



ITALIAN BARISTA ACADEMY

— by Sahil Thakkar —

LEARN & BECOME AN CERTIFIED COFFEE PROFESSIONAL



INTERNATIONAL STANDARD TRAINING & CERTIFICATION FOR ALL THE COFFEE RELATED COURSES

We offer certified barista and other coffee courses in INDIA. Our Courses, follow the latest trends and evidences of the world of professional coffee, in addition to the classical topics, such as Milk frothing, Latte Art and Machine maintenance.

Our Coffee Education programs are built on decades of knowledge, research, and real-world experience designed to help you create a successful career in the coffee industry.

Our Certificates are recognized and sought out by employers around the world. Comprehensive Education, Skill Development, Industry-Recognized Certifications, Networking and Connections, Specialty Coffee Expertise, Career Advancement Opportunities, Personal Growth and Passion, Industry Insights and Trends, International Recognition, Lifelong Learning.

Connect with Italian Barista Academy to unlock the full potential of your coffee business. Benefit from Mr Sahil Thakkar's SCA certifications, Italian diplomas, and expert barista training. Experience the transformative power of his knowledge and elevate your coffee culture to new heights.

COFFEE BUSINESS CONSULTING SERVICES

Preparation and planning of your new specialty coffee business will increase your odds of success and help you to avoid costly mistakes that will save your investment amount and operational inefficiencies. Our talented team of seasoned professionals can help you achieve your vision, from concept to opening day and beyond.



ITALIANBARISTAACADEMY



Italianbaristaacademy.com

PROFESSIONAL BARISTA COURSE - 1 & CERTIFICATION (1-3 WEEKS)

Italian Theory & Practical course crafted to teach you the espresso routine and milk texturing techniques from internationally & SCA Certified trainers, both staples of being a fantastic barista. This course covers all the technical aspects & practical training.

- From farm to cup theory.
- The Coffee Plant.
- The Coffee Cherry.
- Understanding Robusta & Arabica Coffee.
- Coffee Harvesting & 2 Processes.
- Understanding & history of espresso machine.
- Roasting coffee in brief.
- Ideal Espresso Extraction techniques.
- Grinder calibration for perfect extraction.
- Milk chemistry & Milk texturing techniques
- Intro to 2 latte art designs
- Drinks menu in detail (12 Beverages).
- Machine cleaning & maintenance.



PROFESSIONAL BARISTA COURSE - 2 & CERTIFICATION (1-3 WEEKS)

Italian Theory & Practical course crafted to teach you the in depth coverage of barista knowledge required to work in international conditions, from Internationally & SCA Certified trainers, which can help you work and earn good at international Cafe locations & at International coffee chains.

- From farm to cup theory.
- The Coffee Plant.
- The Coffee Cherry.
- Understanding Robusta & Arabica Coffee in depth
- History of Coffee.
- Coffee Harvesting & 5 Processes.
- Understanding & history of espresso machine.
- Roasting coffee in depth.
- Ideal Espresso Extraction techniques.
- Espresso tasting & Evaluation report.
- T.D.S of coffee using Refractometer.
- Grinder calibration for perfect extraction.
- Milk chemistry & Milk texturing techniques
- Intro to 3 latte art designs
- Drinks menu in detail (30 Beverages)
- Machine cleaning & maintenance.
- Different types of Latte Art & techniques



CAFE START- UP COURSE (1-3 WEEKS)

Complete Cafe - Start up course, which, step by step, follows the entire path to the opening of a coffee shop or chain, From the ideal location depending on the concept to the economic analysis, the definition of break even and food cost, the concept of target, the best machines and the layout of the service spaces. All supported by many history cases from all over the world.

- Understanding the Café Industry.
- Selecting a Cafe Model.
- Market Research and Analysis.
- The Art of Coffee and Beverage Preparation.
- Espresso Brewing Techniques.
- Café Design and Layout.
- Kitchen Layout and Equipment flow.
- Menu Creation and Pricing.
- Staff Management and Customer Service.
- Daily Checklists.
- Marketing and Promotion.
- Technology and Point of Sale.
- Legal and Regulatory Aspects.
- Intellectual Property and Laws.
- Challenges and Crisis Management.
- Final Project and Presentation.



MANUAL BREWING TECHNIQUES COURSE (1-3 WEEKS)

Italian Theory & Practical course introduces the fundamental of brewing coffee with manual brewing equipments elevating their brewing knowledge. A hands-on practical course where participants will analyse grind profile to match brewing methods.

- Introduction to Manual coffee brewing.
- Strength and extraction, the SCA Brewing chart.
- The essential elements of Brewing: turbulence, temperatures, grinding.
- The french press and the infusion methods.
- The world of drippers (V60, CHEMEX) hands on.
- The syphon, hands on, the aeropress, hands on.
- The Basic Italian coffee tools like Moka Pot.
- Coffee tools around the world.
- Cold extracted coffee: Cold drip and Cold brew and final tastings.



