

The Barista Camp

by Fritz Storm & Kentaro Maruyama

Day 1

09:00-09:30	Welcome and introduction By Kentaro Maruyama and Fritz Storm
09:30-10:15	Lecture on teamwork / Sharing of information By Fritz Storm
10:15-12:00	How to grow coffee and the situation of the producing countries of Specialty coffee By Jiahang Wu, FNC and Kentaro Maruyama <ul style="list-style-type: none">- How to produce coffee- Microclimate's impact on flavor- Agronomical conditions- Production status in Colombia
12:00-12:45	Lunch
12:45-15:00	How do you cup coffees. How do we evaluate coffees and on what do we base our evaluation By Jiahang Wu, FNC and Kentaro Maruyama We will here get a chance to taste a number of S.O. coffees from Colombia as well as COE coffees from around the world
15.00-16:30	BUNN lecture Brewing variables Spray head options for flavor and uniformity Pre-infusion and puls brewing By-pass use and calculations
16:30-	Social Event & Dinner

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Day 2

09:00-10:15	<p>Development of espresso machines at Victoria Arduino</p> <p>The innovation of T3 and the gravimetric technology Setting new standards with Victoria Arduino 388 Black Eagle</p> <p>By Marco Piccinini, Nuova Simonelli and Fritz Storm</p>
10.15-11.30	<p>How to work as a Barista By Fritz Storm</p> <ul style="list-style-type: none">- What a Barista should be aware of- We are still in the service sector- How can we transform our knowledge to a client-experience- The daily work- Competition- Knowledge and expression- Mental training
11:30-12:30	Lunch
12:30-15:00	<p>Sourcing and roasting By Kentaro Maruyama</p> <ul style="list-style-type: none">- How do we source coffee- Trader or Direct trading,- How can we transform our knowledge to a client- <ul style="list-style-type: none">- How do you start roasting with a new coffee- Roasting for espresso and filter- What are the trends right now <p>We will be cupping espresso and filter coffees</p>
15:00-17:00	<p>Espresso brewing with the Aurelia T3 What are the potential of the new technology</p>
19:30	Dinner

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Day 3

09.00-10.00	<p>Learning about World Champions Espresso Philosophy By Fritz Storm and Hidenori Izaki</p> <ul style="list-style-type: none">- How do we brew the best espresso? The Champions will use a new coffee to them but the same for both. Let us see what comes out of it?
10:00-11.00	<p>Mythos 1 Is it the new grinder revolution? The grinder's science and technology behind By Marco Piccinini, Nuova Simonelli and Fritz Storm</p>
11.00-12.00	<p>BUNN lecture Coffee Brew Chart Explanation</p> <ul style="list-style-type: none">- History of drip coffee analysis, CBI-CBC ect.- Brew chart regions- Explanation of formula, soluble, extortion and balance
12:00-12:45	<p>Lunch</p>
12:45-13:30	<p>Lecture from Hidenori Izaki The concept behind his WBC program Why it is important for baristas to learn and understand about the producing countries</p>
13:30-16:00	<p>Challenges: Serving Best Coffee and the best Guest experience</p> <p>There are no rules, just energy, skills and innovation</p>
16:00-17:00	<p>Q/A and certificates</p>