



## COURSES

Bean There Coffee Company is excited to announce the launch of our Coffee Training School at our roastery at 44 Stanley Avenue, Milpark. There are several courses on offer and Bean There is able to tailor a course to your needs.

### HOME BARISTA COURSE

Four Hours  
R1000 per Person  
Capacity Eight People

The Home Barista Course is designed to increase your knowledge of coffee and your espresso-based drink preparation skills.

#### The course includes:

- Notebook and Pen
- Reference Guides
- 250g of Coffee
- 10% off all Purchases on the Day of the Course
- Coffee Break and Sandwich

#### The course will cover:

- The Coffee Journey: From Crop to Cup
- Grinder Calibration
- Espresso Preparation
- Milk Steaming
- Drink Preparation
- Latte Art
- Machine Maintenance
- Troubleshooting

### HOME BREWING COURSE

Four Hours  
R1000 per Person  
Capacity Eight People

The Home Brewing Course is designed to teach coffee brewing techniques and methods.

#### The course includes:

- Notebook and Pen
- Reference Guides
- 250g of Coffee
- 10% off all Purchases on the Day of the Course
- Coffee Break and Sandwich

#### The course will cover:

- The Coffee Journey: From Crop to Cup
- Coffee Cupping
- Buying Coffee
- Water Quality
- Grinders
- Scales
- Brewing Equipment
- Preparing a Chemex, Aeropress, French Press, and Stove-Top Espresso Maker

### COFFEE TRAINING ONE-ON-ONE

R500 per Hour

If you would like to spend time with a coffee trainer on your own, we can design a coffee course just for you.

### CAREER BARISTA COURSE

Six Friday Afternoons  
R3000 per Person  
Capacity Eight people

The Career Barista Course is designed to introduce coffee knowledge and barista skills to people with no previous experience who want to pursue a career as a professional barista. The course goal is to up-skill people and create job opportunities. Sponsorship opportunities are available. Attendance of all six sessions is required. Written and practical assessments will be done at the end of the course and successful baristas issued with a certificate. Where possible, students will have the opportunity to work in an operational café to get practical work experience.

#### The course will cover:

- Coffee Knowledge: Crop to Cup, History, Coffee Farming, Certifications
- Equipment: Grinder, Espresso Machine, Brewing Equipment
- Grinder Calibration and Maintenance
- Understanding Espresso: Grinding, Tamping, Dosing, Pouring
- Milk Preparation: Steaming, Pouring
- Latte Art
- Workspace Management
- Drinks: Methods, Ingredients
- Troubleshooting
- Health and Hygiene
- Customer Service