



BARISTA TRAINING COURSES

AVAILABLE HERE

Introduction to Espresso – 2 hours

This course provides an up-to-date, solid foundation for those passionate about pursuing a career in the specialty coffee industry or for home baristas keen to achieve the best results in their home setting.

Recommended for hospitality staff with limited experience or those looking to start in the specialty coffee industry.

Course covers:

- Espresso extraction: rules & guidelines
- Adjusting grind
- Dosing & tamping techniques
- Milk texturing
- Coffee menu
- Machine and grinder cleaning & maintenance tips

Advanced Barista Training and Latte Art Training Courses are coming soon!

Please email nrosser@gmpl.net for further enquiries and bookings or contact Nicole on 0425712446. Gift vouchers available.

10% discount off purchase of Coffee Beans available to Course attendees.

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