



AMERICAN BARISTA & COFFEE SCHOOL

1028 SE Water Avenue | Portland, OR 97214

P 800.655.3955

503.232.2222

F 503.232.5733

info@coffeeschool.org

6-Day Business + Barista Training

Deposit: \$500 per student

Full Cost: \$2,995 one student

\$2,495 each additional student

5-Day Business + Barista Training

Deposit: \$500 per student

Full Cost: \$2,625 one student

\$2,125 each additional student

5-Day Management + Barista Training

Deposit: \$500 per student

Full Cost: \$2,575 one student

\$2,175 each additional student

4-Day Management + Barista Training

Deposit: \$500 per student

Full Cost: \$2,225 one student

\$1,925 each additional student

4-Day Barista Training

Deposit: \$500 per student

Full Cost: \$2,225 one student

\$1,925 each additional student

3-Day Barista Training

Deposit: \$500 per student

Full Cost: \$1,800 one student

\$1,500 each additional student

Latte Art + Advanced Barista Training

Deposit: \$200 per student

Full Cost: \$500 per student

**5-Day Comprehensive Roasting, Blending,
Sourcing + Cupping**

Deposit: \$500 per student

Full Cost: \$2,375 per student

**3-Day Cupping, Roasting + Blending
In-depth Basics**

Deposit: \$500 per student

Full Cost: \$1,450 per student

**2-Day Sourcing, Blending + Roasting
for Espresso**

Deposit: \$500 per student

Full Cost: \$975 per student

CLASS REGISTRATION FORM

PLEASE NOTE: YOUR REGISTRATION IS NOT CONFIRMED UNTIL YOU HEAR FROM ABC's

Class _____

Class Date _____

Student #1:

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Student #2:

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Student #3:

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Company Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Party responsible for payment: _____

Amount: *The deposit is required to register. You have the option to pay in full at this time.*

Student #1 Deposit:* \$ _____ Payment in full: \$ _____

Student #2 Deposit:* \$ _____ Payment in full: \$ _____

Student #3 Deposit:* \$ _____ Payment in full: \$ _____

** Balance is due 12 days prior to the start of the class.*

TOTAL AMOUNT: _____

Payment Type:

Credit Card: please complete following and fax registration form to: 503.232.5733

Visa Master Card Discover American Express

Credit Card Number _____ Exp. Date _____

Cardholder Name _____

Cardholder Signature _____

Check: please make check payable to American Barista & Coffee School and mail registration form and check to:

American Barista & Coffee School
1028 SE Water Avenue, Suite 275
Portland, OR 97214

I have read the attached Agreement and accept the terms:

Signature _____ Date _____

Signature of party responsible for payment is required to register for class

The following Agreement define the relationship between the American Barista & Coffee School, LLC, an Oregon limited liability company, herein referred to as "ABC's" and the registrant, herein referred to as "Client."

If you do not accept the terms of the Agreement, you will not be able to register for classes, so please review carefully.

EFFECTIVE DATE: April 2007

AGREEMENT:

SECTION 1. CLASS SCHEDULE

Six-Day Business and Barista Training Class at The American Barista and Coffee School:

This six-day intensive seminar will include two days of classroom business training and four days practicum in the espresso lab.

Classroom subjects will include, but are not limited to: A Brief History of the Specialty Coffee Industry, Concept Development, Business Planning, Acquiring Financing, Finding a Location, Negotiating a Lease, Coffee Bar Design, Selecting Equipment, Dealing with Bureaucracies, Construction/ Selecting Subcontractors, Menu/Products/Recipes/Prices, Interviewing and Hiring Employees, Employee Training, Operational Systems and Controls, Financial Projections and Budgets, Risk Management, Your Opening Day/Week/Month, Marketing Your Business, and Dealing with Employees.

Espresso Lab practicum subjects will include, but are not limited to: Grinding, Tamping and Extracting Espresso, Pulling the Perfect Shot of Espresso, Grinder and Machine Basics, Steaming and Foaming Milk for Lattes and Cappuccinos, Hot and Cold Drink Recipe Basics, Smoothie and Granita Overview, Panini Preparation, Machine Maintenance, Coffee History, Customer Service, Principles of Latte Art, The Latte Art pours, The Simple Heart, The Rosetta, The Apple, The Autumn Leaf and The Little Flower, Grinding, Tamping and Extracting Espresso and Milk Texturing.

Five-Day Business and Barista Training Class at The American Barista and Coffee School:

This five-day intensive seminar will include two days of classroom business training and three days practicum in the espresso lab.

