



Barista Competence

Comprehensive bean to cup course for competent baristas. In this 2 day course we build up the theoretical know how and the practical skills required for professional baristas to make informed choices and manage coffee quality in a cafe.

Course:

2 days, 9:00am - 12:00pm / 1:00pm - 5:00pm

Kialoa Barista Atelier, Poststrasse 3, 9403 Goldach

Language: Usually German, look out for English courses in the calendar or by request

Content:

- History
- Botany
- Harvest, processing & trade
- Roasting, buying & storing
- Tasting coffee
- Water
- Extracting Coffee
- Preparing Coffee
- Milk
- Drinks Menu
- Workspace, Hygiene & Cleaning
- Sustainability & Costs

Target Audience:

- Coffee Lovers
- (Head-) Baristas
- Members of the hospitality- and coffee industry, esp. managers, supervisors, etc.)

Requirements:

First experiences with espresso machines ideal, but not required.

Participants:

Maximum 8 people.

Costs:

CHF 550, including course book, essential barista tools and exclusive access to learning videos. Lunch: not included, bring your own or various restaurants nearby

Diploma:

Participants will get a certificate confirming course attendance.

Trainers:

André Huber (Head of Education Kialoa GmbH)

André Kissling (Owner Kialoa GmbH)

For further questions please contact andre.huber@kialoa.ch.

We are looking forward to working with you!