



BARISTA 101

LEARN HOW TO MAKE THE PERFECT CUP OF COFFEE

- ▮ Understanding commercial espresso machine
- ▮ Adjusting your grind setting
- ▮ The coffee menu
- ▮ Drink preparation
- ▮ Milk texturing
- ▮ Cleaning and maintenance
- ▮ *Includes a certificate of completion*



Cost: \$185 Length: 3 hours Location: Nth Wollongong
Contact: Paul at info@veronacoffee.com.au or call 0409 317 563

VERONA COFFEE BARISTA ACADEMY