

LATTE ART BASICS

ONE-DAY COURSE



Course information

This course is geared towards participants who want to learn from scratch the art of foaming milk and pouring it in patterns.

After a brief introduction to the theory of milk foaming techniques, there is plenty of time to learn perfect milk foaming and the pouring of the basic shapes of a «heart» and a «rosette».

Course terms and conditions

- No prior knowledge is necessary
- Course fee: CHF 330.00
- Course size: The course will take place with minimum 3, maximum 4 participants.
- The entire course fee will still be charged if a cancellation is made 7 days or less before a course schedule date.

LATTE ART BASICS

DAILY SCHEDULE



Course content

Learn the playful and creative world of latte art!

We will concern ourselves with milk and types of milk, the foaming of milk and with the technique of milk foaming for latte art.

We learn the basic principle of latte art and put it into practice with the «heart» and «rosette» shapes.

We learn the unlimited possibilities of the «etching» technique: latte art with special aids.

Course objectives

The participants understand the process of milk foaming and create milk foam for latte art.

Participants are familiar with pouring techniques for the basic shapes «heart» and «rosette».

The participants are able to pour a basic form for further development.

Daily schedule

10:00 – 10:30	The creative world of latte art Welcoming coffee and start to the day
10:30 – 10:45	Milk and milk foam Milk sorts and types, milk foam
10:45 – 11:00	Milk foaming techniques Pitchers, filling capacities, phases of foaming
11:00 – 11:15	Break
11:15 – 12:00	Milk foaming techniques Practising the foaming of milk
12:00 – 1:00	Lunch
1:00 – 1:15	Introduction to latte art Prerequisite and techniques
1:15 – 2:30	Heart shape Introduction to and practising a leaf shape
2:30 – 2:45	Break
2:45 – 4:00	Leaf shape Introduction to and practising a heart shape
4:00 – 4:15	Conclusion Questions and discussion