



doppio

coffee warehouse
showroom | espresso bar | workshop



barista training



FROM COFFEE BEANS TO COFFEE MACHINES

www.doppiocoffee.co.uk

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BASIC BARISTA TRAINING



GENERAL INFORMATION ABOUT THE COFFEE BEANS

Where does coffee grow, the various origins and differences between Arabica and Robusta beans.



SETTING UP YOUR EQUIPMENT

Understand how your coffee machine and grinder work.



BREWING THE PERFECT ESPRESSO

How to pull the perfect espresso.



STEAM THE MILK

Learn how to steam and pour milk correctly to get the velvety smooth texture.



MAKING ESPRESSO-BASED DRINKS

Macchiato, cappuccino, flat white, latte, etc.



THE IMPORTANCE OF CLEANING

Importance of the daily cleaning routine in order to maintain your equipment intact.



SIMPLE FAULTS AND PROBLEMS

Get to know what are the most common problems and how to solve them.

1-1.5 hours session: **£70** (1 person) - **£120** (group of 2) - **£165** (group of 3)

ARE YOU A WHOLESALE CLIENT?



The training can be done either in our warehouse or on site.



As part of our 360° customer service plan you won't pay anything.



We will provide you with refreshment sessions to keep you updated.

Book your training on our website: www.doppiocoffee.co.uk/training