

<p>Barista Experience</p> <ul style="list-style-type: none"> - 2 Hours £X per person up to 4 people - 1 to 1 £X 	<p>Professional Barista Level 1</p> <ul style="list-style-type: none"> - 4 Hours £X per person up to 4 people - 1 to 1 £X 	<p>Professional Barista Level 2</p> <ul style="list-style-type: none"> - 4 Hours £X per person up to 4 people - 1 to 1 £X 	<p>Additional Support</p> <ul style="list-style-type: none"> - Can be added to the level 1 and 2 courses
<p>What's Covered</p> <p>Fundamentals of coffee making at a high level; including:</p> <ul style="list-style-type: none"> - Intro - Bar Espresso Machine Elements - Beans and Bean Storage - Grinding and Espresso Extraction - Basic Coffee Recipes - Cows Milk and Differences - Short Making The Milk Practice - Q & A 	<p>What's Covered</p> <p>All elements of the Barista Experience plus:</p> <ul style="list-style-type: none"> - The Perfect Extraction and Dialling in the Grinder (Weights and Volumes) - Working with Alternative milks; key differences - Additional Coffee Recipes - A lengthier milk practice with Stefan's observations - Cleaning and looking after the coffee machine - Bean profile - Which bean is best for whom 	<p>What's Covered</p> <p>All elements of the Professional Barista Level 1 Experience plus:</p> <ul style="list-style-type: none"> - Testing you - Your turn; with supervision to dialling-in the Grinder (Weights and Volumes) - Large Order; Drink Making Strategy - Working with Alternative milks practice (the level 1 discusses but doesn't practice alternative milk use. - Additional Coffee Recipes including Macchiato, Cortado and Piccolo Latte. - Milk practice with Stefan's Coaching - Cup Sizes and Ratio/Coffee Volumes - Making Large Drinks 	<p>1. Visits</p> <ul style="list-style-type: none"> - Observations, Feedback and Coaching whilst you make coffee live — £X per hour <p>2. Ongoing Support</p> <ul style="list-style-type: none"> - Telephone and/or Microsoft Teams Support on retainer for £X per month for up to 2 hours per month <p>3. Milk Practice</p> <ul style="list-style-type: none"> - Bring your milk and practice at the little boat £X per 2 hours (£X per hour if coaching wanted) <p>Other Courses</p> <p>(1) Loose Leaf Tea Making Events (2 Hr)</p> <ul style="list-style-type: none"> - Up to 12 People £X per person - Four or less people £X per person - Ask for quote for 1:1 sessions <p>2. Home Barista Events (2 Hr)</p> <ul style="list-style-type: none"> - Intro to all methods of making coffee at home including Moka Pot and Cafetière - Up to 12 people £X per person - Four or less people £X per person - Ask for quote for 1:1 sessions <p>3. Advanced Latte Art Techniques (Per Hour)</p> <ul style="list-style-type: none"> - Swans and Stacks - £X per hour Per Person
<p>When?</p> <ul style="list-style-type: none"> - Afternoons and Weekend Sessions 	<p>When</p> <ul style="list-style-type: none"> - By arrangement 	<p>When</p> <ul style="list-style-type: none"> -- By arrangement 	
<p>Where?</p> <ul style="list-style-type: none"> - On site at the little boat 	<p>Where?</p> <ul style="list-style-type: none"> - On site at the little boat or on site at your venue using your machine and facilities <p>Please Note:</p> <ul style="list-style-type: none"> - A visit will be required if we run the session on your premises of approximately 1 hour. This provides me with an opportunity to review the machine, grinder, facilities, cups and milk 	<p>Where?</p> <ul style="list-style-type: none"> - On site at the little boat or on site at your venue using your machine and facilities <p>Please Note:</p> <ul style="list-style-type: none"> - A visit will be required if we run the session on your premises of approximately 1 hour. This provides me with an opportunity to review the machine, grinder, facilities, cups and milk 	
<p>Who is this for?</p> <p>Non professional Enthusiast wishing to understand how a professional barista machine works and to 'have a go' at making a variety of coffees</p>	<p>Who is this for ?</p> <p>Professional barista or serious enthusiast with own professional barista machine who wishes to be able to make coffee in a fully professional environment.</p>	<p>Who is this for?</p> <p>Professional barista or serious enthusiast with own professional barista machine who wishes to be able to make coffee in a fully professional environment.</p>	<p>Certification</p> <p>All attendees will receive a certification of attendance for the course which will outline what was covered and provide eligibility for a discount for attendance on any further courses.</p>

Call in, Call 01983 759723 or Email hello@thelittleboatiow.co.uk for prices and to discuss your individual needs. Stefan



Terms and Conditions apply.