



INTRODUCTION TO COFFEE COURSE

IDR 3.300.000

Morning Class: Monday - Wednesday
 Start at: 09.00 – 12.30
 Afternoon Class: Wednesday – Friday
 Start at: 13.00 – 16.30
 Duration: 3.5 hours/session
 Total course: 10.5 hours
 Includes: Certificate of Attainment & Comprehensive Training Manual

BOOK NOW

WHAT WILL YOU LEARN

- The history of coffee, from bean to roasting
- The coffee bean; harvesting, processing & roasting
- The correct use and care of an espresso machine
- Grinders and correct adjustment and care
- Domestic and Commercial Manual Brewing Techniques
- Cupping, dosing & tamping
- Correct extraction techniques
- Creating the perfect espresso
- Milk steaming, foaming & pouring techniques
- How to create all the coffees in today's menu including Caffe Latte, Cappuccino, Flat White, Espresso, Ristretto, Affogato, Mocha, Macchiato, and Americano.

WHO SHOULD ENROLL

- Those who already have some experience but would like to fine tune their espresso and milk pouring skills.

WHO IS A BARISTA?
 Barista is a person who is responsible for the quality of coffee service in a cafe or coffee shop. They are the ones who interact with the customer and prepare the coffee. A barista should have a good understanding of coffee and the ability to create different coffee drinks. They should also be able to maintain the equipment and ensure the quality of the coffee.





ESPRESSO COURSE

IDR 2.500.000

Classes: Monday - Tuesday (2 days)
Start at: 13.30 - 16.30
Duration: 3 hours/session
Total course: 6 hours
Includes: Certificate of Attainment & Comprehensive Training Manual

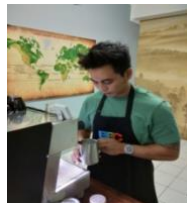
BOOK NOW

WHAT WILL YOU LEARN

- The parts of an espresso machine, use & correct cleaning
- Use of grinders, and correct adjustment
- How to operate an espresso machine and grinder
- Correct extraction techniques
- Creating the perfect espresso
- Milk foaming & pouring techniques
- Create all the coffees on today's modern menu, including cafe latte, flat white, cappuccino, short black, ristretto, mocha and macchiato
- Correct daily cleaning & operational procedures of your coffee machine

WHO SHOULD ENROLL

- Those who already have some experience but would like to fine tune their espresso and milk pouring skills.





LATTE ART COURSE

IDR 1.350.000

Classes: Friday
Start at: 09.00 - 12.00
Duration: 3 hours
Includes: Certificate of Attainment & Comprehensive Training Manual

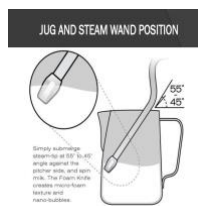
[BOOK NOW](#)

WHAT WILL YOU LEARN

- A brief overview of espresso techniques
- Pouring fundamentals including speed, distance and position
- Mild texturing for latte art
- Milk pouring techniques
- Free pour designing for heart, rosetta and tulip

WHO SHOULD ENROLL

- If you have previous experience or have completed a barista course, and would like to learn to free pour latte art
- Those currently working as a barista and want to step up their skills
- Home baristas and coffee enthusiasts who already have a good knowledge of espresso preparation
- If you are already working behind the bar with experience, but don't have any formal training





STEAMING & POURING COURSE

IDR 1.350.000

Classes: Thursday
Start at: 09.00 - 12.00
Duration: 3 hours
Includes: Comprehensive Training Manual

[BOOK NOW](#)

WHAT WILL YOU LEARN

- A brief overview of espresso techniques
- Pouring fundamentals including speed, distance and position
- Milk steaming
- Mild texturing for latte art
- Milk pouring techniques

WHO SHOULD ENROLL

- If you have previous experience or have completed a barista course, and would like to learn to free pour latte art
- Those currently working as a barista and want to step up their skills
- Home baristas and coffee enthusiasts who already have a good knowledge of espresso preparation
- If you are already working behind the bar with experience, but don't have any formal training





HOME BREWING COURSE

IDR 750.000

Classes: Saturday (Week I & week III)
Start at: 10.00 – 12.30
Duration: 2.5 hours
Includes: Comprehensive Training Manual

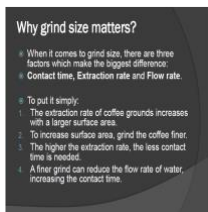
BOOK NOW

WHAT WILL YOU LEARN

- Selecting the correct equipment to suit your brewing needs
- How to choose the correct coffee beans
- Selecting the correct grind to suit your brewing apparatus
- Correct brewing techniques and operation of your apparatus

WHO SHOULD ENROLL

- For the coffee lover brewing at home or the professional brewing for banquet buffet, restaurant, or hotel.



All prices include government tax (PPN) 10%

Full payment must be received within 24 hours of booking to avoid cancellation