



**AMERICAN BARISTA & COFFEE SCHOOL**

1028 SE Water Avenue  
Portland, Oregon 97214

**P** 800.655.3955  
503.232.2222

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[info@coffeeschool.org](mailto:info@coffeeschool.org)

**BUSINESS + BARISTA TRAINING SCHEDULE [6 DAYS]**

**DAY 1**

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

**DAY 2**

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



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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"><li>• Coffee + Pastries</li></ul>  |
| 9:15 AM  | <ul style="list-style-type: none"><li>• Introduction To Latte Art as a Marketing/Training Tool</li><li>• View <i>Advanced Barista Training: Extreme Pours</i></li></ul>                  |
| 10:00 AM | <ul style="list-style-type: none"><li>• Advanced Espresso Techniques</li><li>• Advanced Grinding Methods</li><li>• Advanced Dosing Methods</li><li>• Advanced Tamping Methods</li></ul>  |
| 10:45 AM | <ul style="list-style-type: none"><li>• Advanced Steaming Techniques</li><li>• Steaming for Different Pour Types</li><li>• Steaming and Pouring for Cappuccino</li></ul>                 |
| 11:30 AM | <ul style="list-style-type: none"><li>• Instructors Demonstrate Basic Pours</li><li>• Basic Rosetta</li><li>• Basic and Difficult Heart</li><li>• Double and Triple Rosetta</li></ul>    |
| 12:30 PM | Lunch  |
| 1:45 PM  | <ul style="list-style-type: none"><li>• Class Practice on Latte Art</li><li>• Practice on Rosetta</li><li>• Practice on Heart</li><li>• Practice and Experimenting Other Pours</li></ul> |
| 3:45 PM  | <ul style="list-style-type: none"><li>• Basic Etching Principles</li></ul>   |
| 4:00 PM  | <ul style="list-style-type: none"><li>• Mock Latte Art Competition [only for fun]</li></ul>  |
| 5:00 PM  | <ul style="list-style-type: none"><li>• Closing Ceremonies + Diplomas</li></ul>  |