

# THE ABC OF COFFEE

From bean to espresso. Here you learn all the secrets for bringing out the unique qualities of coffee.

 8 HOURS

 CERTIFICATE OF ATTENDANCE

 TRUCILLO TRAINING CENTRE AND/OR A DIFFERENT VENUE

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Espresso coffee: it could be the ancient ambrosia - a drink with a divine taste, whose aroma is deep, unlike any other. This characteristic taste, body and scent, brought out by the unique method of preparation, stems from three vital ingredients: the quality of the coffee bean blend, the efficiency of the machine which extracts their essence and the dexterity of the person who carries out the operation. A combination which is magic! - the reason why Italian espresso is renowned worldwide.






The course provides a thorough explanation of the **raw materials** involved and the **various phases essential to the preparation of top-quality espresso**. The whole of the route from coffee berries on a plant to a steaming cup at the counter is included, covering correct cultivation techniques for different varieties, blending of the beans, their roasting, and finally, the extraction of the perfect liquid. The **time spent on the factory-floor** provides trainees with a “hands-on” approach and allows them to study the various phases of production. The **practical tasting exercises** let them use the tools to learn how to recognize a good espresso from its sensory appeal.

## COURSE AUDIENCE



The course is of interest to anyone in the coffee business, not only at the point of sale - though the hospitality sector (coffee bars, hotels and restaurants) is obviously the first to be involved. Other operators working in or around the sector will also be interested, for example wine experts, journalists, food and drink tasters, salesmen for our coffee, etc. The aim is for each and every one to find out what is needed for making a perfect espresso.

## CONTENTS

### Theoretical:

-  The origin of coffee
-  The main quality ingredients: arabicas and robustas
-  Techniques for transforming coffee: roastery
-  The 5 vital stages: blending, the coffee grinder, the espresso machine, the competent coffee barman, properly equipment maintenance
-  Coffee tasting

### Tasting:

-  Sampling of various qualities of espresso coffee
-  Sampling espresso coffee that has been incorrectly prepared

**TYPE:** Didactic course 2nd level

**FINAL TEST:** learning test for the issuing of the attestation

**DIFFICULTY:**     