Classroom subjects will include, but are not limited to: A Brief History of the Specialty Coffee Industry, Concept Development, Business Planning, Acquiring Financing, Finding a Location, Negotiating a Lease, Coffee Bar Design, Selecting Equipment, Dealing with Bureaucracies, Construction/ Selecting Subcontractors, Menu/Products/Recipes/Prices, Interviewing and Hiring Employees, Employee Training, Operational Systems and Controls, Financial Projections and Budgets, Risk Management, Your Opening Day/Week/Month, Marketing Your Business, and Dealing with Employees.

Espresso Lab practicum subjects will include, but are not limited to: Grinding, Tamping and Extracting Espresso, Pulling the Perfect Shot of Espresso, Grinder and Machine Basics, Steaming and Foaming Milk for Lattes and Cappuccinos, Hot and Cold Drink Recipe Basics, Smoothie and Granita Overview, Panini Preparation, Machine Maintenance, Coffee History, Customer Service, and Principles of Latte Art.

Five--Day Management and Barista Training Class at The American Barista and Coffee School:

This five-day intensive seminar will include one day of classroom business training and four days practicum in the espresso lab.

Classroom subjects will include, but are not limited to: Interviewing and Hiring Employees, Employee Training, Operational Systems and Controls, Financial Projections and Budgets, Risk Management, Your Opening Day/Week/Month, Marketing Your Business, and Dealing with Employees.

Espresso Lab practicum subjects will include, but are not limited to: Grinding, Tamping and Extracting Espresso, Pulling the Perfect Shot of Espresso, Grinder and Machine Basics, Steaming and Foaming Milk for Lattes and Cappuccinos, Hot and Cold Drink Recipe Basics, Smoothie and Granita Overview, Panini Preparation, Machine Maintenance, Coffee History, Customer Service, Principles of Latte Art, The Latte Art pours, The Simple Heart, The Rosetta, The Apple, The Autumn Leaf and The Little Flower, Grinding, Tamping and Extracting Espresso and Milk Texturing.

Four-Day Management and Barista Training Class at The American Barista and Coffee School:

This four-day intensive seminar will include one day of classroom business training and three days practicum in the espresso lab.

Classroom subjects will include, but are not limited to: Interviewing and Hiring Employees, Employee Training, Operational Systems and Controls, Financial Projections and Budgets, Risk Management, Your Opening Day/Week/Month, Marketing Your Business, and Dealing with Employees.

Espresso Lab practicum subjects will include, but are not limited to: Grinding, Tamping and Extracting Espresso, Pulling the Perfect Shot of Espresso, Grinder and Machine Basics, Steaming and Foaming Milk for Lattes and Cappuccinos, Hot and Cold Drink Recipe Basics, Smoothie and Granita Overview, Panini Preparation, Machine Maintenance, Coffee History, Customer Service and Principles of Latte Art.

Four-Day Barista Training Class at The American Barista and Coffee School:

This four-day intensive seminar will include four days practicum in the espresso lab.

Espresso Lab practicum subjects will include, but are not limited to: Grinding, Tamping and Extracting Espresso, Pulling the Perfect Shot of Espresso, Grinder and Machine Basics, Steaming and Foaming Milk for Lattes and Cappuccinos, Hot and Cold Drink Recipe Basics, Smoothie and Granita Overview, Panini Preparation, Machine Maintenance, Coffee History, Customer Service, Principles of Latte Art, The Latte Art pours, The Simple Heart, The Rosetta, The Apple, The Autumn Leaf and The Little Flower, Grinding, Tamping and Extracting Espresso and Milk Texturing.

Three-Day Barista Training Class at The American Barista and Coffee School:

This three-day intensive seminar will include three days practicum in the espresso lab.

Espresso Lab practicum subjects will include, but are not limited to: Grinding, Tamping and Extracting Espresso, Pulling the Perfect Shot of Espresso, Grinder and Machine Basics, Steaming and Foaming Milk for Lattes and Cappuccinos, Hot and Cold Drink Recipe Basics, Smoothie and Granita Overview, Panini Preparation, Machine Maintenance, Coffee History, Customer Service and Principles of Latte Art.

One-Day Latte Art and Advanced Barista Training at The American Barista and Coffee School:

This on-day intensive seminar will include practicum in the espresso lab.

Espresso Lab practicum subjects will include, but are not limited to: The Latte Art pours The Simple Heart, The Rosetta, The Apple, The Autumn Leaf and The Little Flower, Grinding, Tamping and Extracting Espresso and Milk Texturing.

