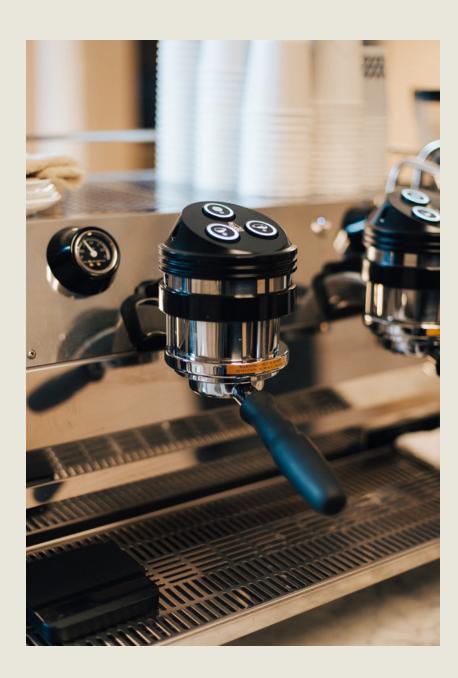
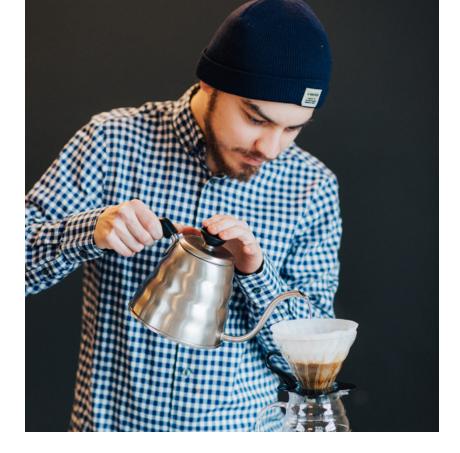
FULCRUM

COFFEE



TRAINING GUIDE

This is a guide for our tailored training programs available to our wholesale customers. The classes are taught by our dedicated and skilled trainers who are professionals in the specialty coffee industry.



Barista Training

(Lecture, Discussion + Practice: 3-4 hours)

Learn the basics of becoming a skillful barista by focusing on crafting espresso drinks and day-to-day bar operations. Discover proper techniques to improve latte art & brewing skills.

All skill levels welcome. Offered in levels 1 and 2.



Espresso And Milk



Brewing



Customer Service

PREPARING ESPRESSO

Extraction & concentration
Recipe parameters
Distribution & tamping

CALIBRATING ESPRESSO

STEAMING MILK

Microfoam & texture
Temperature & flavor
Alternative milks

LATTE ART

Flow control & pattern techniques

DRINK BUILDING

Traditions & Trends

BREWING

MANUAL BREWING

Brew methods
Filters
Recipe parameters

BATCH BREWING

Programming

ESPRESSO MACHINE

Components Cleaning

GRINDER

Components Cleaning

WATER FILTRATION

ACCESSORIES

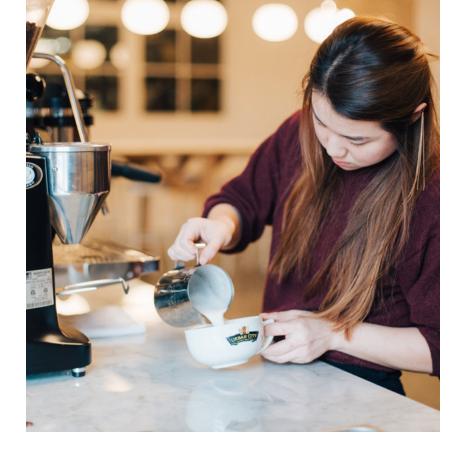
BAR FLOW EFFICIENCY

Presentation Roles

ATTITUDE &

PROFESSIONALISM

4 3





(Lecture: 1-2 hours each)

Beyond techniques and skills, learn about coffee in its historical, cultural, and social contexts. We track coffee back to origin and follow every step of transforming a seed on a farm to a cup in our hands.



Introduction To Coffee



Seed To Cup

HISTORY OF COFFEE
OVERVIEW OF COFFEE SUPPLY CHAIN
COFFEE QUALITY
FULCRUM PHILOSOPHY

COFFEE ORIGINS

COFFEE PLANT: SPECIES AND VARIETIES

PROCESSING: WASHING, DRYING, MILLING

SOURCING & BUYING PRACTICES

IMPORTING & EXPORTING

ROASTING

5

Instructors





STACY KIM

Years in Coffee: 4

Experience

- · Local latte art competition winner
- US Barista Championship 2017
 Qualifier
- US Barista Championship 2018
 Preliminary

Education

- B.A. in Strategic Communication
- Minors in Hospitality Business Mgmt and French Language
- SCA Barista Pathways 1 & 2 Certifications
- · Stumptown Coffee Training

BRIAN HERNANDEZ

Years in Coffee: 6

Experience

- · Local Latte art competition winner
- Portland Coffee Fest World Latte Art Championship
- US Brewers Cup Championship 2017 Preliminary

Education

- La Marzocco Espresso Machine Training
- · Synesso Espresso Machine Training
- Stumptown Coffee Training
- Equator Coffee Training
- George Howell Coffee Training

SCHEDULE A CLASS

We'd love to work with you.

Standard training days are Thursdays and Fridays.

We also provide on-site support, individual,
and group training.

To schedule a class, please contact us at 425-741-3405 or at info@fulcrumcoffee.com