

The Institute of Coffee Professionals

INTRODUCTORY COFFEE SOMMELIER

Your Gateway To The World Of Coffee



Become an
AWARE
COFFEE
DRINKER

COURSE OVERVIEW

This is a 15 Hours Tailor Made Course For anyone Looking to Enter the World of Coffee

The 15 hours will be covered across 5 Days in a scientifically designed with each session curated to deliver a specific skill for Each aspect of Coffee. This course not only gives you knowledge but also makes you a very aware buyer

Who should attend this course ???

Home Baristas | Coffee Enthusiast | Curious People About Coffee

Curriculum and Knowledge Flow



- Decyphering the Label - 1 (From Farm to Roastery)
 - Decyphering the label - 2 (Roastery to Consumer
 - Introduction to Coffee Machine and Barista Accessories
 - Science of Milk Management and Steaming Technique
 - Fundamentals of Latte Art
 - Espresso Beverage Science
 - Hands on Latte Art Session LAP - 1
 - Hands on Latte Art Session LAP - 2
 - Introductory Manual Brewing - Immerssion | Percolation | Hybrid
- 3 Hours
 - 2 hours
 - 1 hours
 - 1 hour
 - 1 hour
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours

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
- 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



Found this Interesting ???



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anaboliccoffee



Rutvik Chandorkar