Five-Day Comprehensive Roasting, Blending, Sourcing + Cupping:

A five-day comprehensive coffee roasting, blending, sourcing and cupping course. Includes a three-day hands-on, in-depth introduction to green coffee selection and buying through blending and roasting. This portion of the class is slanted toward the needs of coffee retailers who want to know more about the coffee they buy and brew, and/or those retailers who may be considering taking the first steps in setting up their own roasting operations. The second part of the course is a two-day intermediate-level, hands-on, in-depth workshop on sourcing, roasting and evaluating coffees for espresso applications. Topics include, but are not limited to: Overview of coffee production, Hands-on training in sample roasting, Intensive practice in cupping and tasting for both brewed and espresso applications, Overview of the world's green coffee types and their uses, Descriptive overview of roasting technologies and profiling, Application to practical issues of coffee marketing and retailing, including managing relationships with roaster suppliers, Review of coffee types from an espresso perspective, Review of sensory categories and cupping/tasting relevant to espresso, Practice describing and evaluating finished espresso coffees, Practice evaluating green coffees for use in espresso, Overview of roasting technologies and roast profiling for espresso, Demonstration of strategies for managing green coffee character for espresso through roast profiling, Overview of blending and blend maintenance for espresso.

Three-Day Cupping, Roasting and Blending In-depth Basics:

A three-day hands-on, in-depth introduction to green coffee selection and buying through blending and roasting. This portion of the class is slanted toward the needs of coffee retailers who want to know more about the coffee they buy and brew, and/or those retailers who may be considering taking the first steps in setting up their own roasting operations. Topics include, but are not limited to: Overview of coffee production, Hands-on training in sample roasting, Intensive practice in cupping and tasting for both brewed and espresso applications, Overview of the world's green coffee types and their uses, Descriptive overview of roasting technologies and profiling, Application to practical issues of coffee marketing and retailing, including managing relationships with roaster suppliers.

Two-Day Coffee Sourcing, Blending and Roasting for Espresso:

A two-day intermediate-level, hands-on, in-depth workshop on sourcing, roasting and evaluating coffees for espresso applications. Topics include, but are not limited to: Review of coffee types from an espresso perspective, Review of sensory categories and cupping/tasting relevant to espresso, Practice describing and evaluating finished espresso coffees, Practice evaluating green coffees for use in espresso, Overview of roasting technologies and roast profiling for espresso, Demonstration of strategies for managing green coffee character for espresso through roast profiling, Overview of blending and blend maintenance for espresso.

SECTION 2. PAYMENT

Six-Day Business and Barista Training Class

Client will pay \$2,995 to ABC's for one student and \$2,495 for two-three students. At the time of registration, Client will pay to ABC's a deposit of \$500 per student. The \$500 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

Five-Day Business and Barista Training Class

Client will pay \$2,625 to ABC's for one student and \$2,125 for two-three students. At the time of registration, Client will pay to ABC's a deposit of \$500 per student. The \$500 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

Five-Day Management and Barista Training Class

Client will pay \$2,575 to ABC's for one student and \$2,175 for two-three students. At the time of registration, Client will pay to ABC's a deposit of \$500 per student. The \$500 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

Four-Day Management and Barista Training Class

Client will pay \$2,225 to ABC's for one student and \$1,925 for two-three students. At the time of registration, Client will pay to ABC's a deposit of \$500 per student. The \$500 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an

emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

Four-Day Barista Training Class

Client will pay \$2,225 to ABC's for one student and \$1,925 for two-three students. At the time of registration, Client will pay to ABC's a deposit of \$500 per student. The \$500 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

Three-Day Barista Training Class

Client will pay \$1,800 to ABC's for one student and \$1,500 for two-three students. At the time of registration, Client will pay to ABC's a deposit of \$500 per student. The \$500 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

One-Day Latte Art and Advanced Barista Training Class

Client will pay \$500 per student to ABC's. At the time of registration, Client will pay to ABC's a deposit of \$200 per student. The \$200 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

Five-Day Comprehensive Roasting, Blending, Sourcing + Cupping

Client will pay \$2,375 to ABC's for one student. At the time of registration, Client will pay to ABC's a deposit of \$500 per student. The \$500 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

Three-Day Cupping, Roasting and Blending In-depth Basics

Client will pay \$1,450 to ABC's for one student. At the time of registration, Client will pay to ABC's a deposit of \$500 per student. The \$500 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

Two-Day Coffee Sourcing, Blending and Roasting for Espresso

Client will pay \$975 to ABC's for one student. At the time of registration, Client will pay to ABC's a deposit of \$500 per student. The \$500 deposit will be non-refundable. Balance is due 12 days prior to the start of the class. If Client cancels 14 days or less prior to the beginning of the class, Client will not receive a refund of the balance if already paid and will be required to pay the balance if not already paid. If an emergency should arise and Client is unable to attend, Client may transfer his or her reservation to another person. If Client pays the deposit and class is filled, Client can transfer deposit to another session or obtain a refund. If Client has paid in full and class is cancelled, Client can transfer payment to another session or obtain a refund.

