



Course Category	Food and Beverage			
Course Title	Specialty Coffee Association - Barista Skills Intermediate			
Course Code	CA107			
Medium of Instruction	Cantonese			
Duration	22.0 hour(s)			
Pre-requisites	Completed and passed "Specialty Coffee Association of Europe - Introduction to Coffee" OR: "Basic Latte Art" Course. For those who have achieved a "Specialty Coffee Association of Europe - Introduction to Coffee" Certificate from other training academies, please submit/upload a copy of certificate upon application.			
Course Fee	Macao Resident: MOP7,500 Non-Macao Resident: MOP7,500			
Certificate	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM and an official SCA certificate will be issued to participants who successfully complete the certification examination. The number of credits for certification in this subject is 10 in SCA Coffee Diploma System.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA107	1901	2019/02/17	2019/03/24
Objective	Upon completion of the course, the student would have gained basic coffee knowledge. S/he will also understand the key determining factors to the processes of grinding, brewing and presentation of coffee.			
Outline	The origin of the coffee plant The characteristics of the coffee tree and the coffee cherry Two most popular coffee types and their differences in aroma, taste and caffeine content The most important producing countries and their geographic locations Main harvesting methods and the influence on the quality of the coffee Most important processing methods and the impact on taste and aroma of coffee The changes through the roasting process The importance of the degree of grinding and the degrees of grinding for the different methods of preparation The process of foaming milk and the hygienic requirements Processes of cleaning the coffee machine and accessories Four tastes: sweet, sour, salty, bitter Body			
Teacher	Please refer to the schedule			
Remarks	Written Exam: 36 questions, passing rate is 60%. Practical Exam: <ul style="list-style-type: none">• Understanding of grinder• Preparation of Espresso• Understanding of drinking habits• Preparation of Cappuccino			