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**LAVAZZA**

TORINO, ITALIA, 1895

TRAINING CENTER

TRAINING  
COURSES



20  
19



# TRAINING CENTRE COURSES

## SCA INTRODUCTION TO COFFEE

**SCA BARISTA**  
FOUNDATION  
INTERMEDIATE  
PROFESSIONAL

**SCA BREWING**  
FOUNDATION  
INTERMEDIATE  
PROFESSIONAL

## LAVAZZA INTRODUCTION TO COFFEE

**LAVAZZA BARISTA**  
BASICS  
FOUNDATION  
ADVANCED

LATTE ART

**LAVAZZA BLUE SYSTEM**

**LAVAZZA COFFEE TRAINER**





**COFFEE  
SKILLS  
PROGRAM**

The Charter  
Building,  
Uxbridge

4hrs



## INTRODUCTION TO COFFEE

Introduction to Coffee is an ideal course for anyone who is new to the coffee industry or just has an interest in this wonderful drink. It charts coffee's journey from its origins in Ethiopia to the major commodity it is today, enjoyed by millions of people around the world. From farming the cherries through drying, roasting, brewing and finally drinking, this course looks at the processes coffee goes through. The course also includes a "coffee cupping" which allows you to taste the various flavours coffee has to offer.

No previous experience necessary



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TORINO, ITALIA, 1895





**COFFEE  
SKILLS  
PROGRAM**

The Charter  
Building,  
Uxbridge

7hrs



**BARISTA  
SKILLS**

**FOUNDATION LEVEL**

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Designed to introduce core barista skills to people with no previous barista experience. Learn about essential barista equipment; how to calibrate your grinder, make espressos and how to foam and texture milk for perfect cappuccinos as well as how to prepare the full café menu

No previous experience necessary although Introduction to Coffee module is recommended



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**COFFEE  
SKILLS  
PROGRAM**

The Charter  
Building,  
Uxbridge

2 Days,  
7hrs/day



**BARISTA  
SKILLS**

INTERMEDIATE LEVEL

Designed to teach a more advanced understanding of coffee and skills expected from a competent barista. Learn how to dial in a brew recipe, make a full range of drinks with quality and speed, as well as understand the basic requirements for customer service and equipment maintenance.

Introduction to Coffee & Barista Skill Foundation certifications are recommended but not mandatory







**COFFEE  
SKILLS  
PROGRAM**

The Charter  
Building,  
Uxbridge

3 Days,  
7hrs/day



**BARISTA  
SKILLS**

**PROFESSIONAL LEVEL**

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Designed to test advanced skills and detailed knowledge of the science behind processes used, expected from a professional barista (for example, from someone working as a barista for 12 months or more, with some management responsibilities). Successful candidates should have a detailed understanding of their ingredients and of the techniques available to maximize the quality of the drinks made. They should be able to manage the skills of others to produce quality drinks and provide excellent customer service. They should be able to maintain their equipment to ensure continued quality..

Introduction to Coffee, Barista Skills Foundation & Intermediate Brewing certifications are recommended but not mandatory. **Barista Skills Intermediate certification is mandatory**



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TORINO, ITALIA, 1895





**COFFEE  
SKILLS  
PROGRAM**

The Charter  
Building,  
Uxbridge

7hrs



**BREWING**

## **FOUNDATION LEVEL**

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Designed to introduce the core brewing skills and equipment to people with no previous brewing experience. Successful candidates should be able to grind and brew to the correct recipe to produce great coffee.