SECTION 3. TRAVEL EXPENSES

Client is responsible for the arrangement and payment of all travel-related expenses such as airfare, hotel, car rental, meals, etc.

SECTION 4. LIMITS OF ABC's LIABILITY

Based upon its expertise and prior experience ABC's will provide general instruction to Client, but Client acknowledges and understands that Client makes all decisions regarding Client's operations and future.

ABC's does not represent or warrant that Client will be profitable or that attendance at The American Barista and Coffee School will be the difference between success and failure of the business. Client recognizes that the success of the business is the product of many variables including, but not limited to: location, promotion, marketing, staffing, training, customer service, product quality, menu, demographics, business volume, cost control and business image. Client hereby waives any claim and releases ABC's from any and all claims, costs, damage or expense in any manner arising out of ABC's performance under this Agreement, whether the same is known or unknown, suspected or unsuspected. Client waives any claim for incidental or consequential damages.

SECTION 5. PROFESSIONAL ADVICE

ABC's recommends, and Client understands that Client should seek the advice and counseling of other professionals including, but not limited to, attorneys, bankers, accountants, real estate brokers, and other consultants before making financial or significant legally binding decisions, including without limitations signing leases, contracts, loan documents, equipment purchases, and material and supply purchases.

SECTION 6. BINDING EFFECT

This Agreement will be binding on the parties and their respective heirs, personal representatives, successors, and permitted assigns, and will inure to their benefit.

SECTION 7. AMENDMENT

This Agreement may be amended only by a written document signed by the party against whom enforcement is sought.

SECTION 8. NOTICES

All notices or other communications required or permitted by this Agreement must be in writing and delivered to the parties' last known address, fax number, or e-mail address.

SECTION 9. SEVERABILITY

If a provision of this Agreement is determined to be unenforceable in any respect, the enforceability of the provision in any other respect and of the remaining provisions of this Agreement will not be impaired.

SECTION 10. FURTHER ASSURANCES

The parties will sign other documents and take other actions reasonably necessary to further effect and evidence this Agreement.

SECTION 11. ATTACHMENTS

Any exhibits, schedules, and other attachments referenced in this Agreement are part of this Agreement.

SECTION 12. GOVERNING LAW

Any action shall be brought in either the federal or state court in Multnomah County, Oregon and no other place.

SECTION 13. ATTORNEY FEES

If any arbitration or litigation is instituted to interpret, enforce, or rescind this Agreement, including but not limited to any proceeding brought under the United States Bankruptcy Code, the prevailing party on a claim will be entitled to recover with respect to the claim, in addition to any other relief awarded, the prevailing party's reasonable attorney's fees and other fees, costs, and expenses of every kind, including but not limited to the costs and disbursements specified in ORCP 68 A(2), incurred in connection with the arbitration, the litigation, any appeal or petition for review, the collection of any award, or the enforcement of any order, as determined by the arbitrator or court.

SECTION 14. ENTIRE AGREEMENT

This Agreement contains the entire understanding of the parties regarding the subject matter of this Agreement and supersedes all prior and contemporaneous negotiations and agreements, whether written or oral, between the parties with respect to the subject matter of this Agreement.

SECTION 15. FILM AND PHOTO RELEASE

For due consideration hereby acknowledge, I grant Bellissimo, Inc. and the American Barista & Coffee School the right to broadcast, duplicate, distribute and/or televise my image, and all material herein agreed to, for advertising, promotion, educational or public service purposes. I hereby waive any claim to royalties or other payments in connection with the broadcast or other use of such material. I hereby release and discharge Bellissimo, Inc. and the American Barista & Coffee School, the advertiser or their agents, and all those acting under their authority, from any liability by virtue of any violation of any personal or property rights which I may have in connection with the broadcast or other use of such materials. I hereby grant permission to the American Barista & Coffee School and Bellissimo, Inc. to use my photograph and/or testimonial on its World Wide Web site or in other official printed publications without further consideration, and I acknowledge the right of The American Barista & Coffee School and Bellissimo, Inc. to crop or treat the photograph at its discretion. I also acknowledge that the American Barista & Coffee School and Bellissimo, Inc. may choose not to use my photo at this time, but may do so at its own discretion at a later date.

SECTION 16. SHARING YOUR CONTACT INFORMATION

ABC's reserves the right to supply each of its sponsors with your email address.