



## **BARISTA SKILLS MODULE**

Barista Skills teaches the essentials practical skills needed behind the espresso bar such as how to set your grinder, make espresso, foam and texture milk for cappuccinos and create latte art as well as an exploration of health and safety issues, customer service protocols and basic business practices.

**Barista Skills** can be studied at three different levels within the SCA Coffee Skills Program:

### **Barista Skills Foundation**

The Barista Skills Foundation course allows learners to gain an introductory understanding of the coffee itself as well as foundational skills required to set a grinder, make espressos, foam and texture milk and latte art techniques as per SCA quality standards, while implementing health and safety practices and customer service. Practical learning objectives and activities prepare the learner to conduct key foundational tasks of a barista. A written exam tests theoretical knowledge based on Foundation course learning objectives.

<b>Required Prerequisites</b>	None	<b>Recommended Prerequisites</b>	Introduction to Coffee	<b>Delivery Method</b>	In-person, distance learning or as a combination of both.	<b>Minimum Length</b>	7 hrs	<b>Required Exams   Passing Scores</b>	Written exam   60%
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### **Barista Skills Intermediate**

The Barista Skills Intermediate course builds on the concepts and skills introduced in the Foundation course. It is ideal for someone who has barista skills experience and wants to explore how to improve coffee quality and prepare for more complex job functions found in the barista profession. Through this interactive course, learners will gain a deeper understanding of the coffee itself, specifically the impact of a coffee's variety, origins and processing methods on flavor; the parameters of coffee quantity, grind texture, water quality and shot time and their interaction when dialing in a brew recipe; drink construction and taste differences; workflow management and efficiency, sensory aspects of the espresso extraction; milk handling and techniques as well as latte art. In addition to coffee preparation, this course also covers key concepts regarding health and safety, customer service and basic business practices. A written exam tests Intermediate course knowledge while a practical exam assesses the learner's ability in terms of grinder calibration, espresso extraction analysis, latte art skills and drinks construction.

<b>Required Prerequisites</b>	None	<b>Recommended Prerequisites</b>	Introduction to Coffee, Barista Skills Foundation	<b>Delivery Method</b>	In-person or as a combination of in-person for practical elements and distance learning for theory.	<b>Minimum Length</b>	14 hrs	<b>Required Exams   Passing Scores</b>	Written exam   70% Practical exam   Pass each section of exam (passing scores per section vary)
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### **Barista Skills Professional**

The Barista Skills Professional course is designed to test advanced skills and detailed knowledge of the science behind processes used by a professional barista (for example, a barista with 12 months or more of work experience). Successful candidates will have explored and demonstrated the advanced skills typically expected of a head barista. In particular, participants will learn a sophisticated tasting methodology and descriptive explanation of coffee flavors; gain a detailed understanding of drink ingredients and the techniques available to maximize the quality of the drinks made, understand how to manage the skills of others to produce quality drinks, demonstrate an understanding of how to develop brew recipes and a systematic method of structuring beverage menus, and finally be able to consistently apply the highest standard of latte art and milk steaming techniques. A written exam tests professional course knowledge while a practical exam tests the skills described above based on different working activities carried out during the course.

<b>Required Prerequisites</b>	Barista Skills Intermediate	<b>Recommended Prerequisites</b>	Barista Skills Foundation and Brewing Intermediate	<b>Delivery Method</b>	In-person or as a combination of in-person for practical elements and distance learning for theory	<b>Minimum Length</b>	21 hrs	<b>Required Exams   Passing Scores</b>	Written exam   80% Practical exam   Pass each section of exam (passing scores per section vary)
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**BARISTA SKILLS COURSES - TOPIC OVERVIEW**