Introduction to Coffee module is recommended



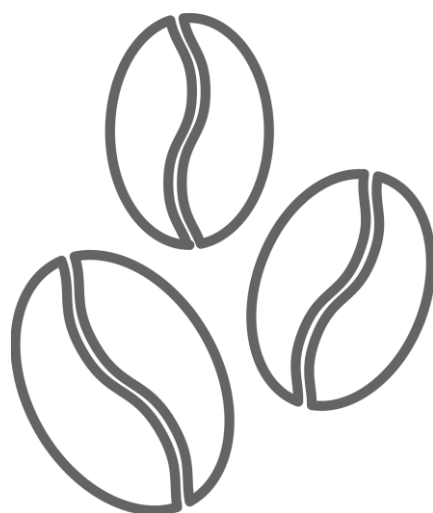
The Lavazza logo is displayed in a bold, gold-colored, sans-serif font. It is positioned on a dark blue background that features a diagonal white line and a partial image of a person's face and arm operating a coffee machine.

# LAVAZZA

TORINO, ITALIA, 1895

The Charter  
Building,  
Uxbridge

3hrs



## Introduction to Coffee

The Lavazza Introduction to Coffee course has been designed for customers who want to discover the world of coffee. The course will take you on the journey from plant to cup and includes tastings, sensory exercises as well as experiencing different brewing methods.

This course is suitable for all levels, whether you're new to the coffee industry or just want to learn more about Lavazza coffee.



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The Charter  
Building,  
Uxbridge

3hrs



# Barista Skills

## BASICS

The Lavazza Barista Skills - Basics course has been designed to introduce new baristas to some of the core skills necessary to work in a busy café environment. It covers a basic understanding of espresso equipment as well as teaching you how to produce all the drinks on the café menu. The techniques we teach are tried and tested and are widely used among the world's best baristas meaning you are being taught the right way, right from the start.

The course is suitable for beginners and newcomers to the café scene as well as people using Lavazza for the first time who want to get better results from their espresso machine.





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The Charter  
Building,  
Uxbridge

6hrs



# Barista Skills

## FOUNDATION LEVEL

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The Lavazza Barista Skills - Foundation course has been designed to teach new baristas the core skills necessary to work in a busy café environment. It covers everything from setting grinders to understanding your espresso machine, as well as producing all the drinks on a café menu to a professional standard. The techniques we teach are tried and tested and are widely used among the world's best baristas meaning you are being taught the right way, right from the start.

The course is suitable for beginners and newcomers to the café scene as well as people using Lavazza for the first time who want to get better results from their espresso machine.





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Building,  
Uxbridge

6hrs



# Barista Skills

## ADVANCED LEVEL

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The Lavazza Advanced course has been designed for baristas with an existing knowledge of working in a café environment, or those who have already completed the Lavazza Foundation course. The purpose of the course is to greater understand the world of coffee and the intricacies behind the brewing process.

As the course covers more advanced methods and techniques it will require participants to have taken the Lavazza Foundation course or to be very familiar with barista work already. They will need to possess good basic skills including grinder adjustments and milk texturing.





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# LAVAZZA

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The Charter  
Building,  
Uxbridge

3hrs/6hrs



## Latte Art

The Lavazza Latte Art course has been designed to teach you the core skills needed to start your latte art journey. As well as teaching you how to create perfect microfoam we teach the core pouring techniques required to start creating basic as well as more advanced patterns

Milk foaming and texturing techniques are taught in the morning with the afternoon session focused more on pouring techniques and pattern building. Beginners are advised to attend the full day with more advanced pourers who just want to take their presentation to the next level able to attend just the afternoon.



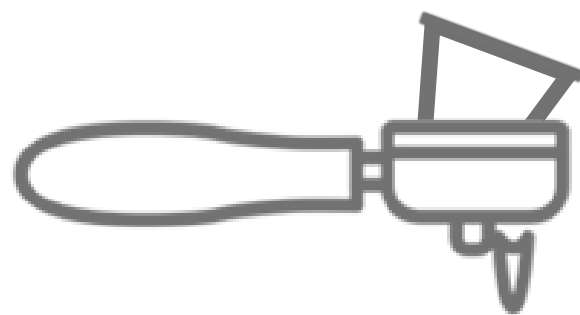


The Lavazza logo is displayed in a bold, gold-colored, sans-serif font. The letters 'L' and 'A' are particularly prominent, with the 'L' having a unique shape where the top and bottom loops are connected.

