



**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: April - May - June

Caffè Vergnano clients	Non clients
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#### April

Wednesday 3	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Thursday 4	Latte art	09.30-17.30	€ 250.00	€ 300.00
Friday 5	Cupping open to the public	15.30-17.30	€ Free	€ Free
Tuesday 9	Healthy e Fruity with Ceado	09.30-12.30	€ 50.00	€ 75.00
Tuesday 9	Coffee and Cocktails	14.00-18.00	€ 100.00	€ 150.00
Wednesday 10	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Thursday 11	Cappuccino Perfetto	13.30-17.30	€ 150.00	€ 200.00
Wed-Thur 17-18	Brewing intermediate (2 giorni)	09.30-17.30	€ 400.00	€ 500.00
Friday 19	Latte art	09.30-17.30	€ 250.00	€ 300.00
Monday 29	Coffee shop start up: Food Costs	09.30-17.30	€ 250.00	€ 300.00

#### May

Thursday 2	Cold Brew introduction -Learn about summers new craze	NEW	15.00-17.00	€ Free	€ Free
Monday 6	Latte art		09.30-17.30	€ 250.00	€ 300.00
Wednesday 8	Barista Skills Foundation: Espresso & Cappuccino		09.30-17.30	€ 250.00	€ 300.00
Thursday 9	Cappuccino Perfetto		09.30-13.30	€ 150.00	€ 200.00
Friday 10	Cold brew - Coffee & drinks for the summer	NEW	09.30-13.30	€ 100.00	€ 150.00
Monday 13	Introduction to coffee		13.30-17.30	€ 150.00	€ 200.00
Tuesday 14	Barista Skills Foundation: Espresso & Cappuccino		09.30-17.30	€ 250.00	€ 300.00
Wednesday 15	Brewing Foundation		09.30-17.30	€ 250.00	€ 300.00
Thursday 16	A day with MATTEO BELUFFI	NEW	09.30-17.30	€ 300.00	€ 300.00
Friday 17	Cupping open to the public		10.30-12.30	€ Free	€ Free
Monday 20	Sensory Skills Foundation		09.30-17.30	€ 250.00	€ 300.00
Tuesday 21	Barista Skills Foundation: Espresso & Cappuccino		09.30-17.30	€ 250.00	€ 300.00
Wed-Thur 22-23	Barista Skills Intermediate (2 days)		09.30-17.30	€ 400.00	€ 500.00
Friday 24	Latte art		09.30-17.30	€ 250.00	€ 300.00

#### June

Monday 3	Barista Skills Foundation: Espresso & Cappuccino		09.30-17.30	€250.00	€ 300.00
Tuesday 4	Latte art		09.30-17.30	€ 250.00	€ 300.00
Tues-Thur 11-13	Barista Skills PROFESSIONAL (3 days)		09.30-17.30	€ 800.00	€ 900.00
Friday 14	Cupping open to the public		10.30-12.30	€ Free	€ Free
Tuesday 25	Barista Skills Foundation: Espresso & Cappuccino		09.30-17.30	€ 250.00	€ 300.00
Wednesday 26	Latte art		09.30-17.30	€ 250.00	€ 300.00

#### Special Discount!

Register directly on line at [www.caffevergnano.com](http://www.caffevergnano.com) and get a  
10% discount of all courses.



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 adminstation fee of € 30.00

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

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