Training course on Specialty Coffee and Barista Skills

Professional Development Training Course Outline

Category	Tourism and hospitality	**Duration**	10 Days
Base Fee	$3,000 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

In the vibrant and rapidly evolving world of culinary arts and hospitality, Specialty Coffee has transcended being a mere beverage to become a sophisticated craft, a cultural phenomenon, and a significant driver of revenue. Discerning consumers increasingly seek exceptional quality, unique flavor profiles, and a deeper understanding of their coffee's origin and preparation. Mastering Barista Skills in this context means more than just making a cup of coffee; it involves a profound understanding of coffee science, meticulous brewing techniques, artistic presentation, and the ability to consistently deliver an extraordinary sensory experience. From understanding bean varietals and roast profiles to perfecting espresso extraction and intricate latte art, every step in the coffee-making process demands precision, passion, and expertise. Failure to deliver on the promise of specialty coffee can lead to guest dissatisfaction, a lack of competitive edge, and missed opportunities in a market that rewards authenticity and quality. Training Course on Specialty Coffee and Barista Skills is meticulously designed to equip aspiring and current baristas, coffee shop owners, food and beverage professionals, and serious coffee enthusiasts with the advanced theoretical insights and intensive practical skills necessary to excel in Specialty Coffee and Barista Skills. We will delve into the complex journey of coffee from seed to cup, master the science behind brewing and extraction, and perfect the art of espresso and milk texturing. A significant focus will be placed on developing highly refined sensory evaluation skills (cupping), understanding various brewing methods, and applying rigorous quality control measures. Furthermore, the course will cover essential aspects of equipment maintenance, customer service excellence, and the crucial role of sustainability and ethical sourcing in the specialty coffee supply chain. By combining extensive hands-on practice, expert demonstrations, and discussions of cutting-edge coffee trends, attendees will develop the strategic acumen to create exceptional coffee beverages, foster unparalleled guest satisfaction, and position themselves as highly skilled and knowledgeable professionals in the thriving world of Specialty Coffee.

Programme Curriculum

Training Course on Specialty Coffee and Barista Skills

Introduction

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Training Course on Specialty Coffee and Barista Skills is meticulously designed to equip aspiring and current baristas, coffee shop owners, food and beverage professionals, and serious coffee enthusiasts with the advanced theoretical insights and intensive practical skills necessary to excel in **Specialty Coffee and Barista Skills**. We will delve into the complex journey of coffee from seed to cup, master the science behind brewing and extraction, and perfect the art of espresso and milk texturing. A significant focus will be placed on developing highly refined **sensory evaluation skills (cupping)**, understanding various **brewing methods**, and applying rigorous **quality control measures**. Furthermore, the course will cover essential aspects of equipment maintenance, customer service excellence, and the crucial role of sustainability and ethical sourcing in the specialty coffee supply chain. By combining extensive hands-on practice, expert demonstrations, and discussions of cutting-edge coffee trends, attendees will develop the strategic acumen to create exceptional coffee beverages, foster unparalleled **guest satisfaction**, and position themselves as highly skilled and knowledgeable professionals in the thriving world of **Specialty Coffee**.

Course Objectives

Upon completion of this course, participants will be able to:

1. Analyze the fundamental concepts and value chain of **Specialty Coffee**.
2. Understand coffee bean varietals, growing regions, and **processing methods**.
3. Comprehend the science of **coffee roasting** and its impact on flavor.
4. Master precise **grinding and dosing techniques** for various brewing methods.
5. Execute perfect **espresso extractions** consistently, analyzing common issues.
6. Develop advanced **milk steaming techniques** and create complex **latte art** designs.
7. Operate and maintain a range of **coffee brewing equipment** (espresso machines, grinders, manual brewers).
8. Apply sophisticated **sensory evaluation skills (cupping)** to assess coffee quality and profiles.
9. Implement rigorous **quality control measures** at every stage of coffee preparation.
10. Deliver exceptional **customer service** and create a welcoming coffee experience.
11. Understand the principles of **sustainable and ethical coffee sourcing**.
12. Explore **emerging trends and innovations** in the global coffee industry.
13. Position themselves as highly skilled and knowledgeable **specialty coffee professionals**.

Target Audience

This course is designed for individuals seeking to achieve mastery in specialty coffee and barista craftsmanship:

1. **Aspiring Baristas:** Looking to enter the specialty coffee industry.
2. **Current Baristas:** Aiming to advance their skills and knowledge.
3. **Coffee Shop Owners and Managers:** Seeking to enhance their operations and product quality.
4. **Food and Beverage Professionals:** From hotels, restaurants, or catering, looking to elevate their coffee offerings.
5. **Professional Chefs and Culinary Students:** Integrating coffee knowledge into their culinary repertoire.
6. **Coffee Roasters and Importers:** Seeking to understand the brewing and service side.
7. **Serious Home Coffee Enthusiasts:** With a passion for brewing exceptional coffee.
8. **Hospitality Trainers:** Developing coffee-related training programs.

Course Duration: 10 Days

Course Modules

Module 1: Introduction to Specialty Coffee

- Defining Specialty Coffee: Quality Standards, Value Chain, and Market.
- History and Evolution of Coffee.
- From Seed to Cup: The Journey of a Coffee Bean.
- Major Coffee Growing Regions and Their Characteristics.
- The Global Specialty Coffee Industry and its Impact.

Module 2: Coffee Bean Science and Processing

- Coffee Varietals: Arabica vs. Robusta, and key varietals (e.g., Gesha, Bourbon).
- Coffee Cherry Anatomy and Structure.
- **Processing Methods**:
    - Washed (Wet) Process: Steps, Benefits, Flavor Impact.
    - Natural (Dry) Process: Steps, Benefits, Flavor Impact.
    - Honey Process: Variations, Benefits, Flavor Impact.
- Fermentation in Coffee Processing.
- The Impact of Processing on Final Cup Profile.

