



Course Plan

International Award in Barista Skills

IVQ Level 2 Award in Barista Skills (7102-52), City & Guilds, London

This program is designed for the aspiring Barista Professional & Entrepreneur who has no knowledge or experience in Coffee.

S No	Subject
01	History , Varieties, Characteristics & Processing methods
02	Why Barista? The 4-3-2-1 Theory
03	Set ups and Operational Work Flow
04	Professional Equipment and Ingredients
05	Green Beans - Grading & Storage
06	Roasting Basics - Effect of Roasting on Flavor
07	Sensory Evaluation - Aroma / Taste / Flavor
08	Cupping Protocol - Coffee Traits
09	Producing and Monitoring Quality Espresso
10	Grinding / Leveling / Tamping / Visual Evaluation
11	Extraction Theory - Different Brewing Methods
12	Decaffeinating
13	Different Coffee Based Beverages
14	New Trends in Coffee Based Beverages
15	Latte Art and Drawing Techniques
16	Hygiene, Handling of Equipment, Cleaning and Maintenance
17	The Coffee Shop - Elements for a Successful Business