

SWING'S

COFFEE ROASTERS



Barista Certification Program

Swing's recognizes that baristas, as the final link in the supply chain, must be exceptionally proficient in their craft in order to deliver customers the best possible experience and the finest example of our coffees. The Swing's Espresso Certification Program is designed to produce baristas who have mastered the basic tenets of espresso preparation and are prepared for advanced exploration of espresso technique and technology.

The program's small class size setting provides each student plenty of hands-on practice time as well as one-on-one tutoring with the instructor. The Certification Program consists of Espresso Basics, Milk Chemistry and Latte Art, and Extraction Analysis. The program culminates in a skills exam in front of a panel of judges; upon passage, the candidate will be awarded Swing's Espresso Certification.



Espresso Basics

Espresso Basics is an entry-level class appropriate for beginning baristas or for those who wish to hone their manual techniques. This course assesses the definition of espresso, its history and technology, under- and over-extraction, and provides a setting for palate calibration and shot examination. By the end of the class students will be able to prepare espresso using best practices, distinguish proper extractions versus faulty extractions, and adjust grinders to produce optimum results. The class concludes with an overview of daily equipment and workspace maintenance. Espresso Basics runs approximately 3 ½ hours and is a pre-requisite to Extraction Analysis.

Milk Chemistry and Latte Art

Milk is abundant in American espresso culture; it provides a luscious complement to the complexity and power of espresso and is the dominant component of many common beverages. Milk Chemistry and Latte Art breaks down the steaming process to a chemical level, providing a deeper understanding as to why milk behaves the way it does. The class provides hands-on training in proper steaming techniques and outlines distinctions in milk consistency and temperature between common beverages. The class finishes with a practice-and-pointers session on free-pour latte art. Milk Chemistry and Latte Art runs approximately 2 ½ hours and is a pre-requisite to Extraction Analysis.

Extraction Analysis

Extraction Analysis is an advanced espresso course. It is designed as a workshop-style interactive discussion exploring the various parameters at our disposal and how they affect the extraction of coffee compounds. Among the topics discussed are coffee "tones," balanced vs. subjective extractions, pressure profiling, and handling light roasts. Espresso Basics and Milk Chemistry and Latte Art are pre-requisites to Extraction Analysis.

For more information call (703) 370-5050
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