



ESPERTO
BARISTA COURSE



www.espertobarista.com



*Coffee
is our
Craft*

“

Coffee is the most popular beverage in the world. More than 400 billions cups are consumed each year. Coffee making has become a ritual in almost every country in the world. From morning breakfast to late night's dinner, coffee is consumed everywhere. A well-made, hot, aromatic cup of coffee is certainly a pleasure for millions of people. And over the aroma and the taste of this cup of joy, flow matters of high finance, political and philosophical revolutions, creative writing, common gossips and comedy. With passion and love, we believe you can make the perfect cup of this heavenly drink.

”



why should you learn?

Behind the coffee bar counter, every second is precious, cup after cup. Mistakes in making your coffee will be very costly. Thus by learning it in the right way, besides avoiding the cost, it will definitely making you wealthier. Gain more in knowledge and wealthier in finance. It is a way to enjoy your favorite beverages.



what's in the course?

We specialized in Basic Barista Training and also offer opportunities for coffee lovers who are passionate to learn on how to make the perfect cup of coffee. We use only state of the art equipment. With different type of model machine, hence People may be able to experience the different between every each type of machine and have better experience for their future. We also provide all the necessary accesories for coffee making therefore the students will have a full understanding on what to prepare in order to make a perfect coffee. As here in Esperto Barista Course, you can gain the skills and practices all you need



we have 3 choices of class as follow :

4 days regular

- ① A brief history of coffee and how coffee processed from seed to roasting.
- ① Adjustment and maintenance of grinder and espresso machine.
- ① Grinding, tamping and extracting Espresso.
- ① Steaming and foaming milk.
- ① Making lattes and cappuccinos.



Day : Wednesday – Saturday
Time : 10.00 – 15.00
Costs : Rp. 7.000.000/person



1 day crash course

- ① Adjustment of grinder and espresso machine.
- ① Grinding, tamping and extracting Espresso.
- ① Steaming and foaming milk.
- ① Making lattes and cappuccinos



Day : Saturday
Time : 10.00 – 15.00
Costs : Rp. 3.000.000/person

2 days latte art course

- ☞ Techniques for free pouring art
- ☞ 3 Latte art drawings will be learned, which are hearts, rosetta and tulip



Day : By Announcement
Time : 10.00 – 15.00
Costs : Rp. 7.000.000/person



cupping 2 days coffee cupping



- ☞ Sensory evaluation (Introduction)
- ☞ Sensory evaluation of Coffee:
 - a. Method of coffee sensory evaluation
 - b. Description & Characteristics of Coffee
 - c. Coffee flavor
- ☞ Factors affecting characteristics of coffee:
 - a. Genotype
 - b. Environment & cultivation
 - c. Processing method
 - d. Roasting method
- ☞ Defect beans



Day : Friday – Saturday
Time : 10.00 – 17.00
Costs : Rp. 3.000.000/person



the facilities in our class

Unlike other school, we provide each student with one machine exclusively. This means no sharing, no time wasting and more productive exercise with focused and efficient time all spent on working your skills towards becoming a better barista. Each student will receive a manual book and will be given their own machine, grinder and all necessary accessories for practice.

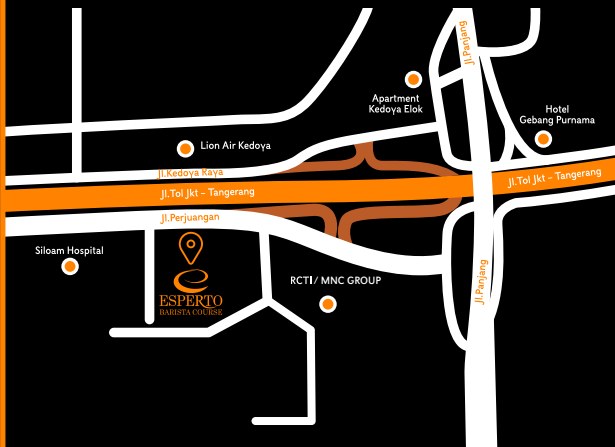


Each class session includes lectures, demonstrations and hands-on practice. A special barista certification will be given upon completion of the course. This certification is recognized by our education partner TAFE in Sydney Australia.





where's
the course
located?



ESPERTO
BARISTA COURSE

Academy & Showroom

ESPERTO BARISTA COURSE
Komplek Perkantoran Graha Kencana, Blok EP
Jl. Raya Perjuangan No.88, Kebon Jeruk
Jakarta Barat - Indonesia

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