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The Charter  
Building,  
Uxbridge

3hrs



blue

The Lavazza B.L.U.E. Training Course has been designed to teach new baristas the core skills necessary to work in a busy café environment. It covers everything from how to operate your LB espresso machine to how to affectively steam milk with accuracy and consistency, as well as producing all the drinks on a café menu to a professional standard. The techniques we teach are tried and tested and are widely used among the world's best baristas meaning you are being taught the right way, right from the start.

The course is suitable for beginners and newcomers to the café scene as well as people using Lavazza for the first time who want to get better results from their LB espresso machine.





# LAVAZZA

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The Charter  
Building,  
Uxbridge

6hrs











## Coffee Trainer

The Lavazza Coffee Trainer course has been designed to teach baristas how to carry out basic on-site training to new starters or existing staff with little or no prior coffee experience. Suitable for experienced baristas with a suitable attitude to teach others, ideally having taken the Lavazza Advanced course.

The course is suitable for those already familiar with barista work and for people who already possess good communication skills.



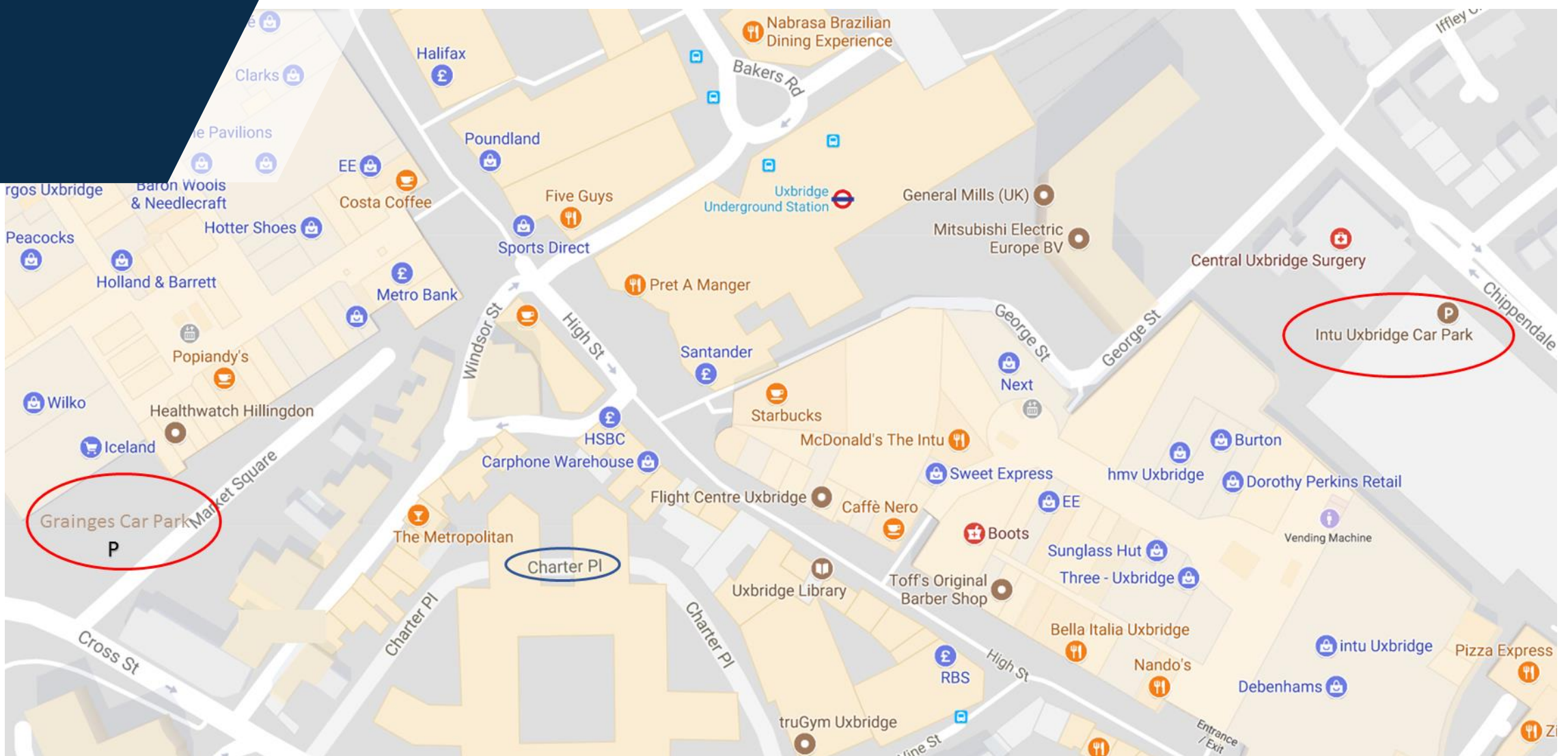


COURSE		LEVEL		PRICE	
		WITHOUT CERTIFICATION	WITH CERTIFICATION SCA MEMBERS	WITH CERTIFICATION NON SCA MEMBERS	
SCA COURSES — <i>certification charges only for Lavazza customers</i>					
 INTRODUCTION TO COFFEE					
 BARISTA SKILLS	FOUNDATION	£165	£235	£235	
	INTERMEDIATE	£350	£475	£555	
	PROFESSIONAL	£580	£795	£885	
 BREWING	FOUNDATION	£165	£235	£235	
	INTERMEDIATE	£350	£475	£555	
	PROFESSIONAL	£580	£795	£885	
LAVAZZA COURSES — <i>free of charge to Lavazza customers</i>					
 INTRODUCTION TO COFFEE					
 BARISTA SKILLS	BASIC	£99			
	FOUNDATION	£165			
	ADVANCED	£230			
 LATTE ART					
 blue					
 COFFEE TRAINER					



# Directions

Lavazza  
The Charter Building  
Charter Place  
Uxbridge  
UB8 1JG



## Travelling by car:

- Uxbridge is easily reached by the M25, M40, M4 or via the A40.