COFFEE ROASTING AND BLENDING COURSE (1-3 WEEKS)

Basic coffee roasting and blending courses, Courses aiming at solid foundations of coffee roasting: the science of the roasting phases, the most suitable roasting machine for your project, the chemistry and physics of the bean during roasting, the use of softwares and roasting curves, the most suitable profiles for specialties coffee both for espresso and filter.

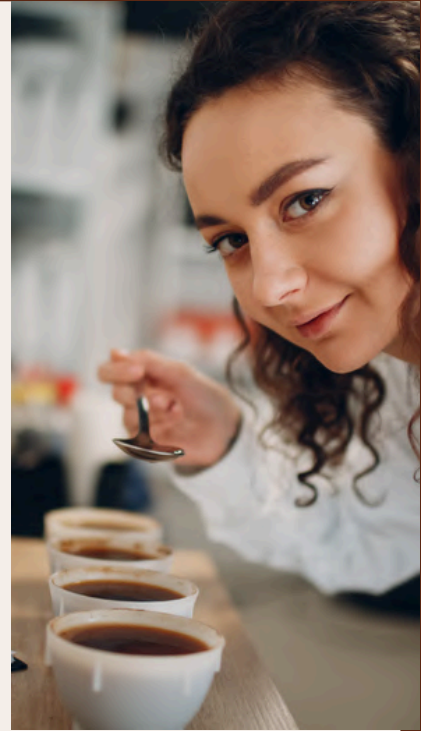
- Physical and chemical elements of roasting: different temperatures for different coffees, first and second crack, degradation of acids and variation of caffeine in roasting.
- Conduction, convection and radiation.
- Coffee cooling and degassing.
- The concept of profile and roasting curve.
- Practice: managing the batch from start to finish.
- The most classic mistakes in coffee roasting.
- Professional cupping of roasted coffee.
- Blending: creating our blend targeting our taste or the taste of our customers.



COFFEE SENSORY & CUPPING COURSE (1-3 WEEKS)

Italian Theory & Practical course from the basic to the professional level, the skills of recognition, analysis, comparison and description of the organoleptic characteristics of coffee. The ultimate goal is to become a professional taster, capable of selecting coffees from (and for) international markets.

- The aim of the coffee tasting. The organs of sense involved in coffee tasting: eyes, nose, mouth, how to use a coffee tasting sheet with SCA parameters, Tasting Espresso, filter brew.
- The phases of the coffee tasting: visual, olfactory, assessing, tactile and aftertaste, Acidity, bitterness, sweetness, mouthfeel, flavor and aromas: the use of professional terminology.
- Cupping exercises with different coffees, commodity and specialty.
- What is it the cupping, the professional system of coffee tasting.
- The cupping sheet to define a Specialty and a Cup of excellence.
- The espresso tasting sheet, the role of sugar in coffee tasting



MR. SAHIL THAKKAR

ENTERPRENUER, COFFEE EXPERT & TRAINER (Authorised S.C.A Trainer)



- CEO-Italian Barista Academy.
- CO-FOUNDER/MD-Springold Hospitalities Pvt Ltd.
- Authorised S.C.A Trainer.
- Italian Diplomas in Roasting, Barista training, Sensory Analysis, Cafe Management, Green Coffee, Coffee Brewing.

Mr. Sahil Thakkar is a Internationally experienced coffee Trainer & Consultant with over 15 years of hospitality industry expertise. As Founder & C.E.O of Italian Barista Academy, he brings valuable knowledge and leadership skills to his role. As a CEO & Co-Founder of Springold Hospitality Pvt Ltd & extensive experience in hospitality, he understands customer service excellence and business management, enhancing the training programs he delivers. He is a highly accomplished professional as a Coffee Consultant for various International Coffee Companies with International Coffee Diplomas & Certifications.

WHY YOU SHOULD ATTEND THE ITALIAN BARISTA ACADEMY !!

- **Trained by Internationally S.C.A Certified Trainers & not by any other barista** : Get trained by an S.C.A certified coffee trainer & renowned International coffee consultant with extensive industry experience.
- **Comprehensive Curriculum**: Covers all aspects of coffee, from bean selection to brewing techniques as per international standards.
- **Hands-On Training**: Nobody can learn barista skills online, we have Practical courses with unlimited practice sessions.
- **Enhanced Career Opportunities**: Our certificate course opens doors to enhanced career opportunities. Whether you're relocating abroad or traveling as a student, the skills and certification you gain at our academy can lead to higher per-hour salaries and increased demand for your expertise.
- **Certification**: Accredited coffee courses & certifications, that enhance your professional credentials.
- **State of art training facility** : Our state of art training facility is carefully developed with the required parameters to provide training with international standards.
- **Networking Opportunities**: Connect with industry professionals and coffee enthusiasts.
- **Guaranteed skill development** : Be a Fresher or an coffee professional, We guarantee 100 % skill development after completing the course.
- **Lifetime Access to Practice Sessions**: Enroll with us, and you become a lifelong member of our community. Enjoy unlimited access to practice sessions, allowing you to continually refine your skills. Pay once, benefit for a lifetime, and stay connected with a supportive community of coffee
- **Community Building**: Regular events, competitions, and meetups to foster a supportive coffee community.

