

Professional Development Programme

LATTE ART WORKSHOP

Latte art allows you to brew a delicious cup of coffee and make it memorable and shareable. While the quality of the espresso is also a contributing factor to its uniqueness, it is the latte art that enhances the customer's perception of the value of each cup of coffee.

This introductory workshop is specifically tailored to those who are new to espresso making. The immersive, hands-on experience is ideal for anyone seeking a comprehensive introduction to latte art.

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

- Espresso Making
- Milk Steaming
- Latte Art Pouring

Objectives

- Learn to create quality espresso shots, including proper extraction time and grind size adjustments, to produce consistent and delicious espresso beverages.
- Develop proficiency in milk steaming techniques, such as properly texturing milk for cappuccinos and lattes, and perfecting temperature control for the ideal milk texture.
- Master the art of latte art pouring, including the ability to pour milk in a specific pattern, create intricate designs, and enhance the overall aesthetic appeal of espresso.

Learning Mode, Duration and Fee

Learning Mode	Face-to-Face
Duration	2.5 hours
Fee	RM 250

Offered at

INTI International College Subang

Intakes

Weekly