



EDUCATION TRAINING COURSES

INDEX

Our Courses	1
Domestic Courses	2
#InsideRAW	3
Commercial Training	4
Home Barista	5
Home Brewer	6
The Art of Cupping	7
Work Ready	8
Coffee Skills Programme	9
Get Certified - SCA Certifications	10
Introduction to Coffee	11
Brewing Skills	12
Barista Skills	13
Sensory Skills	14
Get Started	15

OUR COURSES



Kim and Matt, SCA members and Authorized Specialty Trainers in the UAE, are committed to advancing specialty coffee in the region.

At RAW, we prioritize **barista training** to ensure **high-quality coffee** both at **home** and in our **cafés**. Our dedication is reflected in our **qualifications**, **cutting-edge equipment**, and **engaging training facilities**.

DOMESTIC COURSES

#INSIDERAW

COMMERCIAL TRAINING

HOME BARISTA

HOME BREWER

THE ART OF CUPPING

"WORK READY"

GET CERTIFIED

INTRODUCTION TO COFFEE

BREWING SKILLS

BARISTA SKILLS

SENSORY SKILLS

DOMESTIC



RAW Coffee Company's '**DOMESTIC**' courses are all about **having fun**, **learning** and **applying knowledge**. You can learn about the history of coffee, the basics of coffee making, the journey coffee makes from seed to cup, and use the theory and tools to make better coffee at home and in the café environment.

Oh! and you'll be tasting coffee too!



#INSIDERAW

Inside RAW is a fun coffee experience for people to learn more about speciality coffee and RAW. It's perfect for groups of friends, colleagues and coffee drinkers to share a fun and informative session in our roastery, whether you may be new to coffee or just a caffeine junky, no experience or prior knowledge is needed.



THE EXPERIENCE INCLUDES:

- Introduction to RAW Coffee Company
- What speciality coffee is and why it's different
- The basics of coffee from its seed to your cup
- Guided tour of the roastery
- Cupping and how to taste coffee
- Making an espresso
- Steaming milk
- Brewed coffee vs espresso

DURATION:

2-hour group experience for 4-10 people

**AED 1,050 per group of 4
(or AED 262.50 per person)**

BOOK NOW

COMMERCIAL TRAINING

Running a café or restaurant is an exercise in delivering high volumes of coffee without compromising on the quality of the coffee you make. We want to help our commercial customers deliver great coffee and it starts with hands-on training. Our Commercial Training Program aims to provide baristas, working in a commercial environment, with the skills and knowledge to share better coffee with their customers.



IN OUR COMMERCIAL TRAINING PROGRAM YOU WILL LEARN:

- Commercial barista techniques
- Basic espresso science
- How to identify important taste identifiers in coffee
- How to calibrate a grinder
- How to stretch milk to an appropriate texture and temperature
- Espresso menu and how to deliver espresso-based beverages
- How to maintain your espresso equipment properly

DURATION:
2 Days

AED 3,150

BOOK NOW

HOME BARISTA

Our Domestic Home Barista Program aims to give budding home baristas the tools to make better coffee at home. We'll give you all the tips and tricks to make your coffee at home taste as good as it does in the café.



YOU WILL LEARN:

- What speciality coffee is and why it's different
- The basics of coffee from its seed to your cup
- Correct barista techniques to make espresso
- How to adjust your grinder to get the most from your coffee
- How to steam milk like a pro

DURATION:
4 Hours

AED 1,050

BOOK NOW

HOME BREWER

Our Home Brewer course is designed to introduce the core technical skills and knowledge to produce coffee brewed at home. We will share all the tips and tricks needed to extract great coffee and help you make your coffee taste as good as it does in our café.



YOU WILL LEARN:

- The basics of coffee from its seed to cup
- Basic brewing techniques
- Basic extraction variables and their effect
- Correct techniques & equipment selection
- Steps in producing a quality brewed coffee

DURATION:
4 Hours

AED 1,050

BOOK NOW

THE ART OF CUPPING

Indulge in a delightful sensory journey at our Al Quoz roastery with our 2-hour coffee cupping session. At the end of the session, take home five sachets of readyRAW single-origin coffee and let your exploration of the enchanting coffee realm continue. An absolute must for coffee connoisseurs of all kinds!



