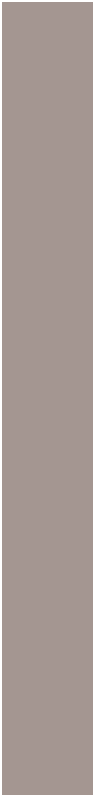




# Training is all about knowledge -



KNOWLEDGE  
IS ALL ABOUT THE ACADEMY



# Sapere Coffee Academy -

## COMMUNICATION AND TRANSFORMATION

The Sapere Coffee Academy aims to transform "coffee knowledge" into "coffee know-how" and the ability to recognize good coffee, as we step into a new era. Nothing can be taken for granted nowadays, not even something as simple as drinking a cup of coffee, which is an extremely well-established, inclusive and democratic act with a long history behind it. A highly professional approach and regular training are crucial in all properly run cafés and coffee shops, while consumers also have their part to play in building up the know-how required to tell if the coffee in their cup is up to scratch.



The Sapere Coffee Academy embraces this dual vision based on professional and experience-based quality. Its programme trains and informs, using age-old knowledge to provide the foundations for new skills from which everyone can benefit.

# SCA Certificates-

## **GUARANTEED EXCELLENCE**

The topics covered by the courses include the secrets of coffee, its history, preparation and tasting methods, health-related matters, food safety, maintenance, keeping equipment clean, and the basics of business management in a coffee shop.

All of the courses at the Sapere Coffee Academy offer participants the chance to earn certificates from the Specialty Coffee Association (SCA), an internationally recognized organization that establishes guidelines and professional standards in the coffee world. The training schemes cover the Foundation, Intermediate and Professional levels in the Coffee Skills Program (CSP) and the following modules are available: Green Coffee, Sensory Skills, Barista Skills and Brewing. Participants who successfully complete the courses and pass the exams are awarded points. When they reach 100 points, they can apply for an internationally recognized SCA Coffee Skills Diploma.



# An overview of the courses -

	Foundation 1 DAY	Intermediate 2 DAYS	Professional 4 DAYS
BARISTA SKILLS	●	●	●
BREWING	●	●	●
GREEN COFFEE	●	●	●
SENSORY SKILLS	●	●	●
LATTE ART	ONE LEVEL ONLY - 1 DAY		
WATER FOR COFFEE	ONE LEVEL ONLY - 1 DAY		

# BARISTA SKILLS

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## TEACHING PROGRAMME

The world of espresso coffee. Coffee grinder settings, espresso extraction, milk frothing, managing and cleaning equipment.

Customer service and management, drink cost, coffee shop layout and marketing.

## SUBJECTS

- Coffee
- Space and workflow management
- Grinding, dosing and tamping
- Extraction and brewing
- Sensory skills
- Milk
- Espresso-based menu
- Cleaning, health and safety
- Water quality
- Customer service



# BREWING

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## TEACHING PROGRAMME

The world of filter coffee. All of the methods of brewing coffee, from the oldest to the ones used today. V60, Syphon, French Press, Moka and many more. The brewing process and analysis of the extraction yield and strength of the beverage. Brewing equipment management.

## SUBJECTS

- Coffee
- Brewing methods and equipment
- Brewing guidelines
- Brewing process
- Brewing analysis
- Equipment maintenance



# GREEN COFFEE

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## TEACHING PROGRAMME

Before they are roasted, coffee beans are green. Botany, growing, processing, grading, shipping, storage, arrival at the destination and quality control during the roasting process. Management of coffee contracts and trading in the commodity market.

## SUBJECTS

- Botany
- International production
- Growing coffee
- Processing after the harvest
- Market
- Storage and transport
- Certification
- Decaffeination
- Equipment and maintenance



# SENSORY SKILLS

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## TEACHING PROGRAMME

Aroma, taste, body and flavour are the cornerstones of sensory analysis of coffee. A look at sensory analysis during control quality of raw materials, using the SCA protocol. Statistical tests and tasting panels.

