



ESPRESSO ITALIANO TASTING COURSE INFORMATION
PRESENTED IN COLLABORATION WITH THE
INTERNATIONAL INSTITUTE OF COFFEE TASTERS

ESPRESSO ITALIANO TASTING LICENSE COURSE

FEE: \$250 USD

Making a perfect espresso is not a simple task. A large number of variables have to be kept under control: the coffee blend, the coffee grinder, the espresso machine and the barista's hand, of course. Every single variable will influence the final result and the judgment on the quality of the espresso in the cup is up to the taster. Learn how to distinguish a good espresso from a poor one and how to get a precise sensory profile of the cup in front of you.

Course Objectives

- espresso tasting: aims, environmental and psychological conditions of tasting
- the judgment of the sense organs: the aspect, the aromatic profile, the taste
- the tasting card: what it is and how to use it
- the geography of coffee production and consumption, growing conditions, harvesting, the roasting and its chemical and sensory transformations, packaging methods and their influence on the conservation of aromas, the blend and its influence on the final cup
- the coffee grinder and the espresso machine: different types, how to choose the machinery, how to use it to always obtain a perfect espresso, the ordinary maintenance.

Training Tasting Sessions

You will taste and judge espresso made from various blends and prepared in different ways. Some of the preparations are faulty so that you learn to distinguish top-quality from sub-standard espresso.

Testing to receive certification is optional and requires enrollment into the IIAC and the payment of a combined fee of \$190.00 USD.

Seattle, Washington at Caffè Umbria 8620 16 th Ave S Seattle, WA 98208	Monday, September 28, 2009	Sign In: 8:30am 9:00am – 5:00pm Testing: 5:15 – 6:30pm
Vancouver, B.C. Canada at ECM 3709 1 st Ave Burnaby, BC V5C 3V6	Wednesday, September 30, 2009	Sign In: 8:30am 9:00am – 5pm Testing: 5:15 – 6:30pm
Portland, Oregon at ABC Barista School 1028 Water Ave Suite 275 Portland, Oregon 97214	Friday, October 2, 2009	Sign In: 8:30am 9:00am – 5:00pm Testing: 5:15 – 6:30pm

ESPRESSO ITALIANO TASTING ½ DAY SEMINAR

FEE: \$75 USD

This three hour seminar will introduce you to the fundamentals of coffee tasting. It includes instruction on the sensory analysis of espresso, how the senses work, and the basics of coffee tasting. The instructional period is followed by a training tasting session, where you will receive hands-on training in the tasting and judging of espresso quality using three Caffè Umbria blends.

Seattle, Washington at Caffè Umbria 8620 16 th Ave S Seattle, WA 98208	Tuesday, September 29, 2009	Sign In: 8:30am 9:00am - Noon
Portland, Oregon at ABC Barista School 1028 Water Ave Suite 275 Portland, Oregon 97214	Thursday, October 1, 2009	Sign In: 1:30pm 2:00am – 5:00pm

**TO REGISTER, PLEASE DOWNLOAD THE REGISTRATION FORM.
REGISTRATION CLOSSES 18 SEPTEMBER 2009**