

THE ART OF THE CAPPUCCINO

Decorated Cappuccino. The mark of a master barista on an Italian Classic.

 6 HOURS

 CERTIFICATE OF ATTENDANCE

 TRUCILLO TRAINING CENTRE

 CENTROFORMAZIONE@TRUCILLO.IT

From the propitious union of espresso coffee and milk, which have always been ideal partners, the art of the cappuccino has been born. This course, an advanced one dealing with coffee machines, combines theory and practice to teach all there is to know about them in **the preparation of the great Italian classic: cappuccino**. Illustrations will be given on the properties of milk in imparting odour and taste and on the technique used to whip it correctly so that it gives a perfect “foam” to your unbelievable cappuccinos.




This part of the course covers the creation of **decorated capuccinos**, the latest enormously popular arrival on the coffee bar scene. Sign up to learn all the most recent techniques for preparing original cappuccinos, personalized in a variety of ways...or how you can give free rein to your imagination when you handle the topping. The course includes practical work in the art of decoration.





COURSE AUDIENCE

The course will interest anyone who wishes to learn more about the latest coffee-house trends, particularly the preparation of simple or decorated cappuccinos, designed to up-grade the quality of what bars can offer.

CONTENTS

Theory and practical work combined:

-  Espresso coffee: preparation of a perfect cup
-  Milk: its action on the sense organs
-  Milk & Coffee

-  Cappuccino: decanting, steaming, whipping
-  Hot & Cold Cappuccino
-  Decorated cappuccinos
-  Methods of serving

TYPE: Technical and practical course

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

DIFFICULTY:     