



Professional Barista Course

African Academy For Professionals

Details

Posted Date	Expire Date	Location	Category
Apr, 12	May, 02	Hargeisa	Training

Description

Course description

Total Barista - Professional Barista Course

What you'll learn

Making Professional Quality Espresso & Speciality Coffee Drinks

Using the Espresso Machine and Other Equipment

Tamping, Dosing and Distribution

Dose, Yield and Time

Grinding and Using Grinders

Dialling In

Espresso Extraction, Recipes and Drinks

Milk Frothing, Pouring and Latte Art

Iced Coffees

Working in the field, a variety of environments.

Customer Service and Other Duties of a Barista

Responsibilities of a Barista, Including Multi-Tasking

The Roasting Process and Taste Profiles

Course content

Introduction

Equipment

Introduction to the Equipment

Extra Equipment

Dealing with Technical Issues

Grinding, Dosing & Tamping

Grinding

Dosing and Distribution

Tamping

Espresso Extraction

Espresso Extraction

Dose, Yield and Time

Dialing In

Milk Frothing

Milk Frothing Introduction

Milk Frothing Part 1

Milk Frothing Part 2

Milk Frothing Top Tip

Milk Pouring

Pouring Milk

Milk Alternatives

Little Art

Latte Art Introduction

The Heart

The Tulip

The Rosetta

The Swan

Espresso Based Drinks

Double Espresso

Americano

Macchiato

Cortado

Latte

Flat White and Cappuccino

Dry Cappuccino

Iced Coffees

Iced Coffee Introduction

Vietnamese Iced Coffee

Iced Latte

Iced Americano

Iced Coffee Conclusion

In The Field

Coffee Shop 1

Coffee Shop 2

Coffee Shop 3

Coffee Shop 4

Roasting & Coffee Flavours

Coffee Roasting

Coffee Flavours

Barista Beyond the Bar

Responsibility

Multi-Tasking

Duties

Customer Service

We look forward to receiving your application. The deadline for applications is OFFLINE [may 2nd 2026)

Further Details

Group 1 Duration: 2 Weeks

Class Start Date: may 2nd

Group 2 Duration: 4 Weeks

Class Start Date: may 2nd

Class Time; 1:00PM - 3:00PM (Each group will get full one hour training.

Location Office: Ali Gobannimo Building, 3rd Floor, Togdheer, Hargeisa.

Requirement

Course fee

Group 1: \$60 (Inclusive Trainer Incentive, T. Facilities & Certificates). For groups of 5 and more, 1 will be free.

Group 2: \$120 (Inclusive Trainer Incentive, T. Facilities & Certificates). For groups of 5 and more, 1 will be free.

Bank Account Details

Deposit to Bank: Dahabshiil Bank

Account Name: African Academy for Professionals

Account Number: HRGD75468

ZAAD : +252634730610

E-DAHAB : +252654730610

Contact Details:

Mobile Office:

Register on Whatsapp: <https://wa.me/252634730610>

Registration Link: <https://forms.gle/1NeQvqfhV7yAEW2e6>

Web: <https://www.aapsom.com>