



*beanz + booze*

# Home Barista Course

Version: 1.0

## HOME BARISTA COURSE

Everything you need to know to be able to enjoy coffee at home like a professional!

The course is divided into a theoretical and a practical part.

In the theoretical part we talk about:



Plant and cultivation



Preparation and roasting



Aroma and tasting



Preparation Method



Cleaning of equipment

In the practical part, we work out the optimal results together with our own machine and equipment.

Exact contents will be discussed in detail on the day of the course and adapted to previous knowledge.

### Hint:



Basically, we are completely unbound as far as the content and course of the course is concerned. However, experience has shown that the time of a regular Home Barista course is not enough to devote yourself intensively to latte art. Therefore, I recommend taking on the topic of latte art in a separate course. Exact contents will be discussed in detail on the day of the course and adapted to previous knowledge.

### [Checklist of all required utensils at the end of the info sheet!](#)

(If something is not on site, I can provide it by arrangement for the duration of the course)

## LATTE ART COURSE

For all those who value perfectly foamed and poured milk drinks!

This course is primarily about proper foaming and casting patterns in cappuccino & Co. The espresso preparation can also be treated briefly on request and within the duration of the course.

### Hint:



Experience has shown that **household appliances** in the range up to approx. 500,- € are **only conditionally suitable** for practicing latte art due to lower steam output. If you want to devote yourself intensively to this topic, I recommend a course on a gastronomic professional machine or a high-quality household machine.

**However, a household machine** with steam plant is sufficient for basics and first steps attempts. This must be manually operable. Automatic steam plants are usually not suitable for this.

## Venue:

### ▶ At your home

We work with what we have available so that what we have learned can be implemented 100% after the course.

### ▶ In my studio (Munich city center)

If desired, the course can also take place at my place. You are welcome to bring your own equipment and coffee. If not, I provide everything that is needed for the course.

## No equipment? No problem!

If you do not (yet) have any equipment available, the course can also be carried out in my studio in Munich city center on my equipment. **We are also happy to integrate machine and equipment advice into the course.**

## Duration:

### ▶ 3-4 hours

depending on learning level, queries and number of people

## Cost:

### ▶ 369,- € incl. VAT (net prices apply for commercial use)

up to 2 persons

### ▶ each additional person 89,- €

up to a maximum of 4 persons, from 5 persons group prices apply on request

### ▶ plus travel costs, if applicable

## Travel costs:

The travel costs are based on the [tariff zones of the MVV](#) and are to be considered in addition to the course price.

Zone M:	included in the course price
Zone M/1:	30€
Zone 1:	40€
Zone 1/2:	50€
Zone 2:	60€
Zone 2/3:	70€
Zone 3-4:	80€

From zone 5 on request

In case of cancellation less than 7 days before the start of the course, a cancellation fee of 25% of the course price will be charged.

In case of cancellation less than 48 hours before the start of the course, a cancellation fee of 50% of the course price will be charged.

### Term:

**Individually by arrangement.** Every day of the week by individual arrangement.

If you have no more questions, you can book the course directly under the following link:

<https://calendly.com/brewingbartender/home-barista-kurs>

### Group courses (from 5 persons):

Exclusive and only bookable as a group. The contents of the group courses correspond to those of the individual courses, but can be adapted on request.

Prices depend on the size of the group and the venue.

### Why choose my Home Barista course?

- ▶ Direct implementation on your own machine
- ▶ Learn directly from the professional and German barista master CIGS
- ▶ Individual design of course content
- ▶ Speed and course content adapted to your own level of knowledge
- ▶ Maximum efficiency and feasibility



I am looking forward to getting to know you personally!  
Best regards,

*Timon Kaufmann*

Return and special appointment requests [here](#)

[YouTube Channel](#)

[www.brewingbartender.com](http://www.brewingbartender.com)

## CHECKLIST HOME BARISTA COURSE

ATTENTION: Please do not apply intense perfumes or lotions before the course and do not consume intense or spicy foods. We need our noses and palate. 😊

**PLEASE ALSO PAY ATTENTION TO THE ANNOTATIONS!**

### Espressokurs:

Quantity	Unit	Ingredient	✓
0,5 -1	medical history	Coffee bean of choice (adjust quantity depending on group size)	
0,5	Ltr	Fresh whole milk per participant	
0,5	Ltr	UHT milk optional, only if comparison desired→	
1	Fl.	Washing-up liquid	

Quantity	Equipment	✓
1	Schwammtuch / Microfasertuch	
1	Coffee machine and electric coffee grinder	
1	Small (barista) kitchen scale with at least 1 decimal place; must fit under the portafilter of the coffee machine see notes	
1	Milk jug for foaming (~ 35cl)	
1	Matching tamper (press cone for pressing the ground coffee)	
<b>OPTIONAL</b>		
1	Grindz coffee grinder cleaner (best available online)	
1	Coffee machine cleaner	
1	Blank screen (depending on machine type)	

### Notes:

#### Scales:

A scale is indispensable in order to obtain controlled results and to be able to adjust the coffee comprehensibly. Without a suitable scale, it can happen that we do not get the mill adjusted. It must meet the following criteria:

- ▶ Display a decimal place after the decimal point (e.g. 18.2 grams)
- ▶ Together with a cup fit under the portafilter of the coffee machine (see photo)

Product recommendations can be found in my shop:

<https://www.amazon.de/shop/brewingbartender>

#### Water:

For the operation of your coffee machine and for brewing the coffee, use filtered or mineral water with low lime content (calcium + bicarbonate).

#### Recommendations:

- ▶ Volvic
- ▶ Aqua Panna
- ▶ Purania (5Ltr)

