



SYNC

PROFESSIONAL BARISTA COURSE

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This Professional certification sets a Stew apart, demonstrating a commitment to exceeding guest expectations and handling special coffee requests with confidence.

It opens opportunities to work on yachts where personalized service is key, and premium coffee preparation is a valued skill.

This is a small investment that adds significant value to your skill set and career.



WHO IS THIS COURSE FOR?



This course is perfect for beginners and intermediate Baristas looking to expand their skills, or enhancing their service skills as a Stew on board a superyacht and stand out in the industry.

This course not only covers the practical side in more detail and with more coffee beverage options, such as iced and blended drinks, but also covers different coffee types and brewing methods as well as some coffee cocktails. Included is Latte art.



WHAT THIS COURSE COVERS

- Tools of the trade
- Introduction to coffee beans
- Espresso machine setup and calibration
- Perfect espresso extraction
- Milk stretching, texturing, and basic latte art
- Preparation of all espresso-based beverages
- Barista lingo and etiquette
- Specialty coffee brewing techniques
- Latte art techniques and practice sessions
- Unusual coffee beverages (hot and cold)
- Blended coffee drinks, iced drinks, and coffee cocktails
- Practical Focus
- More coffee beverage options and detailed hands-on training
- Advanced latte art and coffee presentation
- Written and practical exams based on National Barista Championship rules
- Blending your own coffee bean varieties
- Costing coffee beverages





GET IN TOUCH FOR MORE

**For more information and
booking contact:**

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