



100% Fairtrade Organic  
What's the story in your cup?

## **Personalised Barista Training**

### **1. Espresso Excellence & The Science of Milk Texturing**

In the first part of this hands-on course you will learn how to master an espresso pour. You will make many coffees and assess the taste, pour, grind, and spent cake until you understand the variables. Once you are pouring beautiful espressos, you will practice texturing and pouring milk. There really is a secret to making silky milk every time and we guarantee you will be able to do it! You will finish by making your favourite espresso-based beverage and enjoying it with a gourmet biscotti. 2 hours.

### **2. The Australian Coffee Menu**

Put together everything you know about making espresso and texturing milk and practice making the coffees on the Espresso Coffee Menu. Learn the Australian best practice for making and serving espresso-based coffees. Finish with a well made coffee and a gourmet biscotti. 2 hours.

### **3. The Grinder**

In this comprehensive course you will change the grinder settings, adjust the dosing size, and inspect the blades for wear. This is not a course for beginners. You should have ample experience making espresso coffee and recognising variables in espresso quality. 2 hours.

### **4. Advanced Barista Techniques**

In this course for experienced baristas and managers, we fine tune your skills so that you are confident managing the espresso service area, training new staff and free pouring latte art. 2 hours.

### **5. Coffee Tasting for Foodies**

In this course you will taste different espresso coffee blends and learn to talk about the flavours you taste in each. You will discover why some espresso-based coffees taste bitter or burnt as well as how to adjust the variables of grind, dose and tamp until you find the "sweet spot" for your favourite bean. 2 hours.

### **6. Mastering The Home Espresso Machine**

Learn how to get the finest cafe quality coffee from your home espresso machine. If you don't yet have a grinder, be warned...this is the secret. We will teach you how to grind beans just before you use them and will advise you on brands and styles of grinder to look for. If you do have a grinder, bring it and we will teach you how to set it so that you will have a perfect pour every time. Come to our training room with your own machine or for a small fee to cover travel expenses, we will train you in your own kitchen. 2 hours.

**TO BOOK: [www.montvillecoffee.com.au/coffee\\_training](http://www.montvillecoffee.com.au/coffee_training)  
07 5478-5585 [info@montvillecoffee.com.au](mailto:info@montvillecoffee.com.au)**



100% Fairtrade Organic  
What's the story in your cup?

## Personalised Barista Training

### Cost:

\$154 for up to 2 people for each 2 hour course. Each additional person \$22. Maximum of 4 people.

### Price includes:

- all consumables (freshly roasted coffee beans & milk from our local dairy)
- a tour of the roasterie
- a laminated coffee making checklist for each participant
- a certificate of completion
- gourmet biscotti to have with the delicious coffees you have made yourself!

### Training Dates and Times:

Please contact us with times and dates in mind and we will do our best to accommodate your schedule. We do train on weekends and in the evenings. We are not always in the office, so please do leave a message or, better yet, email us using the booking form on our website.

### Venue:

Our training room at our Roasterie, 20-22 Balmoral Road, Montville can accommodate up to 4 people at one time. Participants train on modern commercial equipment. Each participant will have their own espresso machine station. For a small fee to cover travel expenses, we will train you on your own equipment in your own kitchen or venue.

### Qualifications & Facilities

All Montville Coffee trainers are trained and supervised by Karen Barnett. Karen is a qualified barista and espresso coffee trainer with 12 years experience in the coffee industry. She holds a current Queensland Teaching Certificate as well as a Certificate IV in Assessment and Workplace Training. She is qualified to teach and assess the nationally accredited course 'Prepare and Serve Espresso Coffee'. Our team of trainers are qualified baristas who are constantly upgrading their skills and work under Karen's direction.

**TO BOOK:** [www.montvillecoffee.com.au/coffee\\_training](http://www.montvillecoffee.com.au/coffee_training)  
**07 5478-5585** [info@montvillecoffee.com.au](mailto:info@montvillecoffee.com.au)