

The Barista Camp

by Fritz Storm & Kentaro Maruyama

Tuesday, November 22, 2011

09.00-09.45	Welcome and introduction + program
09.45-10.30	Factory tour
10.30-10.45	Coffee break
10.45-17.00	Understanding the origins of specialty coffee The producer, the farm, the tree The world map of coffee new/old map Cupping according to the map Cupping different varieties Cupping different processing methods Espresso cupping (lunch 12.30-14.00)

19.00-21.30	Dinner
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Wednesday, November 23, 2011

09.00-11.00	Espresso brewing, fresh roast, 1 week, 2 weeks old VS. traditional cupping, by Fritz
11.00-12.30	Workshop: Espresso brewing different coffees
12.30-13.30	Lunch
13.30-15.00	The science and technology behind the espresso machine by Lauro Fioretti, Nuova Simonelli
15.00-17.00	How to work as a barista by Fritz Storm <ul style="list-style-type: none">• Daily life• Competition• Knowledge and expression• Mentality training

19.00-21.30	Dinner
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Thursday, November 24, 2011

09.00-10.00	The science and technology behind the grinder by Lauro Fioretti, Nuova Simonelli
10.00-11.30	Brew coffee with different blades and different coffees Workshop
11.30-11.45	Break
11.45-13.00	What to be aware of for the competition/daily life: <ul style="list-style-type: none">• Coffee• Inspiration• Brew methods
13.00-14.00	Lunch
14.00-16.00	Challenge, Best espresso, diff. coffees, diff. blades diff. settings workshop
16.00-17.00	Q/A, certificates