

The Institute of Coffee Professionals

ADVANCED LATTE ART PROGRAM

Designed according to LAGS ITALY

India's First
LATTE
ART
COURSE



By anaboliccoffee

COURSE OVERVIEW

This is a 30 Hours Tailor Made Course For anyone Looking to Master the Skills of Making Latte Art

The 20 hours will be covered across 2 Week with Precise planned Routines to train your Body and mind to make Perfect latte art with the standards set by LATTE ART GRADING SYSTEM - ITALY

Who should attend this course ???

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

Curriculum and Knowledge Flow

- Espresso & Milk Basics
 - Milk Texture Mastery
 - Pour Mechanics
 - Pattern Development - The Heart
 - Pattern Development - Heart Refinement
 - Pattern Development - The 3 Stack Tulip
 - Pattern Development - 3 Stack Tulip Refinement
 - Pattern Development - The 4 Stack Tulip
 - Pattern Development - 4 Stack Tulip Refinement
 - Pattern Development - The Rosetta
 - Pattern Development - Rosetta Refinement
 - Pattern Development - The Swan
 - Pattern Development - Swan Refinement
 - Practice Drills SET - 1
 - Practice Drills SET - 2
- 1 Hours
 - 1 hours
 - 1 hours
 - 1 hour
 - 1 hour
 - 1 hours
 - 1 hours
 - 1 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 1 hours
 - 1 hours

What will you Learn

40 Beverage
Recipe Book
Provided

- Understanding Espresso structure for latte art
- Development of micro foam and consistency
- Milk Aeration , Stretching and whirlpool
- Cup angle and pouring mechanics
- Controlling pour height
- 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



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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Rutvik Chandorkar