



AMERICAN BARISTA & COFFEE SCHOOL

1028 SE Water Avenue
Portland, Oregon 97214

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BARISTA TRAINING SCHEDULE [4 DAYS]

DAY 1

- 8:00 AM • Coffee + Pastries
- 8:30 AM • Overview of Barista Training Schedule
• Espresso 101 Video
- 10:00 AM • Break
- 10:15 AM • Introduction to Espresso Machines and Grinders
• The Perfect Shot of Espresso: Demo/Hands on Practice
- Noon Lunch
- 1:30 PM • Steaming and Foaming Perfect Milk: Demo/Hands on Practice
- 2:30 PM • Break
- 2:45 PM • Espresso Based Drinks: Demo/Hands on Practice
• Q+A
- 5:00 PM • Session Ends

DAY 2

- 8:00 AM • Coffee + Pastries
- 8:30 AM • Review Extraction and Milk Steaming
• Introduction to Brewed Coffee
- 10:00 AM • Break
- 10:15 AM • Introduction to Granita
• Introduction to Blender Drinks
- Noon • Lunch
- 1:00 PM • Practice on Blender Drinks
- 2:00 PM • Break
- 2:15 PM • Teas/Other Unique Non-Coffee Drinks
• Practice on Equipment
• Equipment Cleaning/Maintenance
- 5:00 PM • Session Ends

DAY 3

- 8:45 AM • Coffee + Pastries
- 9:00 AM • Passionate Harvest Video
• Principles of latte art.
- Noon • Panini Sandwich Workshop/Lunch
- 1:00 PM • Coffeehouse Pour of Downtown Portland
- 3:30 PM • Hands on Practice
- 4:30 PM • Closing Ceremonies + Diplomas



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DAY 4

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| 9:00 AM | <ul style="list-style-type: none">• Coffee + Pastries |
| 9:15 AM | <ul style="list-style-type: none">• Introduction To Latte Art as a Marketing/Training Tool• View <i>Advanced Barista Training: Extreme Pours</i> |
| 10:00 AM | <ul style="list-style-type: none">• Advanced Espresso Techniques• Advanced Grinding Methods• Advanced Dosing Methods• Advanced Tamping Methods |
| 10:45 AM | <ul style="list-style-type: none">• Advanced Steaming Techniques• Steaming for Different Pour Types• Steaming and Pouring for Cappuccino |
| 11:30 AM | <ul style="list-style-type: none">• Instructors Demonstrate Basic Pours• Basic Rosetta• Basic and Difficult Heart• Double and Triple Rosetta |
| Noon | Lunch |
| 1:45 PM | <ul style="list-style-type: none">• Class Practice on Latte Art• Practice on Rosetta• Practice on Heart• Practice and Experimenting Other Pours |
| 3:45 PM | <ul style="list-style-type: none">• Basic Etching Principles |
| 4:00 PM | <ul style="list-style-type: none">• Mock Latte Art Competition [only for fun] |
| 5:00 PM | <ul style="list-style-type: none">• Closing Ceremonies + Diplomas |