



AMERICAN BARISTA & COFFEE SCHOOL

1028 SE Water Avenue
Portland, Oregon 97214

P 800.655.3955

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MANAGEMENT + BARISTA TRAINING SCHEDULE [4 DAYS]

DAY 1

- 7:45 AM Coffee + Pastries
- 8:00 AM
- Interviewing and Hiring
 - The Importance of Training
- 9:45 AM
- Break
- 10:00 AM
- Operational Systems and Controls
 - Financial Projections and Budgets
- Noon
- Lunch
- 1:00 PM
- Risk Management
 - Your Opening Day/Week/Month
 - Marketing Your Business
- 3:00 PM
- Break
- 3:15 PM
- Dealing with Employees
 - You Determine Your Success/Parting Words of Wisdom
- 5:00 PM
- Session Ends

DAY 2

- 8:00 AM
- Coffee + Pastries
- 8:30 AM
- Overview of Barista Training Schedule
 - View *Espresso 101*
- 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



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DAY 3

- 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 4

- 8:45 AM • Coffee + Pastries
- 9:00 AM • View *The Passionate Harvest*
• Principles of Latte Art
- Noon • Panini Sandwich Workshop/Lunch
- 1:00 PM • Coffee Cupping with Stumptown Coffee Roasters/Clover Demo
- 3:30 PM • Hands on Practice
- 4:30 PM • Closing Ceremonies + Diplomas