



**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: July - August - September

July

			Caffè Vergnano clients	Non clients
Wed -Thur 3-4	Brewing Intermediate. 2 days	09.30-17.30	€ 400.00	€ 500.00
Monday 8	Cupping: A guided coffee tasting	13.30-15.30	€ Free	€ 20.00
Tuesday 9	Barista Skills: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Wednesday 10	Latte art	09.30-17.30	€ 250.00	€ 300.00
Wednesday 17	Health & Fruity, a Detox offer	13.30-17.30	€ 50.00	€ 80.00
Wednesday 24	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Thursday 25	Cappuccino Perfetto	09.30-13.30	€ 150.00	€ 200.00
Thursday 25	Coffee and Cocktails	14.30-17.30	€ 100.00	€ 150.00
Tuesday 30	Brewing Foundation	09.30-17.30	€ 250.00	€ 300.00
Wednesday 31	Barista Skills Intermediate. Day one of 2 day course	09.30-17.30	€ 400.00	€ 500.00

August

Thursday 1	Barista Skills Intermediate. Secondo giorno di di due giorni	09.30-17.30	€ ...	€ ...
Friday 2	Sensory Skills Foundation	09.30-17.30	€ 250.00	€ 300.00
Monday 5	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Tuesday 6	Latte art	09.30-17.30	€ 250.00	€ 300.00
Monday 26	Avviamento di un bar & Food Cost	09.30-17.30	€ 250.00	€ 300.00
Friday 30	Cupping: A guided coffee tasting	10.30-12.30	€ Free	€ 20.00
Friday 30	Health & Fruity, un' offerta Detox	13.30-17.30	€ 50.00	€ 80.00

September

Thursday 5	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Friday 6	Cappuccino Perfetto	09.30-13.30	€ 150.00	€ 200.00
Monday 16	Cupping: A guided coffee tasting	14.30-16.30	€ Free	€ 20.00
Tuesday 17	Barista Skills Foundation: Espresso & Cappuccino	09.30-17.30	€ 250.00	€ 300.00
Wednesday 18	Latte art	09.30-17.30	€ 250.00	€ 300.00
Thursday 26	Brewing Foundation	09.30-17.30	€ 250.00	€ 300.00
Friday 27	Sensory Skills Foundation	09.30-17.30	€ 250.00	€ 300.00

Special Discount!

Register directly on line at www.caffevergnano.com and get a
10% discount off 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

tel: 011-9427454, or visit the website: 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.

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

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.

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

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