

The Institute of Coffee Professionals

ADVANCED PROFESSIONAL BARISTA CERTIFICATION PROGRAM

Brewing Coffee Professionals one step at a Time

We Gurantee
3 Latte Art
Patterns



COURSE OVERVIEW

This is a 33 Hours Tailor Made Course For anyone Looking to Enter the World of coffee as a Professional Barista .

The 30 hours will be covered across 3 Weeks in a scientifically designed 15 sessions with each session curated to deliver a specific skill in the world of coffee making .

Who should attend this course ???

People looking to work as Barista | Current barista looking for upgrade
Existing Cafe owners | Home Enthusiast with coffee machines

What will you Learn

- Journey of Coffee From Farm to Cup
- Various Activities carried Out on a Coffee Farm
- Coffee Harvest and Post Harvest Technique
- Difference Coffee Machines , Uses and Purpose
- Science of how to Heat , Steam , Texture and Aerate your Milk
- How to Pour , Mix and Brew a perfect cup of Milk Coffee
- Scientific Ratios , Various Espresso formats and its effect on the Flavours
- How to make the Common 12 Hot Coffees Sold in India with Correct Italian Philosophy
- Guided Hands on Latte Art Session on Heart Latte Art
- Guided Hands on Latte Art Session on 3 Stack Tulip
- How to make the Classic Iced Coffee beverages like Iced Blacks , Iced Whites and So on
- How to make Classic Fizzy and Blended Beverages like Mocktail , Milkshake , Mojitos and Spritzers
- Masterclass on Japanese Matcha and 5 Common Matcha Beverages Served in India
- Insight in the world of Manual Brewed Coffees

40 Beverage
Recipe Book
Provided



Who Designed Your Course ??

RUTVIK CHANDORKAR

FOUNDER : ANABOLICCOFFEE | THE INSTITUTE OF COFFEE PROFESSIONALS
PHYSICIST | BSc PHYSICS (ASTRO)

COFFEE QUALITY INSTITUTE (CQI) POST HARVEST Q PROCESSOR

SPECIALTY COFFEE ASSOCIATION (SCA) BARISTA PROFESSIONAL
SPECIALTY COFFEE ASSOCIATION (SCA) BREWING PROFESSIONAL
SPECIALTY COFFEE ASSOCIATION (SCA) SENSORY INTERMEDIATE
SPECIALTY COFFEE ASSOCIATION (SCA) SUSTAINABILITY
SPECIALTY COFFEE ASSOCIATION (SCA) INTRO TO COFFEE
INTERNATIONAL TEQUILA ACADEMY CertTequila LEVEL - 1
WINE AND SPIRIT EDUCATION TRUST (WSET) LEVEL-2 SPIRITS
WINE AND SPIRIT EDUCATION TRUST (WSET) LEVEL-2 WINES

BREWER | ROASTER | EDUCATOR | SUSTAINABILITY CONSULTANT



Few Brands that Hire our students



Found this Interesting ???



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anaboliccoffee



Rutvik Chandorkar