

**Coffeel**  
quality coffee experience

COFFEE BAR COURSE

# THE BARISTA COFFEE ROASTER



The programme of the Coffeel courses is structured around the requirements that are derived from the goals the participant wishes to achieve. The course modules below are indicative. They will be defined once an introductory questionnaire and an individual interview between you and the Coffeel Training Consultant have been completed.

Our coaching project in the world of coffee will become exclusive for you:  
training paths tailored to your needs and goals.

## PROGRAMME

1. Discussions and insights into the different types of green and roasted coffee
2. Sensory analysis of coffee: visual, olfactory, gustatory and tactile
3. Distinction and evaluation of roasting systems (Espresso, Filter)
4. Practical experience roasting green coffee (with a 1500 gr professional roaster to analyse the bean transformation process: influence of roasting and cooling on the taste of the espresso)
5. Espresso features: visual analysis and tasting for correct extraction
6. Espresso machine and grinder-doser: theory and practice
7. The importance of professional handling of the espresso machine by the barista: maintenance, cleaning and temperature regulation
8. Tasting under-extracted and over-extracted espresso coffee: analysis and comparison in appearance and flavour
9. Preparation according to SCA parameters and tasting of single-origin Arabica/Robusta and blends for the perfect cup of espresso and American coffee
10. Practical tests to learn how to evaluate the water to be used in the preparation of espresso and filter coffee as well as herbal infusions
11. The perfect cappuccino: which milk to select, how to store it and at what temperature to use it
12. Operational test to understand the value of cleanliness and the correct use of the steam wand in the preparation of a cappuccino

## TRAINING

The course will be supported by the use of didactic handouts, linked to the entire Coffee World supply chain, issued for the participants' reference.

Practical tests will also be undertaken on coffee extractions with highly professional equipment (the La Marzocco espresso machine, the Giesen professional roaster equipped with roasting curve detection software)



## CERTIFICATE OF ATTENDANCE

At the end of the course you will sit the final exams to obtain the certificate of attendance for theoretical and practical consolidation of professional processing.

## DURATION

2-3 Course days, depending on customisation, with timetables 8:30 a.m. - 1:00 p.m. and 2:00 p.m. - 5:30 p.m.

## PARTICIPANTS

No more than 3 people per course

## INSTRUCTOR



**CLAUDIA MICHELIN**  
SCAE graduate and certified trainer

Coffeel Quality Coffee Experience Foreign Relations Manager (French-English)  
KNOWLEDGE – BREWING – TASTING



**FULVIO MANUELLO**  
SCAE graduate and certified trainer

Coffeel - Quality Coffee Experience Marketing Promoter  
KNOWLEDGE - BARISTA – BREWING – TASTING - ROASTING - GREEN COFFEE

## USEFUL INFORMATION

The courses are held in Ventimiglia, Liguria, on the border with the Côte d'Azur and Piedmont.  
For overnight stays, we have discount agreements with local accommodation facilities.

Via XXV Aprile, 4 | 18039 Ventimiglia (IM) Italy  
T. +39 0184 841 522 | [info@coffeel.it](mailto:info@coffeel.it)

Contact us for course scheduling



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