



# Barista Gastronomy Practice

How to dial in a grinder? How to get the most out of the Espresso? How do I steam the perfect milk? And how does that taste anyway? This and more we will explore together in the hands-on course „Barista Gastronomy Practice“.

## Course:

1 day, 9 am – 12 pm / 1 pm – 4 pm

Kialoa Barista Atelier, Poststrasse 3, 9403 Goldach

Language: Usually German, look out for English courses in the calendar or by request

## Content:

- Dialing in the grinder
- Extracting espresso
- Steaming milk
- Hygiene & Cleaning

## Target Audience:

- Baristas with little formal training
- Members of the hospitality- and coffee industry

## Requirements:

First experiences with espresso machines ideal, but not required.

## Participants:

Maximum 8 people.

## Costs:

CHF 250, including course materials & essential barista tools.

Lunch: not included (bring your own or various options nearby).

## Trainers:

André Huber (Head of Education Kialoa GmbH)

André Kissling (Owner Kialoa GmbH)

For further questions please contact [andre.huber@kialoa.ch](mailto:andre.huber@kialoa.ch).

We are looking forward to working with you!