

# PROFESSIONAL COURSES

Designed by Professionals,  
For Professionals.

**PAPA  
PALHETA**  
*Specialty Coffee*

# ESPRESSO REDEFINED

Espresso Redefined focuses on the technical requirements of being a professional barista. The course covers the daily calibration for espresso. We discuss the theory and practice on the machine itself. The class also consists of the best practices in milk steaming and texturing, allowing the participant to build various espresso-based beverages. We will spend 2 hours on the machine to allow maximum learning within the time frame.

Duration: 180 minutes  
Price Per Pax: \$195

## WSQ: PROVIDE SPECIALTY COFFEE SERVICE

This competency unit is designed to introduce core barista skills to people with no previous barista experience over the course of 3 days.

The WSQ: Provide Specialty Coffee Service aims to equip the individual to understand what sets specialty coffee apart, as well as the necessary skills to serve specialty coffee. This unit is within the competency category of Food & Beverage Service and is one of the modules leading to the CET certificates. There are no prerequisite coffee courses required for this course. This course will be conducted in English, and participants are required to have basic English literacy to attend this course. Papa Palheta is an Approved Training Organisation (ATO) under the Singapore Workforce Skills Qualifications (WSQ) system and this course can be funded up to 95% for eligible companies and individuals. On top of that, we are Skillsfuture Credit approved as well.

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Duration: 3 days  
Price Per Pax: \$856

*The SCAE is an internationally recognised body for coffee excellence and education. These courses provide the students with the skill set, knowledge and expertise that is applicable worldwide.*

# SPECIALITY COFFEE ASSOCIATION EUROPE (SCAE)

## BREWING

The study of Brewing introduces you to the different ways of brewing coffee, from Chemex and siphon to clever dripper and French press. In addition, this module allows you to get hands-on and learn to analyse your grind profile, match your grind to your brewing method and to scientifically measure coffee strength and chart a coffee's extraction.

### FOUNDATION

Foundation introduces the beginner to the different ways of brewing coffee, from the Chemex and V60 to the Clever dripper and the French press. Examination is included in the course price.

Duration: 1 day  
Price Per Pax: \$480

## BARISTA SKILLS

Barista Skills is for people focussing on the key skills required to set your grinder, make espresso and foam and texture milk for cappuccinos. This module allows you to gain a deeper understanding of the coffee itself and build on your practical skills for milk technique and latte art, not to mention health and safety, customer service and basic business.

### FOUNDATION

Foundation is for people new to the coffee industry and focuses on the key skills required to set your grinder, make espresso, foam and texture milk for cappuccinos. No previous barista experience is required for this course. Examination is included in the course price.

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Duration: 1 day  
Price Per Pax: \$480

### INTERMEDIATE

Intermediate provides a deeper understanding of the coffee itself and builds on the practical skills learnt at Foundation level. Milk techniques, including latte art, are introduced as well as health and safety, customer service and basic business. This course is suitable for people already working as baristas. Examination is included in the course price.

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Duration: 2 days  
Price Per Pax: \$850



Professional Courses and SCAE Certifications  
can be reserved via [www.papapalheta.com](http://www.papapalheta.com).

Special request dates or course packages can  
be inquired via [cplatform@papapalheta.com](mailto:cplatform@papapalheta.com)

All participants get a 10% discount voucher for coffee and equipment from our  
online store. Terms and Conditions apply.