IN OUR ART OF CUPPING COFFEE TASTING WORKSHOP YOU WILL LEARN:

- The art of coffee cupping
- The purpose of cupping coffee
- Specialty and subpar grade coffee cupping
- For more advanced training, explore our SCA Sensory Skill Foundation at our premier campus.

DURATION:
2 Hours

AED 265

BOOK NOW

“WORK READY” BARISTA COURSE

Join our 2-day School Holiday Program, meticulously crafted to equip you with the skills and confidence needed to land your dream job. During this course, you'll gain hands-on experience with a range of espresso machines and master the art of crafting and serving exceptional coffee. Discover how making coffee can be the ideal part-time gig that perfectly complements your university schedule.



IN OUR “WORK READY” BARISTA COURSE YOU WILL LEARN:

- Milk stretching/texturing.
- Adjusting your grinder to achieve your extraction parameters.
- Beverage building and recipes.
- Machine cleaning and maintenance.
- Pouring and latte art basics.
- RAW Completion Certificate

DURATION:
2 Days

AED 3,150

BOOK NOW



COFFEE SKILLS PROGRAM

The SCA is one of the leading educational bodies in the world aimed at fostering education and personal development for coffee professionals.

The SCA Coffee Skills Program allows people to choose the education pathway that most suits their needs.

For every module you can gain points for each level of qualification taken, and when you have achieved 100 points you will be awarded your overall diploma.

It's your choice on the modules you take to get your 100 points.



WWW.SCA.COFFEE

GET CERTIFIED



RAW Coffee Company conducts the majority of our training under the SCA's guidelines. Having **four SCA authorised specialty trainers (ASTS)** allows us to certify trainees in the SCA's Coffee Skills Program modules.

Anyone can become certified, it just takes **dedication** to make **great coffee**.

Six different modules exist in different disciplines, **five** of these having **three levels of qualification**:

**FOUNDATION
5 POINTS**

**INTERMEDIATE
10 POINTS**

**PROFESSIONAL
25 POINTS**



INTRODUCTION TO COFFEE

Introduction to Coffee is an ideal module 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 module looks at the **processes coffee goes through**. This half day course also includes a **"coffee cupping"** which allows you to taste the various flavours coffee has to offer.



10 POINTS

DURATION:
½ Day

AED 1,150

BOOK NOW



BREWING SKILLS

Learn about the **variety of methods for brewing coffee** and the **brewing variables** that affect quality. The Brewing module provides hands-on learning on **grind profiles, brewing methods, measuring coffee strength** and **charting a coffee's extraction**.



FOUNDATION:
DURATION: 1 Day
AED 2,050

[BOOK NOW](#)

INTERMEDIATE:
DURATION: 2 Days
AED 3,450

[BOOK NOW](#)

PROFESSIONAL:
DURATION: 3 Days
AED 6,150

[BOOK NOW](#)



BARISTA SKILLS

Learn the **practical skills** you need **behind the espresso bar**: learn how to **set your grinder, milk techniques** and **latte art, health and safety, customer service**, and **basic business practises**.



FOUNDATION:
DURATION: 1 Day
AED 2,050

BOOK NOW

INTERMEDIATE:
DURATION: 2 Days
AED 3,450

BOOK NOW

PROFESSIONAL:
DURATION: 3 Days
AED 6,150

BOOK NOW



SENSORY SKILLS

Learn about the **essentials** of **sensory evaluation** in a **practical** and **interactive** manner. Sensory Skills investigates the way we **perceive what we taste**, how to **evaluate coffee's natural characteristics** and **implementing** this knowledge in **business**.



FOUNDATION:
DURATION: 1 Day
AED 2,050

BOOK NOW

INTERMEDIATE:
DURATION: 2 Days
AED 3,450

BOOK NOW

PROFESSIONAL:
DURATION: 3 Days
AED 6,150

BOOK NOW



GET STARTED

All of our courses are held in the training facilities at our roastery in Al Quoz. The best way to find us is to look on Google Maps under “Raw Coffee Company”. This has the most accurate pin available.

All prices exclude SCA Bundles, SCA examination and certification costs. All SCA certifications are internationally recognized and are valid for the rest of your barista life.

If you want to **book a course** or are interested in **hearing more**, please e-mail our training department at:

training@rawcoffee.ae

FIND US HERE

