

ADVANCED COURSE

ten hours in two days

FIRST DAY:

- ⇒ Introduction to the history of coffee.
- ⇒ Introduction to the botany of coffee and the different varieties; the difference between Arabic and Robusta.
- ⇒ Growing methods; high altitude; picking and stripping; the washing system and the natural system.
- ⇒ Coffee bean peculiarities and its observation.
- ⇒ Roasting and blending.
- ⇒ Chemistry of roasting; roasting points according to varieties and usage: which blend for which country.
- ⇒ Visit to our plant during roasting and blending phases; the decaffeinated coffee.
- ⇒ Water filters decaffeination process; flavoured coffees.
- ⇒ How an espresso-maker works: its history and its components; automatic and semi-automatic machines; assembling, setting, maintenance and tricks for a better functioning.
- ⇒ Setting, usage and maintenance of coffee grinders; "ready-to-use" coffee mills.
- ⇒ Preparing a perfect espresso.
- ⇒ Barley coffee; decaffeinated coffee, American coffee; perfect serving.
- ⇒ The award-winning barman techniques.

SECOND DAY:

- ⇒ Introduction to the organoleptic analysis of coffee: see, smell, taste.
- ⇒ Most frequent mistakes: old coffee, green coffee, under and over-extract coffee.
- ⇒ Arabic and Robusta: tasting different single origin varieties; from spiced African Arabic to strong south-east Asian Robusta; the king of coffees: Jamaica Blue Mountain.
- ⇒ Introduction to cappuccino and "Milk Art".
- ⇒ Beyond cappuccino: about Mocaccino & co.

Cost: 200 €

www.chiaroscuroconcept.it