



**AUTHORIZED  
SCA TRAINER**  
2017-2020



## L'Accademia Vergnano is a Specialty Coffee Association Premier Training Campus

All the courses will be held in the training center in Via Balbo 4,  
Chieri, unless otherwise stated.

PRICES INCLUDING TAX

### Courses: January - February - March

Caffè Vergnano clients	Non clients
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#### January

Thursday 3	Brewing Foundation	09.30-17.30	€ 250.00	€ 300.00
Friday 4	Sensory Foundation	09.30-17.30	€ 250.00	€ 300.00
Monday 7	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Tuesday 8	Latte art.	09.30-17.30	€ 250.00	€ 300.00
Friday 11	Cappuccino Perfetto.	09.30-13.30	€ 150.00	€ 200.00
Tuesday 15	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Saturday 19 - 23	Fiera SIGEP - Rimini	13.30-15.00	€ Gratis	€ Gratis
Friday 25	Cupping for all. Open to the public	10.30-17.30	€ 250.00	€ 300.00
Thursday 31	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00

#### February



#### Saturday 2-Saturday 9 February: Honduras Coffee Trip

A week in a coffee plantation in Honduras with Caffè Vergnano and 3 Coffee Guys.

[www.3coffeeguys.com](http://www.3coffeeguys.com)

Monday 4	Corso SCA di Green coffee Foundation or Intermediate	All for only € 1700.00
Tuesday 5	Corso SCA Sensory Skills Foundation or Intermediate	
Thursday 7	Corso SCA Roasting Foundation or Intermediate	

Monday 4	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Tuesday 5	Cappuccino Perfetto.	09.30-13.30	€ 150.00	€ 200.00
Thursday 7	Latte art.	09.30-17.30	€ 250.00	€ 300.00
Tuesday 12	Coffee & Cocktails	13.30-17.30	€ 150.00	€ 200.00
Wednesday 13	Bar Set up: Food Costs	09.30-17.30	€ 200.00	€ 300.00
Thursday 14	Brewing Foundation	09.30- 17.30	€ 250.00	€ 300.00
Wednesday 20	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Wednesday 20	Coffee Skills.	10.30-17.30	€ 250.00	€ 300.00
Thursday 22	Cupping for all. Open to the public	13.30-15.00	€ Gratis	€ Gratis
Tuesday 26-27	Brewing INTERMEDIATE (2 days )	09.30-17.30	€ 400.00	€ 500.00

#### March

Wednesday 6	Coffee Skills: Espresso & Cappuccino	09.30-17.30	€250.00	€ 300.00
Thursday 7	Latte art advanced with CHIARA BERGONZI	09.30-17.30	€ 300.00	€ 300.00
Monday 11	Introduction to coffee (4 hours)	13.30-17.30	€ 100.00	€ 150.00
Wednesday 12-14	Barista Skills. PROFESSIONAL. (3 days)	09.30-17.30	€ 700.00	€ 900.00
Monday 18	Cupping for all. Open to the public	13.30-15.00	€ Gratis	€ Gratis
Tuesday 19	Coffee Skills: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Wednesday 20	Cappuccino Perfetto	09.30-13.30	€ 150.00	€ 200.00



INTRODUCTION  
TO COFFEE



BARISTA  
SKILLS



BREWING



ROASTING



GREEN  
COFFEE



SENSORY  
SKILLS

For more information please contact the Accademia Vergnano: mail: [accademia@caffevergnano.com](mailto:accademia@caffevergnano.com)  
tel: 011-9427454, or visit the website: [www.caffevergnano.com](http://www.caffevergnano.com)

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## BARISTA SKILLS



**Foundation :** A SCA certified course which provides the first taste of a particular coffee discipline. A great way to get initial insight into the basic skills in an area and help you decide if you want to go on to learn more.

An introduction to the world of coffee, including how to set up and use the coffee grinder, the machine maintenance

**Intermediate :** A SCA certified course suitable for those already working in the area with a firm knowledge of the basic skills. Strengthen your knowledge of espresso extraction and how different parameters influence the extraction. It is not mandatory to hold the Foundation qualification in order to be able to participate in the Intermediate courses, but strongly recommended..

**Professional :** The Professional level is suitable for those wanting to pursue specialist knowledge at a high level in their field. Grind particle distribution, TDS espresso reading and water chemistry and indepth study in to other influencing factors.

**Cappuccino Perfetto :** A short practical course on the basics of foaming the perfect milk and pouring the perfect cappuccino

**Latte Art :** Dedicated to those who are learning the skills required for free pour latte art. Techniques for base designs leading to the more complex modern latte art.

## BREWING



**Introduzione to the world of brewing:** Discover what "brewing" is. A brief look into the different methods commonly introduced to Baristi.

**Foundation :** A SCA certified course for beginners. Brewing foundation is an entire day dedicated to discovering and understanding the various brewing methods. V60, chemex, syphon, Gina, clever e french press..

**Intermediate :** A SCA certified course that gives you the opportunity to learn about the inter-related effects of the variables in brewed coffee – freshness, roast level, grind, water chemistry and brew recipe

**Professional :** A SCA certified course that goes indepth into the parameters which effect brew quality.

**NUOVO**

**Coffee & Cocktails:** A breif course where various coffee extraction methods and the world of cocktails meet.

**NUOVO**

**Avviamento di un bar: Food Costs:** A break down of costs associated with the opening of a new location with particular attention paid to calculating food costs.

**NUOVO**

**Healthy & Fruity :** Different methods of extracting juices and creating fresh fruit and vegetables drinks for the healthy minded customers. New trends and methods for creating your own special recipes.

**Cupping per il pubblico :** A chance for the public to get close to the world of coffee by participating in a coffee "cupping" tasting session



Caffè Vergnano will periodically offer the possibilty of the SCA Diploma system for courses and exams in "Introduction to Coffee", "Roasting", "Green Coffee" and Sensory

### \*\*SCA Exam Prices:

	Punts	non SCA members	SCA members
Introduction to Coffee	10	€ 60.00	€ 60.00
Barista Skills/brewing Foundation	5	€ 60.00	€ 60.00
Barista Skills/brewing Intermediate	10	€180.00	€ 100.00
Barista Skills/brewing Professional	25	€270.00	€ 180.00

\*Prices do not include an adminstination fee of € 30.00

For more information please contact the Accademia Vergnano: mail: [accademia@caffevergnano.com](mailto:accademia@caffevergnano.com)

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