



**SENSUM**  
COFFEE  
FOUNDATION

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BARISTA  
COURSE



# SENSUM

*The "Foundation" course is an original program of fundamentals that will turn any aspiring barista into a full-fledged specialist in this field. This course covers all aspects of the coffee industry, from seedling to sensory analysis.*

*By taking this course, you will not only learn about the history and origins of coffee but also how to professionally brew coffee using any method, from Turkish to gravity methods, select espresso recipes, and achieve perfect milk texture. Abundance of workshops and cupping sessions will allow you to develop your sensory skills and understand basic tastes, descriptors, and much more. The course includes both written and practical exams.*

*We guarantee your professionalism after successfully completing the course!*





# **COURSE CONTENT:**

1. Coffee Basics. Legend. Origin.
2. Growing Regions. Botany and Cultivation.
3. Arabica and Robusta.
4. Altitude and Yield.
5. Processing and Fermentation Methods. Decaffeination.
6. Green Bean Defects.
7. Export and Transportation.
8. Global Production and Price Formation.
9. Commercial and Specialty Coffee.
10. Green Coffee.
11. Basic Knowledge of Roasting.
12. Barista Skills. Preparation Methods.
13. Espresso. Extraction. Sensory Aspects.
14. Milk. Milk Frothing.
15. Brewing Skills.
16. Sensory Analysis. Cupping Protocols.
17. Hygiene and Safety. Working in a Coffee Bar. Guest Relations in a Coffee Shop.

# OUR SPECIALISTS:

The team of qualified specialists from SENSUM Academy is ready to share their knowledge with anyone who seeks to acquire barista skills and improve their level of professional competence.

**The training course is conducted by certified barista trainers:**

**Valeria**



7 years

Experience in the coffee industry

Holder of International SCA (Specialty Coffee Association) certificates:

- Barista Skills (CSP Barista Skills-Intermediate)
- Brewing Skills (CSP Brewing-Intermediate)
- Sensory Skills (Sensory Skills Intermediate)

Multiple-time participant in barista championships held in Azerbaijan, Winner of the 2018 "AeroPress Battle" championship.

**Adalat**



8 years

Holder of International SCA (Specialty Coffee Association) certificates:

- Barista Skills - Intermediate (CSP Barista Skills-Intermediate)
- Brewing Skills - Intermediate (CSP Brewing-Intermediate)
- Sensory Skills - Intermediate (Sensory Skills Intermediate)

Participant in national SCA (Specialty Coffee Association) championships held in Azerbaijan in the barista and latte art categories.

## **DURATION:**

60 hours (5 days a week, 2 hours per day)

## **TRAINING FORMAT:**

Group classes (up to 10 participants)

## **CERTIFICATE:**

Issuance of the "SENSUM Coffee Foundation" certificate upon completion of the course and passing the exam

## **TRAINING COST:**

500 AZN per person



# **FREE TRAINING PROGRAM**

The opportunity for free training is provided through a program organized in collaboration with the State Employment Service of Azerbaijan (Dövlət Məşğulluq Agentliyi).

## **CONDITIONS OF PARTICIPATION:**

- \* No active VÖEN (tax identification number)
- \* No employment contract
- \* The candidate should not currently be attending full-time education at a university

**PLEASE FILL OUT THE ONLINE**  
**APPLICATION [FORM](#) TO APPLY**



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