*Please be aware that unfortunately there is no parking on-site*

## The following parking options are available to you:

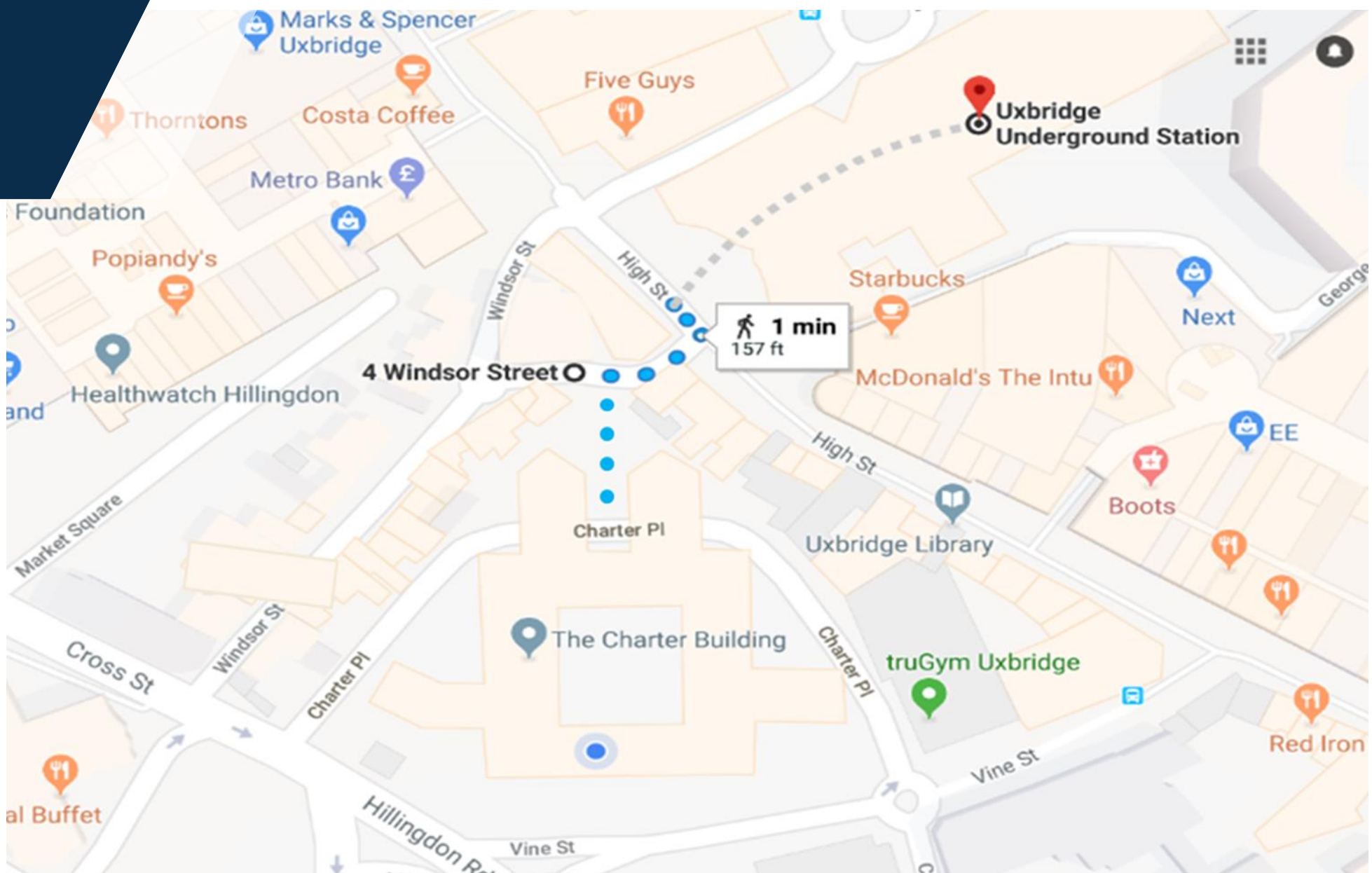
1. Grainges Car Park (closest to Lavazza) *Grainges Yard, Uxbridge, UB8 1UE*
2. Intu Uxbridge, *Chippendale Way, Uxbridge, UB8 1LA*

**We are located on the 5<sup>th</sup> Floor, please ensure you sign in both downstairs as well as upstairs in Lavazza Reception.**



# Directions

Lavazza  
The Charter Building  
Charter Place  
Uxbridge  
UB8 1JG



## If you are coming by Underground:

Uxbridge is your nearest tube station (Piccadilly & Metropolitan Line)

**Please note journey time from central London is approximately 1hour.**

- Exit via the main entrance, a flower stall is directly opposite. To the left of the flower stall, you will see a road directly opposite, next to HSBC. Walk straight and you will see The Charter Building.

**Upon entering the building we are located on the 5<sup>th</sup> Floor. Please ensure you sign in both downstairs as well as upstairs in Lavazza Reception.**



# TERMS AND CONDITIONS

For a training course to run in one of our facilities we respectfully ask the following:

Failure to comply with the following may lead to the session being cancelled or attendees being unable to participate in the course.

**Courses require a minimum of 4 attendees and a maximum of 8 to run**

**Trainees must arrive 15 minutes prior to the session to ensure a prompt start**

***Anyone arriving more than 30 minutes late will not be allowed to take part in the session***

***Trainees must have the appropriate skill level for the course (see detailed course description)***

***Trainees must have a basic understanding of written and spoken English to be able to complete the course***

***Trainees must be respectful to the Trainer, other trainees and the facility***

## Booking

***To book any of our courses please send an email to [uk.trainingcentre@lavazza.com](mailto:uk.trainingcentre@lavazza.com)***