



Latte Art

Increasingly in cafes around the world, Latte Art has become more than a frilly add-on; it has become the signature of a properly constructed, delicious handcrafted coffee. A coffee that looks as good as it tastes, a coffee that keeps the customer coming back, a coffee that deserves a premium price, a coffee that fills the tip jar, a coffee that cannot be created by the large chains. The benefits do not end there: the pursuit of the perfect pour engages baristas in their craft, creating positive energy customers notice and enjoy.

Average class length 2 hours, first class free for folks in the trade or those looking to get started, \$40 per class or \$120 per 6 month unlimited pass otherwise.

Please, call or email us to reserve your seat or schedule a private class. alan@roastery7.com

Barista Training Classes

In Depth - Hands On

Tues Dec 12, 7 pm

Barista Level 1

Thurs Dec 14, 7 Noon

Barista Level 1

Tues Dec 19, 7 pm

Latte Art

Wed Dec 20, Noon

Pour Over Brewing

Thurs Dec 21, Noon

Barista Level 1

Thurs Dec 28, Noon

Latte Art

Tues Jan 2, 7 pm

Barista Level 1

Thurs Jan 4, Noon

Barista Level 1

Tues Jan 9, 7 pm

Latte Art

Thurs Jan 11, Noon

Cupping

Barista Level 1 - intro to green coffee, intro to roasting, espresso extraction in depth, micro-foam in depth, make a complete drink.

Latte Art - quick barista 1 review, heart fundamentals made easy, practice with water, live practice, practice, practice, rosetta fundamentals, more practice. **Latte Art 2** -- practice and learn new tricks - authentic vs. \$'bucks Flat White.

Cold Press & Nitro Cold Brew - from small personal batches to filling a keg for Nitro on tap -- we'll cover, hands on, how to do it, what it costs and how much to charge.

Cupping - how we taste, how to cup, play the "name that coffee" game (blind tasting).

Preventative Maintenance - clean the coffee path from start to finish using a model schedule, how to inspect and replace wear and tear parts, calibration points, water filtration.