



AMERICAN BARISTA & COFFEE SCHOOL

1028 SE Water Avenue
Suite 275
Portland, Oregon 97214

P 800.655.3955
503.232.2222

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info@coffeeschool.org

BUSINESS + BARISTA TRAINING SCHEDULE [5 DAYS]

DAY 1

- | | |
|----------|--|
| 7:45 AM | <ul style="list-style-type: none">• Coffee + Pastries Courtesy of ABC's |
| 8:00 AM | <ul style="list-style-type: none">• Welcome/Introductions• Current Trends in Specialty Coffee Industry• Business Planning• Finding a Great Location |
| 9:00 AM | <ul style="list-style-type: none">• Negotiating a Lease• Designing Your Coffee Bar• Selecting Equipment• Operational Systems + Controls |
| 10:30 AM | <ul style="list-style-type: none">• Break |
| 10:45 AM | <ul style="list-style-type: none">• Your Menu (overview)• Creating a Unique Ambiance• Marketing Your Business for Success |
| Noon | <ul style="list-style-type: none">• Lunch Courtesy of ABC's |
| 1:00 PM | <ul style="list-style-type: none">• Your Business Plan |
| 2:00 PM | <ul style="list-style-type: none">• Hiring, Training + Retaining Employees• The Importance of Training• Customer Service• Dealing with Employees |
| 3:30 PM | <ul style="list-style-type: none">• Break |
| 3:45 PM | <ul style="list-style-type: none">• Q + A with the Experts |
| 5:00 PM | <ul style="list-style-type: none">• Session Ends |



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DAY 2

- | | |
|----------|--|
| 8:00 AM | • Coffee + Pastries Courtesy of ABC's |
| 8:30 AM | • Overview of Barista Training Schedule |
| | • View <i>Espresso 101</i> |
| 10:00 AM | • Break |
| 10:15 AM | • Introduction to Espresso Machines and Grinders |
| | • The Perfect Shot of Espresso: Demo/Hands-on Practice |
| | • Tasting Espresso Extractions, Sensory Evaluation |
| Noon | • Lunch Courtesy of ABC's |
| 1:30 PM | • Steaming and Foaming Perfect Milk: Demo/Hands-on Practice |
| 2:30 PM | • Break |
| 2:45 PM | • Pouring a Latte, Combining Espresso + Milk: Demo/Hands-on Practice |
| | • Q+A |
| | • Equipment Cleaning/Maintenance |
| 5:00 PM | • Session Ends |

DAY 3

- | | |
|----------|--|
| 9:00 AM | • Coffee + Pastries Courtesy of ABC's |
| 9:15 AM | • Review Extraction and Milk Steaming |
| | • Drink Building: Espresso Based Beverages, Menu Demonstration |
| 10:00 AM | • Break |
| 10:15 AM | • Introduction to Brewed Coffee, Coffee Brewing Methods |
| | • Introduction to Granita |
| | • Introduction to Blender Drinks |
| Noon | • Lunch Courtesy of ABC's |
| 1:00 PM | • Practice in Stations, Milk, Espresso, Brewing, Iced Drinks, Etc. |
| 3:15 PM | • Optional Coffee House + Roaster Tour, or: |
| | • Intensive Hands-on Practice in Small Groups |
| 5:15 PM | • Session Ends |



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DAY 4

- 9:00 AM • Coffee + Pastries Courtesy of ABC's
- 9:15 AM • View *The Passionate Harvest*
- Tea, Chai, Hot Chocolate + Non-Coffee Drinks
- Noon • Panini Sandwich Workshop/Lunch
- 1:00 PM • Coffee Cupping + Education, How to Cup in Your Coffee Bar
- 3:30 PM • Hands-on Practice / Samples + Give Aways, etc.
- Completion Ceremony for First Four Days, Diplomas
- 5:00 PM • Session Ends

DAY 5

- 9:00 AM • Coffee + Pastries Courtesy of ABC's
- 9:15 AM • Introduction To Latte Art as a Marketing/Training Tool
- View *Advanced Barista Training: Extreme Pours*
- 10:00 AM • Advanced Espresso Techniques
- Advanced Grinding Methods
- Advanced Dosing Methods
- Advanced Tamping Methods
- One-On-One Review + Critique, All Methods
- 10:45 AM • Advanced Steaming Techniques
- Steaming for Different Pour Types
- 11:30 AM • Instructors Demonstrate Basic Pours
- Basic Rosetta
- Basic and Difficult Heart
- Double and Triple Rosetta
- 12:30 PM • Lunch Courtesy of ABC's
- 1:45 PM • Class Practice on Latte Art
- Practice on Rosetta
- Practice on Heart
- Practice and Experimenting Other Pours
- 2:45 PM • Basic Etching Principles
- 3:30 PM • Real-Life Workshop + Time Beverage Prep Exercise
- 4:30 PM • Session Ends