

# Bracegirdle's COFFEE SCHOOL



## **Home Barista Training**

**Monday Evenings 6pm-9pm**

**Session (3 hrs course) \$150**

**Includes full manual valued at \$25**

This course is for the home barista that wants to learn how to achieve the best results possible from their machine. Includes:

- Bean selection
- Grinding & tamping
- Shot extraction
- Steaming milk
- Cleanliness & maintenance of equipment

\*GOLD Key members receive a 10% discount

*Limited numbers / bookings essential*

Register your interest at

**[info@bracegirdles.com.au](mailto:info@bracegirdles.com.au)**

## **Barista Training**

**FULL DAY**

**Monday or Tuesday**

**Or 2 NIGHTS**

**Monday or Tuesday**

**Sessions \$350**

**Includes full manual valued at \$25**

The course focuses on coffee history & processing, cupping and barista skills such as shot extraction, polishing, texturing milk, tamping, dosing and grinding techniques and brewed coffee principles

- Espresso Equipment (Machine & Grinder)
- Production of espresso based beverages
- Shot Extraction (Dose & Grind Adjustment)
- Milk Steaming & Texturing
- Cleanliness of the equipment

Register your interest at

**[info@bracegirdles.com.au](mailto:info@bracegirdles.com.au)**

## **Latte Art Training**

**Monday Evenings 6pm-9pm**

**Sessions (3 hours) \$250**

**Includes full manual valued at \$25**

This course focuses on texturing milk for latte art, free pour latte art (i.e. apple, tulip, rosetta, heart), & etching.

Also:

- Steaming Techniques
- Steaming for Different Pour Types
- Demonstrate Basic Pours
- Latte Art
- Basic Etching Principles

(This is an advanced course so participants must have existing texturing milk & coffee making skills or barista training course completed before you can commence this course)

*Limited numbers / bookings essential*

Register for training sessions at

**[info@bracegirdles.com.au](mailto:info@bracegirdles.com.au)**