

# COFFEE HOUR

Hot and cold Special Coffees. Heady espresso coffee variation to propose anytime.

 6 HOURS

 CERTIFICATE OF ATTENDANCE

 TRUCILLO TRAINING CENTRE AND/OR A DIFFERENT VENUE

 CENTROFORMAZIONE@TRUCILLO.IT

Extract the finest espresso, then prepare it the Trucillo coffee bar way! We can suggest a vast **menu of special coffees** for you to offer your clients: hot or iced, with or without alcohol, adapted to the moment.

Our courses, with a decidedly practical bias, cover all the classical specialities as well as the most up-to-the-minute and creative ones. You learn ways of tempting people to try something delicious, in which the espresso base is enhanced by mixing it with one of a multitude of flavours, in new and surprising combinations. On the course, you find out how to prepare mouth-watering coffee full of aroma, invent fantastic presentations with chocolate, nuts and cream, skilfully decorate a topping using a stylus or quill, and make iced specials or coffee cocktails.





You can also learn the importance of presentation: how glasses are decorated, how clients should be served and so on, since first impressions, received through the eyes, will affect how the other senses will react!





## COURSE AUDIENCE

Anyone working in the hospitality sector attempting to expand their coffee shop business with new and captivating ideas.

## CONTENTS

### Theoretical/practical part

-  Espresso coffee: preparing the perfect cup
-  Aromatized coffee
-  Creamy coffee
-  Coffee with chocolate

-  Iced coffee
-  Coffee cocktails
-  Service
-  Menu

**TYPE:** Technical and practical course

**FINAL TEST:** No test required for the issuing of the attestation

**DIFFICULTY:**     