

Bakersvilla
ACADEMY



MODULE FOR CROP TO CUP BARISTA COURSE

MODULE 1

THE COFFEE STORY



History Of Coffee
About Green Beans , Origin,
Processing, Grading,
Transportation & Storage

MODULE 2

About Beans



Types Of Beans
Roasting Theory
Grinding of Beans
Different Grind Size
Cupping & Tasting Different
Profile Of Coffee
Speciality vs Commodity
Coffee

MODULE 3

THE BARISTA STATION



Types Of Machines &
Grinder
Tools Needed
Calibration Of Machines
Maintenance & Cleaning

MODULE 4

THE ART OF ESPRESSO



Brewing Methods
Espresso
Dosing ,Grinding
Tamping
Crema Of An Espresso

MODULE 5

A PERFECT CUP



Milk Frothing
Latte Art- Basic
Coffee Recipes (Cappuccino,
Latte, Flat White, any many
more ...)

MODULE 6

COLD BREW & MANUAL METHODS



Temperature Importance
Blooming
A Perfect Coffee Ratio
MANUAL BREW

FEEES

The fees for the 2 weeks program is
INR 15,000/-

DAYS

MONDAY TO FRIDAY

CERTIFICATION

At the conclusion of the course, you will receive a certificate
from BAKERS VILLA ACADEMY.
Global Accreditation, Iso Certificate

ITEMS PROVIDED

Study Material
Tools & Equipments for class
Recipe Journals
Aprons Set

CONTACT

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