## SUBJECTS

- Theoretical principles
- Physiological and sensory characteristics
- Identifying the sensory characteristics in coffee
- Cupping protocol



# LATTE ART

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## TEACHING PROGRAMME

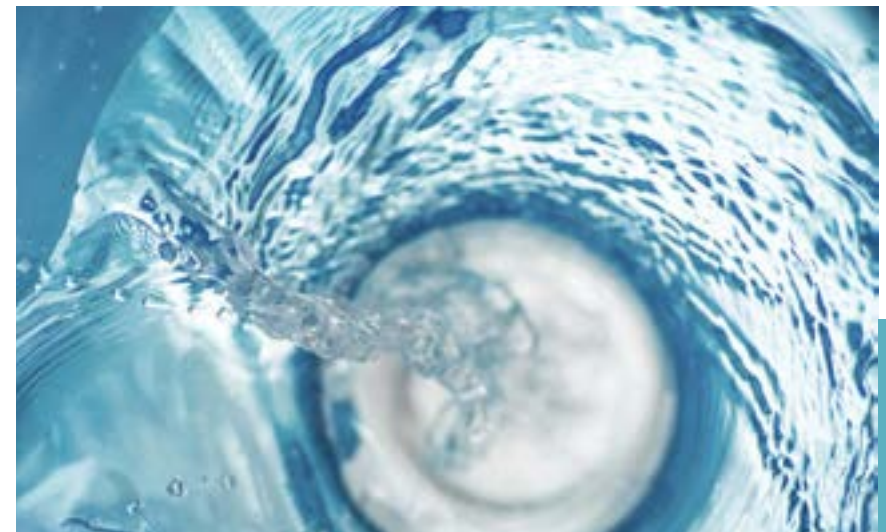
As well as quality in the cup, visual appeal is also important.

A look at the milk supply chain, heat treatment and cappuccino decoration techniques.

Making shapes with free pouring and etching techniques.

## SUBJECTS

- Milk
- Heat treatment
- The milk frothing process
- Espresso and frothed milk- based menu
- Cleaning, health and safety



# WATER FOR COFFEE

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## TEACHING PROGRAMME

Water is the main ingredient in a cup of coffee. This technical course looks into the chemistry of the ideal water for coffee and the associated equipment. Measurement and analysis of water, the SCA Water Chart and water treatment systems.

## SUBJECTS

- Water for coffee
- Water for espresso machines
- TDS (Total Dissolved Solids)
- Total hardness
- Alkalinity - pH
- SCA Water Chart
- Measuring water
- Treatment systems



# Our trainers -

## **EXPERTISE, PROFESSIONALISM AND PERSONAL SKILLS**

The members of the Sapere Coffee Academy training team are Mauro De Giusti, the owner of Manuel Caffè and Andrea Sguazzin, the director of the Academy.



Coffee has been part of Mauro De Giusti's life since he was very young and the aromas from the family business's bags of beans helped him to build up his expertise in the field. Over the years, he has kept up with all of the developments in the industry and he has passed the SCA Professional level exams for the Green Coffee, Sensory Skills and Roasting modules. He has worked in all of the departments of the company and he is now the head of sales for the Italian and international markets, as well as the joint head of quality control alongside Andrea.

Andrea Sguazzin is a Q Grader, authorized SCA Trainer and Manuel Caffè Brand Ambassador in the world since 5 years.. Andrea joined the Manuel Caffè family after building up 10 years of experience in the hospitality industry, where he worked in coffee shop start-ups, consulting, training and quality control. Today he is the director of the Sapere Coffee Academy and deals with all-round training in the world of coffee.

Here are the teachers of the Sapere Coffee Academy, two teaching methods, two men for a single knowledge: knowing how to make coffee. And they doing it well.

# Sapere Coffee Academy

## Where knowledge becomes know-how-


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