

5 Day Management and Advanced Barista Training Class

Day 1

8:30	Coffee and pastries
9:00	Menu development
10:00	Coffee product options and selection
11:00	Interviewing, hiring, insurance, orientation
12:00	Lunch
1:00	Merchandising/private labeling
2:15	Loss prevention
3:00	Break
3:15	Customer interaction - role play
4:00	How to train employees in drink preparation in the future
4:30	Session ends

Day 2

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

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Day 3

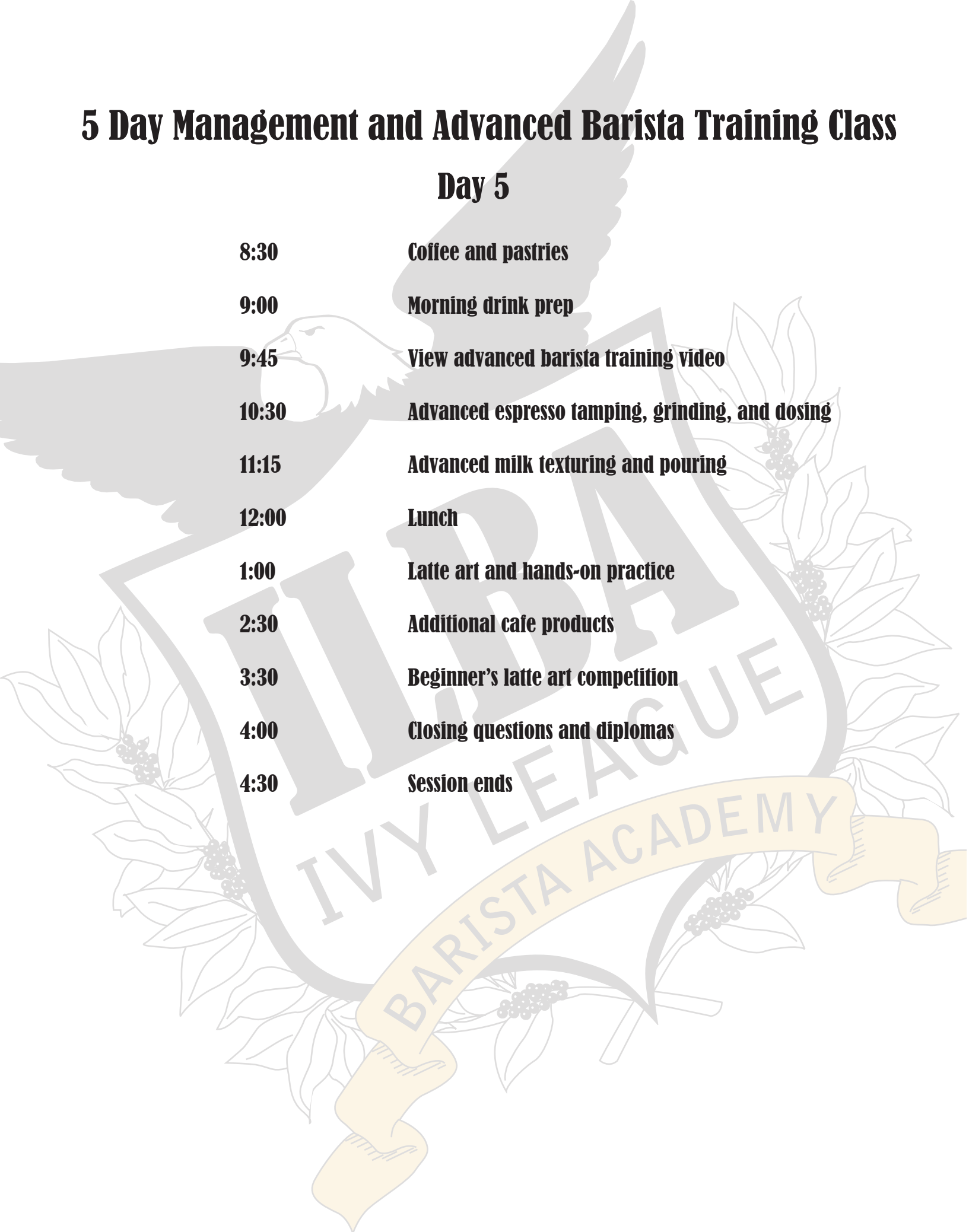
8:30	Coffee and pastries
9:00	Review and test espresso extraction techniques
10:00	Hot drink preparation and introduction to flavor profiles
11:00	Iced drink preparation
12:00	Lunch
1:00	Overview of key recipes
2:00	Blended drink preparation
3:00	Break
3:15	Practice at each drink prep station
4:00	Non-coffee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

Day 4

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

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Day 5



8:30	Coffee and pastries
9:00	Morning drink prep
9:45	View advanced barista training video
10:30	Advanced espresso tamping, grinding, and dosing
11:15	Advanced milk texturing and pouring
12:00	Lunch
1:00	Latte art and hands-on practice
2:30	Additional cafe products
3:30	Beginner's latte art competition
4:00	Closing questions and diplomas
4:30	Session ends