



AMERICAN BARISTA & COFFEE SCHOOL

1028 SE Water Avenue
Portland, Oregon 97214

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MANAGEMENT + BARISTA TRAINING SCHEDULE [5 DAYS]

DAY 1

- | | |
|----------|---|
| 7:45 AM | Coffee + Pastries |
| 8:00 AM | <ul style="list-style-type: none">• Interviewing and Hiring• The Importance of Training |
| 9:45 AM | <ul style="list-style-type: none">• Break |
| 10:00 AM | <ul style="list-style-type: none">• Operational Systems and Controls• Financial Projections and Budgets |
| Noon | <ul style="list-style-type: none">• Lunch |
| 1:00 PM | <ul style="list-style-type: none">• Risk Management• Your Opening Day/Week/Month• Marketing Your Business |
| 3:00 PM | <ul style="list-style-type: none">• Break |
| 3:15 PM | <ul style="list-style-type: none">• Dealing with Employees• You Determine Your Success/Parting Words of Wisdom |
| 5:00 PM | <ul style="list-style-type: none">• Session Ends |

DAY 2

- | | |
|----------|---|
| 8:00 AM | <ul style="list-style-type: none">• Coffee + Pastries |
| 8:30 AM | <ul style="list-style-type: none">• Overview of Barista Training Schedule• View <i>Espresso 101</i> |
| 10:00 AM | <ul style="list-style-type: none">• Break |
| 10:15 AM | <ul style="list-style-type: none">• Introduction to Espresso Machines and Grinders• The Perfect Shot of Espresso: Demo/Hands on Practice |
| Noon | <ul style="list-style-type: none">• Lunch |
| 1:30 PM | <ul style="list-style-type: none">• Steaming and Foaming Perfect Milk: Demo/Hands on Practice |
| 2:30 PM | <ul style="list-style-type: none">• Break |
| 2:45 PM | <ul style="list-style-type: none">• Espresso Based Drinks: Demo/Hands on Practice• Q+A |
| 5:00 PM | <ul style="list-style-type: none">• Session Ends |

DAY 3

- | | |
|----------|---|
| 8:00 AM | <ul style="list-style-type: none">• Coffee + Pastries |
| 8:30 AM | <ul style="list-style-type: none">• Review Extraction and Milk Steaming• Introduction to Brewed Coffee |
| 10:00 AM | <ul style="list-style-type: none">• Break |
| 10:15 AM | <ul style="list-style-type: none">• Introduction to Granita• Introduction to Blender Drinks |
| Noon | <ul style="list-style-type: none">• Lunch |



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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

5:00 PM

- Session Ends

DAY 5

9:00 AM

- Coffee + Pastries

9:15 AM

- Introduction To Latte Art as a Marketing/Training Tool
- View *Advanced Barista Training: Extreme Pours*

10:00 AM

- Advanced Espresso Techniques
- Advanced Grinding Methods
- Advanced Dosing Methods
- Advanced Tamping Methods

10:45 AM

- Advanced Steaming Techniques
- Steaming for Different Pour Types
- Steaming and Pouring for Cappuccino

11:30 AM

- Instructors Demonstrate Basic Pours
- Basic Rosetta
- Basic and Difficult Heart
- Double and Triple Rosetta

12:30 PM

- Lunch

1:45 PM

- Class Practice on Latte Art
- Practice on Rosetta
- Practice on Heart
- Practice and Experimenting Other Pours

3:45 PM

- Basic Etching Principles

4:00 PM

- Mock Latte Art Competition [only for fun]

5:00 PM

- Closing Ceremonies + Diplomas