

5 KEYS TO A PERFECT ESPRESSO

Blend, coffee grinder, espresso machine, the magic touch of the barista, and maintenance of your equipment: you learn the theory and techniques of this art so that you can prepare a perfect espresso.

For a perfect espresso to emerge from the tap of the machine, a precise procedure must be followed, covering these **five stages**: blending, coffee grinder, extraction in the espresso machine, the coffee barman's correct use of the controls, and properly equipment maintenance.

The course is designed to give the participants the widest possible knowledge on **techniques for coffee preparation**, from recognizing the characteristics of the blend through to extraction of the perfect drink. Major emphasis is placed on practical aspects, involving the **use of the various types of coffee grinder and espresso machine**, to teach the correct handling methods. Courses are given by specialized teachers, with whom trainees are able to operate directly with the Trucillo Assistance Centre.

COURSE AUDIENCE

The course is suitable for baristas as well as throughout the hospitality sector (coffee shops, hotels and restaurants). Anyone who wants to extend their technical know-how about how to use the equipment needed for making espresso coffee will benefit from it.

CONTENTS

Theoretical:

- ☞ Blends: selection, composition and balance
- ☞ Coffee grinders: types and methods of use
- ☞ The espresso machine: types and methods of use
- ☞ The operator's touch: the various operations involved
- ☞ Maintenance: operations involved

⌚ 4 HOURS

🎓 CERTIFICATE OF ATTENDANCE

🏠 TRUCILLO TRAINING CENTRE AND/OR A DIFFERENT VENUE

📧 CENTROFORMAZIONE@TRUCILLO.IT

Practical:

- ☞ Practical exercises on various types of coffee grinders
- ☞ Practical exercises on various types of espresso machines
- ☞ Preparation and settings for a perfect espresso.

TYPE: Technical and practical course

FINAL TEST: Learning test for the issuing of the attestation

DIFFICULTY: ☞☞☞☞☞