

Professional Development Programme

BARISTA LEVEL 3

Take your barista skills to the next level with our extensive intermediate-level programme. Learn the art of triangulation in cupping sessions (Level 2) to identify the subtle nuances and flavours of different coffees. Then, master the popular brewing method of V60 pour-over coffee and the art of making filter coffee. You will progressively learn the various wiggle techniques before proceeding to learn advanced patterns such as swan pattern, rosetta, and tulip designs. By the end of the programme, you will be equipped with the skills and knowledge to create high-quality coffee.

Upon completion, you will receive a certificate as a testament to your dedication and hard work, providing evidence of the knowledge and skills you have gained to demonstrate your proficiency.

Programme Outline**Day 1**

- Triangulation Coffee Cupping Level II

Day 2

- Intermediate Latte Art Class - revisit the wiggle technique

Day 3

- Pour Over Coffee using Hario V60
- Introduction to Filter Coffee Methods
- Ways to Achieve the Perfect Extraction

Day 4

- Intermediate Latte Art Class - revisit the rosetta design and other patterns such as the winged tulip design

Day 5

- Intermediate Latte Art Class - revisit various wiggle techniques and other patterns such as swan design

Objectives

- Enhance palate sensitivity to identify subtle flavours and nuances of different coffees.
- Develop a fundamental understanding of making V60 pour-over coffee, a popular and sought-after brewing method among coffee enthusiasts.
- Learn and master the various wiggle techniques to produce unique and visually appealing coffee, including swan pattern, rosetta, and tulip designs.

Learning Mode, Duration and Fee

Learning Mode	Face-to-Face
Duration	16 hours (2-4 hours per session)
Fee	RM1300

Prerequisite

Barista Level 2

Offered at

INTI International College Subang

Intakes

Monthly