

Barista and Coffee Training  
Registration Form

Name :  
Date of Birth :  
Occupation or Business :  
Telephone :  
Mobile :  
Email :  
Nationality :  
Reason for joining :

Course Selection

LEVEL	COURSE	PRICE (Rp.)	SELECTION (please give)
	<b>Introduction</b>		
	<b>Level 1</b>		
	<b>Introduction on espresso</b>  Machine Parts and its function of the espresso machine How to operate the espresso machine Coffee Machine Type Barista equipment & tools items		
	<b>Introduction on espresso grinder</b>  Parts and its function of the espresso grinders. How to operate the espresso grinder Grinder type		
	<b>Basic Espresso</b>  Understanding the characteristic of roasted Coffee beans (coffee beans type, origin, beans, roasting profile, roasting date, tasting notes) Roasting Date – the age of coffee – using chart		
	<b>Ground level</b>  how to know the different grind size by visual and sense Coarse ground Standard ground Fine ground  Tamping Method Over Doze how and why		

	<p align="center"><b>Espresso</b> <b>Level 2</b></p>		
	<p><b>Espresso grinding and extraction</b> <b>CONDITIONS</b> Fresh roasted coffee beans (gassing) Ready to use roasted coffee beans (Ready to use) Non fresh roasted coffee beans (aged)</p>		
	<p><b>Espresso teory</b> Brew Ratio Brew Time Brew Temperature</p>		
	<p><b>Extraction Yield</b> Under extraction (A,S,B) Over extraction (B,A/S) Honey drip extraction (T,BT,GZ)</p>		
	<p><b>Milk Steaming</b> <b>Level 3</b> Stretching and moment Rolling how and moment Cappuccino Used Café Latte Used Latte Art Basic Technique Pouring Etching</p>		
	<p><b>Basic Coffee Product &amp; Recipe</b> <b>Level 4</b>  Americano Macchiato Vienna Café mocha Gelato Cappuccino Brule Request Product</p>		
	<p><b>Managerial &amp; Administration</b> <b>Opening Coffee House</b> <b>Level 5</b> Nature of Coast Raw Material, Standard Costing RAB Opening Format Projection P&amp;L free-opening Administration Format Activity</p>		

Your expectation in joining the course

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\*participants will be given handouts, free meal and beverage during the course.  
*Please fill out and return the from to:*

*Barista Participant*

*Official Barista Trainer*

*Name:*

*Name:*

