

F U L C R U M

COFFEE



TRAINING GUIDE

To be a barista you must be part scientist, part artist. This series has been carefully planned by our team of Specialty Coffee Association certified trainers to bring you both - the technique and the mechanics, the art and the story.



INTRODUCTION TO COFFEE

Explore coffee in its historical, cultural, and social contexts. Understand what coffee is today, and why it matters. Integrate Fulcrum's philosophy of relationships and stories.

TOPICS:

History
Overview of Coffee Production
Specialty Coffee
Fulcrum Coffee



BARISTA TRAINING

Learn the basics of becoming a skillful barista by focusing on crafting espresso drinks and day-to-day bar operations and maintenance. Includes hands-on training on an espresso machine.

TOPICS:

What is Espresso?
Espresso Machine Components
Components of a Grinder
Dosing
How to Prepare an Espresso
Milk Steaming
Drink Building
Cleaning Espresso Machine
Bar Flow Efficiency
Attitude and Professionalism



BREWER TRAINING

Learn the art and science of manual brewing, applying basic concepts of physics and chemistry. This class includes hands-on training on various brewing devices.

TOPICS:

Introduction to Coffee Extraction
Grinding
Brew Methods
Filters
Control Parameters
Control Chart



SEED TO CUP

Where does coffee come from? How does it get here? A comprehensive guide to tracking coffee back to origin & following every step of transforming a seed on a farm to a cup in our hands.

TOPICS:

The Coffee Belt
Coffee Plant
Species and Varieties
Production
Processing
Shipping
Roasting
Grinding/Extracting



SCHEDULE A CLASS

We'd love to work with you.

To schedule a class, contact us at 425-741-3405.

Fulcrum Coffee | 4660 Ohio Ave South | Seattle