Module 3: Coffee Roasting Fundamentals

- The Maillard Reaction and Caramelization in Roasting.
- Understanding Roast Profiles: Light, Medium, Dark.
- Roasting Equipment Overview (Drum, Air Roasters).
- Identifying Roast Defects and Their Impact on Flavor.
- Storage of Roasted Coffee and Degassing.

Module 4: Grinding and Dosing Precision

- The Importance of Grind Size and Consistency for Different Brewing Methods.
- Types of Coffee Grinders: Burr (Flat, Conical) vs. Blade.
- Calibrating Grinders for Optimal Extraction.
- Dosing Techniques for Espresso and Manual Brews.
- Managing Grind Retention and Static.

Module 5: Espresso Fundamentals and Extraction Theory

- Espresso Machine Anatomy and Operation.
- Understanding the Espresso Recipe: Dose, Yield, Time.
- **Espresso Extraction Theory**: Solubility, Channeling, Tamping.
- Perfecting the Espresso Shot: Visual, Aroma, Taste Indicators.
- Troubleshooting Common Espresso Extraction Issues (Under/Over Extraction).

Module 6: Milk Steaming and Latte Art

- Milk Chemistry and Composition: Dairy vs. Non-Dairy Alternatives.
- Principles of Proper Milk Steaming: Aeration, Texturing, Temperature.
- Creating Microfoam for Latte Art.
- Basic Latte Art Techniques: Heart, Rosetta, Tulip.
- Advanced Latte Art Designs and Free Pouring.

Module 7: Manual Brewing Methods

- In-depth Exploration of Popular Manual Brewing Methods:
    - **Pour-Over** (Hario V60, Chemex, Kalita Wave): Techniques, Ratios, Grind Size.
    - **Aeropress**: Immersion vs. Inverted, Recipes, Flavor Profiles.
    - **French Press**: Immersion, Coarse Grind, Sediment Management.
    - **Siphon/Vacuum Pot**: Science, Brewing Process, Cleanliness.
- Understanding Extraction Variables in Manual Brewing.

Module 8: Batch Brewing and Cold Brew

- Commercial Batch Brewers: Operation, Maintenance, Calibration.
- Optimizing Brew Ratios and Grind Size for Batch Brewing.
- Introduction to **Cold Brew**: Methods (Immersion, Drip), Ratios, Brewing Time.
- Cold Brew Concentrate vs. Ready-to-Drink.
- Nitro Cold Brew Preparation.

Module 9: Coffee Shop Operations and Customer Service

- Efficient Bar Workflow and Station Setup.
- Speed, Consistency, and Quality in High-Volume Environments.
- Inventory Management for Coffee, Milk, and Supplies.
- Equipment Maintenance and Cleaning Schedules.
- Delivering Exceptional Customer Service in a Cafe Setting.

Module 10: Advanced Barista Techniques and Sensory Evaluation

- **Dialing In** Espresso and Grind Adjustments for Consistency.
- Advanced Troubleshooting of Coffee Equipment and Extraction.
- **Cupping Protocols** (SCA Standards): Setup, Breaking the Crust, Skimming, Evaluation.
- Identifying Flavor Notes, Acidity, Body, and Aftertaste.
- Developing a Professional Palate and Describing Coffee Flavors.

Module 11: Coffee Sourcing, Sustainability, and Ethics

- Understanding the Coffee Supply Chain from Farm to Consumer.

- **Direct Trade** and its Benefits for Farmers and Quality.
- Certifications: Fair Trade, Rainforest Alliance, Organic, UTZ.
- Social and Environmental Impacts of Coffee Production.
- Ethical Responsibilities of Baristas and Coffee Businesses.

Module 12: Coffee Business, Marketing, and Future Trends

- Developing a Coffee Business Concept and Menu.
- Basic Cafe Management and Profitability.
- Marketing and Branding for a Coffee Business.
- Current and Emerging Trends in Specialty Coffee: Alternative Milks, Ready-to-Drink, Functional Coffee.
- The Future of Coffee: Technology, Personalization, and Sustainability.

Training Methodology

- **Interactive Workshops:** Facilitated discussions, group exercises, and problem-solving activities.
- **Case Studies:** Real-world examples to illustrate successful community-based surveillance practices.
- **Role-Playing and Simulations:** Practice engaging communities in surveillance activities.
- **Expert Presentations:** Insights from experienced public health professionals and community leaders.
- **Group Projects:** Collaborative development of community surveillance plans.
- **Action Planning:** Development of personalized action plans for implementing community-based surveillance.
- **Digital Tools and Resources:** Utilization of online platforms for collaboration and learning.
- **Peer-to-Peer Learning:** Sharing experiences and insights on community engagement.
- **Post-Training Support:** Access to online forums, mentorship, and continued learning resources.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call +254769199797

Certification

Upon successful completion of this training, participants will be issued with a globally recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

- Participants must be conversant in English.
- Upon completion of training, participants will receive an Authorized Training Certificate.
- The course duration is flexible and can be modified to fit any number of days.
- Course fee includes facilitation, training materials, 2 coffee breaks, buffet lunch, and a Certificate upon successful completion.
- One-year post-training support, consultation, and coaching provided after the course.
- Payment should be made at least a week before the training commencement to Fineskill Training Center account, as indicated in the invoice, to enable better preparation.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	04 Dec 2026	Online	$2,000
23 Nov 2026	04 Dec 2026	Physical	$3,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$9,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$12,000

Ready to enroll or request a customized program? Book online or contact us:

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