Foundation	Intermediate	Professional
<p><b>COFFEE BEANS</b> Differences between Arabica and Robusta Species Importance of Coffee Freshness Influence of Roast Degree on Taste</p> <p><b>WORKSPACE MANAGEMENT AND WORKFLOW</b> Grinders and Espresso Machine Components Safe Use of Grinder and Machine Clean and Organized Workspace</p> <p><b>ESPRESSO PROCESS</b> Espresso Recipes Grinder Calibration and Dosing Distribution and Tamping Techniques</p> <p><b>EXTRACTION AND BREWING</b> What is Espresso Barista Routine</p> <p><b>ESPRESSO SENSORY ANALYSIS</b> Espresso Extraction and Descriptors</p> <p><b>MILK</b> Freshness Foaming and Temperature of Steamed Milk</p> <p><b>ESPRESSO BASED MENU</b> Drink Components and Construction</p> <p><b>CLEANING, HEALTH AND SAFETY</b> Safe and Hygienic Work Practices Cleaning of Equipment</p> <p><b>WATER QUALITY</b> Impact on Brew Quality and Machine Function</p> <p><b>CUSTOMER SERVICE AND CAFÉ MANAGEMENT</b> The Customer Experience</p>	<p><b>COFFEE BEANS</b> Arabica Varieties Impact of Origin and Processing Methods on Flavor Impact of Roasting on Solubility and Density Degassing of Roasted Coffee</p> <p><b>WORKSPACE MANAGEMENT AND WORKFLOW</b> Coffee Equipment and Accessories Layout Working in Pairs</p> <p><b>ESPRESSO PROCESS</b> Impact of Grinder Models and Burrs Types Dosing, Distribution and Tamping Techniques</p> <p><b>EXTRACTION AND BREWING</b> Brew Ratio Calculation and Espresso Brew Formula Strength and Extraction in Espresso Brewing Use of a Refractometer Brew Recipes Impact on Flavor and Body</p> <p><b>SENSORY</b> Extraction Rates of Different Compounds and Flavors Body and Texture of an Espresso Use of SCA Flavor Wheel</p> <p><b>MILK</b> Composition and Deterioration of Milk Foam Quality and Stability Milk Substitutes Steaming Technique and SCA Foam Standard SCA Latte Art Standards</p> <p><b>ESPRESSO BASED MENU</b> Espresso-Based Construction and Taste Differences Preparing Multiple Beverages Correctly</p> <p><b>CLEANING, HEALTH AND SAFETY</b> Stock Management Health and Safety Awareness Grinder and Machine Cleaning and Maintenance</p> <p><b>WATER QUALITY</b> SCA Water Test and Guidelines</p> <p><b>CUSTOMER SERVICE AND CAFÉ MANAGEMENT</b> Customer Interactions and Cost and Goods</p>	<p><b>COFFEE BEANS</b> Density, Variety and Cultivar Processing Methods Decaffeination Packaging, Storage and Freshness</p> <p><b>WORKSPACE MANAGEMENT AND WORKFLOW</b> Drinks Production</p> <p><b>ESPRESSO PROCESS</b> Consistency of Dosing, Tamping and Waste Grind Particle Distribution Tamper and Distribution Tools</p> <p><b>EXTRACTION AND BREWING</b> Espresso Machine Impact of Temperature and Pressure on Brewing Boiler Systems and Pressure Systems Designing Brew Recipes Espresso Blends Construction Extraction Measurement Tools and Techniques</p> <p><b>SENSORY</b> Organic Acids Sensory Evaluation Optimum Balance of Multiple Coffees Awareness of Milk's Effect on Coffee Flavor</p> <p><b>MILK</b> Milk Composition and Processing Foam Creation, Quality and Stability Milk Quality and its Ability to Foam Factors Affecting Milk Quality Proteolysis and Lipolysis Coffee Acidity's Effect on Milk Heat's Effect on Milk SCA Foam Standards SCA Latte Art Standards - Free Pour</p> <p><b>WATER QUALITY</b> Measuring TDS / Alkalinity / Total Hardness / pH Water Filtration - Testing and Filtration Systems</p> <p><b>SIMPLE FINANCIAL CONCEPTS</b> Cost and Goods</p>