

# Hungry Bird

MADE IN CANGGU

## COURSE CATALOG

—of a 5-day Regular Course—

### DAY 1

#### COFFEE KNOWLEDGE

- The history of coffee
- The coffee journey from origin
- Understanding of key flavors and physical differences between Arabica & Robusta
- Understanding varieties of coffee species
- Understanding post-harvest processing
- Cup testing fundamentals
- Understanding how to store and treat roasted beans
- Understanding roasting profile and its purpose

### DAY 2

#### BREWING SCIENCE

- Understanding of brewing
- The facts of (roasted) coffee science
- Understanding of extraction
- Extraction measurement
- Understanding variables to consider
- Sensory analysis
- Exploring different brewing methods & techniques
- Troubleshooting & understanding brewing achievement

### DAY 3

#### ESPRESSO FUNDAMENTALS

- Understanding parts & functions of coffee machine, grinder, and coffee tools
- Basic theory & technical exercise to pull a proper espresso shot
- Espresso extraction & identification of flavor
- Understanding sensory qualities of under-extraction, over-extraction, and ideal espresso extraction
- Troubleshooting and adjusting (calibration) Espresso making in its variables

### DAY 4 & 5

#### LATTE ART

- Development of milk skills to produce the 'perfect' "MICRO FOAM" for latte art
- Learn fundamental skills for "Free Pour" basic Latte Art and drink presentation
- Learn fundamental skills for "Etching" Latte Art and make your own design
- Techniques and theory tips and troubleshooting to improve Latte Art skills
- Milk science and best pairings for espresso

#### NOTE:

*Minimum days for our course is 4 days.*

*For any further assistance when organizing a schedule to your convenience,*

*kindly discuss further with our manager Han*

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