

## **2010 Espresso Training Seminars**

Session #	Dates
2010-1	March 24 - 26, 2010
2010-2	April 28 - 30, 2010
2010-3	May 26 - 28, 2010
2010-4	June 16 - 18, 2010
2010-5	September 15 - 17, 2010
2010-6	October 13 - 15, 2010
2010-7	November 17 -19, 2010
2010-8	December 15 -17, 2010

### **Tentative Program**

#### *Wednesday, Day 1*

8:30 a.m.	Coffee and Introductions
9:00 a.m.	Understanding Espresso
10:00 a.m.	Espresso Machine Explained
11:00 a.m.	Demystifying the Grinder
1:30 p.m.	Espresso Extraction Demonstration
2:30 p.m.	Espresso Extraction Lab: Hands On

#### *Thursday, Day 2*

8:30 a.m.	Coffee and Pastries
9:00 a.m.	Milk Safety and Milk Texturing
11:00 a.m.	Espresso Beverages
1:30 p.m.	Milk Texturing Demonstrations
2:30 p.m.	Milk Texturing and Espresso Beverages Lab: Hands On

#### *Friday, Day 3*

8:30 a.m.	Coffee and Pastries
9:00 a.m.	Blending for Espresso
10:00 a.m.	Discussion: Critical Look at Machines Machine Maintenance Choosing a Roaster Positioning for Competitive Advantage
1:30 p.m.	Espresso Beverage Preparation: Hands On