

# BARISTA CERTIFICATION

## ONE-DAY COURSE AND CERTIFICATION



### Information

The title Barista Level 1 confirms that the candidate in question has a basic knowledge of coffee. He or she understands the processes of grinding, brewing and presenting coffee and is in a position to put that knowledge to practical use. He or she has the competence to answer basic questions on coffee quality.

### Course terms and conditions

- The precondition for entering the certification process is a period of twelve months' appropriate practical experience: as a barista, in a coffee bar, working for a coffee roaster, supplier or other similar organisation.  
To acquire the theoretical knowledge required above and beyond this, we recommend the following preparation:
- Participation in a one-day course "360° coffee know-how"
  - An introduction to the fascinating world of coffee
  - Basic knowledge regarding raw coffee, roasting, grinding, brewing coffee.
- Participation in the one-day course "From the bean to espresso"
  - Advanced course
  - Quality aspects during coffee preparation
  - Influencing factors: grinding, water and brewing
- Personal preparation before certification by means of documentation
- Performance of an allocated task
- If required, training time, participation in the half-day course "Barista artisanry"

# BARISTA CERTIFICATION DAILY SCHEDULE



## Course objectives

- The course objective is SCAE Basic Barista certification.
- The graduates from this course are competent partners with the answers to all questions on coffee quality.
- They know the basics of coffee sensor systems.
- They are aware of the influence of the machine parameters on the taste of the product in the cup.
- They are able to adapt each coffee to meet the customer's requirements.

## Execution

The written test covers basic coffee know-how and takes approx. 30 minutes. The practical test covers espresso and the coffee beverages based on espresso and lasts approx. 20 minutes.

## Course fee

CHF 380.00 including costs for certification as Barista Level 1 amount to EUR 50.00 (SCAE Members) and EUR 60.00 (non-members). Being a member of SCE is not a condition for taking the certification test.

## Daily schedule

09:00 – 09:15	<b>Start to the day</b> Welcoming coffee and start to the day
09:15 – 10:00	<b>Fundamentals of coffee sensor systems</b> Basic conditions and specifications
10:00 – 10:45	<b>Renewing basic coffee knowledge: green coffee</b> Varieties of green coffee, processing, countries of cultivation and roasted coffee
10:45 – 11:00	<b>Break</b>
11:00 – 11:15	<b>Renewing basic coffee knowledge: roasted coffee</b> Degrees of roasting and roasted coffee freshness
11:15 – 12:15	<b>Renewing basic coffee knowledge: grinding and brewing</b> Grinding, brewing techniques, machine parameters
12:15 – 1:30	<b>Lunch</b>
1:30 – 2:00	<b>Basic coffee knowledge: Barista artisanry</b> Espresso menu, milk foaming, traditional machines
2:00 – 3:00	<b>Workshop: Barista artisanry</b> Individual training period
3:00 – 3:15	<b>Break</b>
03:15 – 03:30	<b>Start of certification programme</b> Information on the theoretical and practical tests
03:30 – 04:45	<b>Certification</b> Theoretical and practical tests
04.45 – 5.00	<b>Conclusion</b> Discussion and feedback