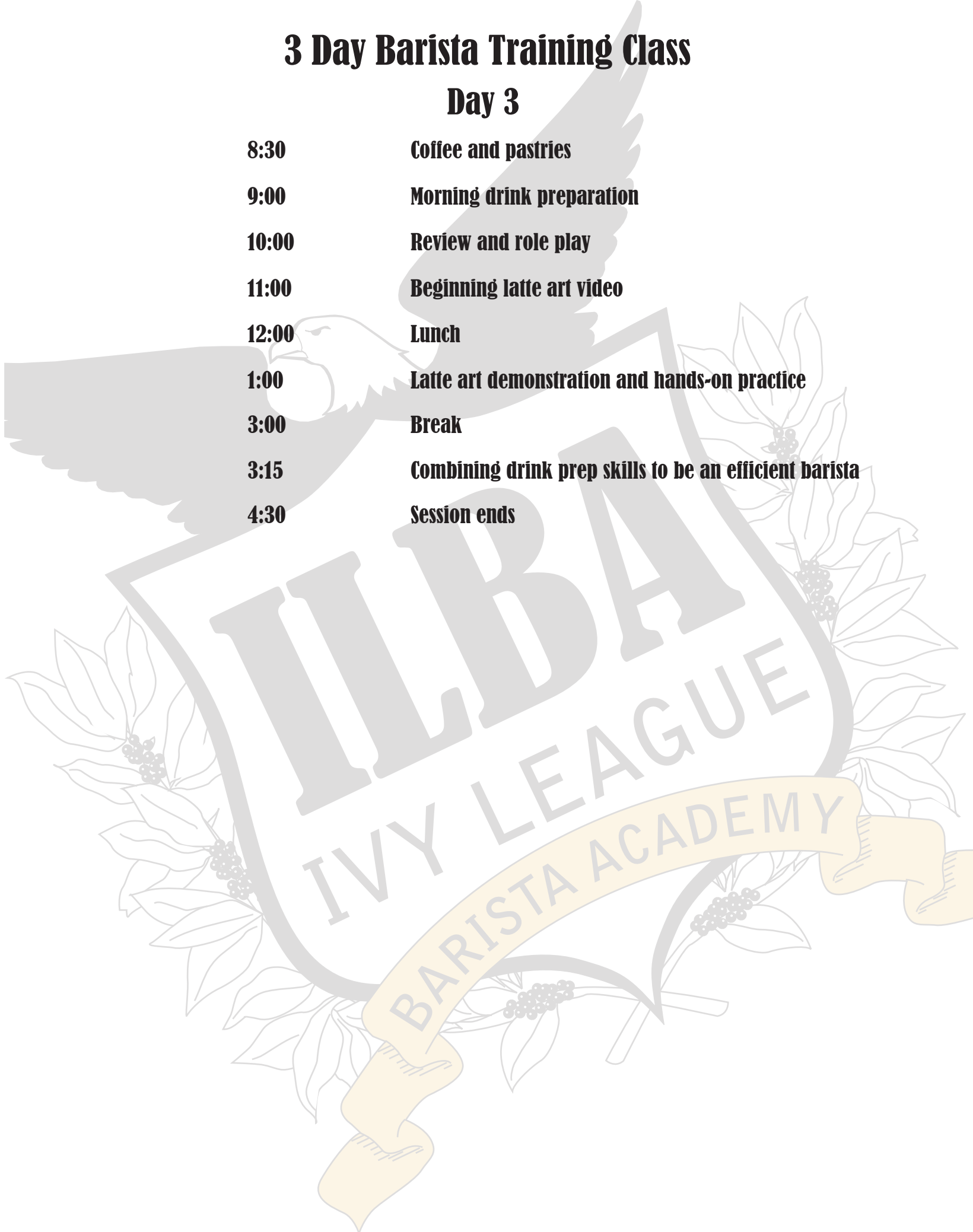
- 8:30** Coffee and pastries
- 9:00** Overview of schedule
- 10:00** Equipment introduction and pricing evaluation
- 11:00** Pulling the perfect espresso shot
- 12:00** Lunch
- 1:00** Steaming and texturing milk
- 2:00** Gourmet drink preparation and hands-on practice
- 3:00** Break
- 3:15** Pouring lattes and proper espresso extraction
- 4:00** Espresso machine and equipment maintenance
- 4:30** Session ends

Day 2

- 8:30** Coffee and pastries
- 9:00** Review and test espresso extraction techniques
- 10:00** Hot drink preparation and introduction to flavor profiles
- 11:00** Iced drink preparation
- 12:00** Lunch
- 1:00** Overview of key recipes
- 2:00** Blended drink preparation
- 3:00** Break
- 3:15** Practice at each drink prep station
- 4:00** Non-coffee alternatives preparation
- 4:30** Session ends

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Day 3



8:30	Coffee and pastries
9:00	Morning drink preparation
10:00	Review and role play
11:00	Beginning latte art video
12:00	Lunch
1:00	Latte art demonstration and hands-on practice
3:00	Break
3:15	Combining drink prep skills to be an efficient barista
4:30	Session ends