

QUALITY COURSE

Seven hours in one 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.
- ⇒ Visit to our plant during roasting and blending phases; the decaffeinated coffee.
- ⇒ How an espresso-maker works: its components and its detailed maintenance.
- ⇒ Preparing a perfect espresso.
- ⇒ Barley coffee; decaffeinated coffee; American coffee; perfect serving.
- ⇒ The award-winning barman techniques.
- ⇒ Introduction to the organoleptic analysis: see, smell, taste.
- ⇒ Most frequent mistakes: old coffee, green coffee, under and over-extract coffee.
- ⇒ Arabic and Robusta: single origin varieties.
- ⇒ Cappuccino and "Milk Art": watching videos and practice.

Cost: 120 €

www.chiaroscuroconcept.it