

SCAE CDS

# SCAE Barista Skills

Fondation

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**SCAE Barista Skills:**  
**Foundation**  
This hands on class will get you functioning at a professional work-rate and flow that is clean precise and efficient



From £150      1 DAY      5 CDS Points

## SCAE Barista Skills: Fondation

This hands on class will get you functioning at a professional work-rate and flow that is clean precise and efficient

### WHO'S IT FOR?

- Anyone who has just bought, or is thinking of buying, an espresso machine
- Anyone planning to open a café

- People using an espresso machine who want to get better result
- The course is aimed at commercial espresso machine users but keen home baristas are welcome too.

## **THE DAY IN DETAIL**

- A brief introduction to your coffee: varieties, origins and flavours
- The importance of freshness
- Choosing the right machine and grinder
- Setting your grinder: dose and grind texture
- Calibrating your espresso machine: water quantities and temperature
- Steps to producing your espresso
- - Lunch (provided – let us know any dietary requirements)
  - Introduction to milk
  - Techniques to texturing and foaming
  - The barista menu

- Introduction to latte art
- Care & maintenance of your machine

Max Class Size: 6

Time: 09:30-17:00 (1 Day)

Cost: £150 per person

Certificate: €50 (Optional)

Cimbali and MUMAC Academy are pleased to be able to offer SCAE Barista Skills Courses at our training facilities in Elstree. If you are interested in booking a course, or require more information contact: [Rob.Ward@cimbali.co.uk](mailto:Rob.Ward@cimbali.co.uk)

