

Espresso Foundations

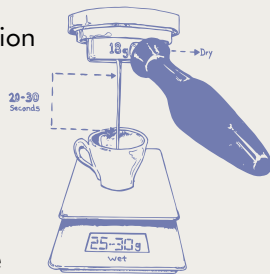
For little or no experience working on a manual commercial espresso machine

SKILLS COVERED

- » Working understanding of espresso machine and making adjustments to espresso grinder
- » Overview of espresso recipe
- » Proper technique for pulling a shot of espresso
- » Comparative tasting of proper and improper espresso extraction
- » Troubleshooting improper extraction

Advanced Espresso

For moderate experience working on a manual commercial espresso machine



SKILLS COVERED

- » Ensure that proper technique is used to promote good extraction and drink consistency
- » Hands on station setup and efficiency in calibration of grinder
- » Continued palate development for tasting espresso extraction

Brew Methods Foundations

For little or no understanding of automatic and manual brewing

SKILLS COVERED

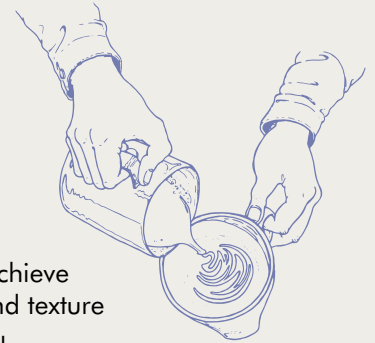
- » Understanding of essential elements of coffee extraction
- » Overview of automatic batch brewer, including maintenance and cleaning
- » Coverage of specific manual brewing methods (V60, Chemex, French Press, etc.)

Milk Foundations

For little or no experience in steaming milk

SKILLS COVERED

- » Proper milk mechanics to achieve appropriate temperature and texture
- » Building espresso and milk beverages
- » Milk portioning to minimize waste
- » Basic free pour latte art



Advanced Milk

For moderate experience in steaming milk to proper temperature and texture

SKILLS COVERED

- » Consistency in milk temperature and texture
- » Advanced free pour latte art, with a focus on clarity, contrast, and balance
- » Focus on minimizing milk waste
- » Milk batching for two drinks
- » Efficient workflow development

Brew Methods Level Two

For moderate understanding of automatic and manual brewing

SKILLS COVERED

- » Coverage of brew methods
- » Understanding of concentrations (TDS%) and extraction (EXT%)
- » Palate development through comparative tasting different coffee concentration and extraction percentages



Create a Custom Class

For more information please contact brewschool@tobysestate.com