

SCAE CDS

# SCAE Barista Skills

Professional

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SCAE Barista Skills:  
**Professional**  
This course is for a barista who has passed intermediate and develops a scientific and management approach to coffee



From £895 3 Days 25 CDS Points

## SCAE Barista Skills: Professional

This course is for a barista who has passed intermediate and develops a scientific and management approach to coffee

### WHO'S IT FOR?

- The course is suitable for those with extensive barista knowledge who want to push their knowledge and skills to the very highest level.

- The course would be suitable for anyone managing barista skills and quality at a high level, perhaps involved in barista training.
- The Intermediate Barista Qualification must be held before taking the Professional Qualification.

## **THE COURSE IN DETAIL**

- Full understanding of your beans: species, origin, processing and roast, and what flavours this gives to the barista
- Fully understanding the science behind espresso extraction and using dose, texture, water quantity and temperature to adapt flavour
- Analysing your espresso through TDS and extraction percentages
- Managing freshness in your coffee
- - Workspace management: understanding how to lay out your cafe for speed, efficiency and good customer flow
  - Understanding the science behind different grinder technology

- Managing effective dosing distribution and tamping in your team
- Understanding the science behind new machine technology: multi-boiler, PID, pressure profiling etc.
- Understanding the science behind milk and how this can be used to create great foam and identify problems
- Consistently produce excellent “microfoam”
- Develop greater latte art skills
- Develop your own drinks menu
- Understand regional variations in drinks produced around the world
- Manage hygiene, health & safety in your cafe
- Manage customer service in your cafe
- Learn how to check and manage water quality
- Understand what drives profit and loss in your cafe
- LUNCH (provided each day – let us know any dietary requirements)

- The three days include lots of practical experience using a range of quality espresso equipment. Training notes are provided.

Max Class Size: 4

Time: 09:30-17:00 (3 Days)

Cost: £895 per person

Certificate: €150-SCAE Members / €225 Non Members  
(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)

