



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: October - November - December

October

			Caffè Vergnano clients	Non clients
Thursday 3	Barista Skills Foundation: Espresso & Cappuccino*	09.00-18.00	€ 250.00	€ 300.00
Monday 7	Personal Wines: Getting close to the Whites	19.00-21.00	€ 40.00	€ 40.00
Wednesday 9	Latte art	09.30-17.30	€ 250.00	€ 300.00
Thursday 10	Introduction to Brewing	13.30-17.30	€ 150.00	€ 200.00
Monday 14	Cupping: A guided coffee tasting	14.30-16.30	€ 0.00	€ 20.00
Monday 14	Personal Wines: Getting close to the Reds	19.00-21.00	€ 40.00	€ 40.00
Tuesday 15	Cappuccino Perfetto	09.30-13.30	€ 150.00	€ 200.00
Monday 21	Personal Wines: Getting close to the important wines	19.00-21.00	€ 40.00	€ 40.00
Thursday 3	Barista Skills Foundation: Espresso & Cappuccino* En Espagnol	09.00-18.00	€ 250.00	€ 300.00
Friday 25	Coffee & Cocktails	14.00-17.00	€ 100.00	€ 150.00
Monday 28	Personal Wines: Getting close to meditational wines	19.00-21.00	€ 40.00	€ 40.00
Tuesday 29	Barista Skills Foundation: Espresso & Cappuccino*	09.00-18.00	€ 250.00	€ 300.00
Wednesday 30	Green Coffee Foundation	09.30-17.30	€ 250.00	€ 300.00
Thursday 31	Sensory Skills Foundation	09.30-17.30	€ 250.00	€ 300.00

November

Monday 4	Cappuccino Perfetto	09.30-13.30	€ 150.00	€ 200.00
Monday 4	Cupping: A guided coffee tasting	14.30-16.30	€ 0.00	€ 20.00
Friday 8	Coffee & Cocktails	14.00-17.00	€ 100.00	€ 150.00
Monday 11	Latte art	09.30-17.30	€ 250.00	€ 300.00
Tuesday 12	Latte art with World Champion MANUELA FENSORE	09.30-17.30	€ 300.00	€ 350.00
Monday 18	Brewing Foundation	09.30-17.30	€ 250.00	€ 300.00
Tuesday 19	Barista Skills Foundation: Espresso & Cappuccino*	09.00-18.00	€ 250.00	€ 300.00
Thursday 21	Barista Skills INTERMEDIATE. Day 1	09.30-17.30	€ 400.00	€ 500.00
Friday 22	Barista Skills INTERMEDIATE. Day 2	09.30-17.30		
Monday 25	Barista Skills Foundation: Espresso & Cappuccino*	09.00-18.00	€ 250.00	€ 300.00
Tuesday 26	Cupping: A guided coffee tasting	14.30-16.30	€ 0.00	€ 20.00

December

Wednesday 4	Barista Skills PROFESSIONAL. Day 1	09.30-17.30	€ 800.00	€ 900.00
Thursday 5	Barista Skills PROFESSIONAL. Day 2	09.30-17.30		
Friday 6	Barista Skills PROFESSIONAL. Day 3	09.30-17.30		
Thursday 12	Barista Skills Foundation: Espresso & Cappuccino*	09.00-18.00	€ 250.00	€ 300.00
Friday 13	Latte art	09.30-17.30	€ 250.00	€ 300.00
Monday 16	Brewing Foundation	09.30-17.30	€ 250.00	€ 300.00
Tuesday 17	Barista Skills Foundation: Espresso & Cappuccino*	09.00-18.00	€ 250.00	€ 300.00
Wednesday 18	Cappuccino Perfetto	09.30-13.30	€ 150.00	€ 200.00

*Il corso Barista Skills Foundation inizia alle 09.00 nel stabilimento di Santena

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



For more information contact the Accademia Vergnano: mail: accademia@caffevergnano.com
tel: 011-9427454, or visit the website: www.caffevergnano.com

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**AUTHORIZED
SCA TRAINER**
2017-2020



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, siphon, 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: A guided coffee tasting : A chance for the public to get close to the world of coffee by participating in a coffee



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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