



AMERICAN BARISTA & COFFEE SCHOOL

1028 SE Water Avenue
Portland, Oregon 97214

P 800.655.3955
503.232.2222

F 503.232.5733
info@coffeeschool.org

BUSINESS + BARISTA TRAINING SCHEDULE [6 DAYS]

DAY 1

- | | |
|----------|---|
| 7:45 AM | <ul style="list-style-type: none">• Coffee + Pastries |
| 8:00 AM | <ul style="list-style-type: none">• Welcome/Introductions• A History of the Specialty Coffee Industry• Determining Your Concept• Business Planning |
| 10:00 AM | <ul style="list-style-type: none">• Break |
| 10:15 AM | <ul style="list-style-type: none">• Acquiring Financing• Finding a Great Location |
| Noon | <ul style="list-style-type: none">• Lunch |
| 1:00 PM | <ul style="list-style-type: none">• Negotiating a Lease• Design Your Coffee Bar• Selecting Equipment |
| 3:00 PM | <ul style="list-style-type: none">• Break |
| 3:15 PM | <ul style="list-style-type: none">• Dealing with Bureaucracies• Construction/Selecting Subcontractors• Menu/Products/Recipes/Prices |
| 5:00 PM | <ul style="list-style-type: none">• Session Ends |

DAY 2

- | | |
|----------|---|
| 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 |



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DAY 3

- 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

DAY 4

- 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 5

- 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



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DAY 6

- | | |
|----------|--|
| 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 |
| 12:30 PM | 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 |