

# MELETIUS

SPECIALITY COFFEE ROASTERS

## PROFESSIONAL BARISTA COURSE

Duration: 2 Days / Course Fee: £447 (incl VAT)

### OVERVIEW

Exploring coffee on a deeper level, in this case focusing on the maximum outcome and product value. With key highlights on professionalism, we ensure you leave this course well-equipped, with expert knowledge to continue your career in the coffee industry

### COURSE DETAILS

This course delivers a concise yet thorough overview of current and emerging best-practice methodologies designed to address the challenges facing today's industry.

#### 1. EXTRACTION RATIOS

- Taste and flavour
- Extraction and extraction ratios
- Finding the balance and uncertainty of espresso
- Science of milk and latte art

#### 2. SCIENCE OF ESPRESSO

- Understanding the colour wheel and coffee taste
- Processing methods and tea categories
- Rules of tea brewing
- Chemistry of tea and health benefits

### **3. LEADERSHIP & MANAGEMENT**

- Personal development as team leader
- Building working relations
- Customer service & management

### **4. EQUIPMENT & CARE**

## **CERTIFICATION**

Participants on completion will receive an electronic certificate of attendance with all the relevant details.