

SCA

BARISTA TRAINING



BARISTA SKILLS * BARISTA INTERMEDIATE * BARISTA PROFESSIONAL



COFFEE
SKILLS
PROGRAM



BARISTA
SKILLS



Specialty
Coffee
Association



Table of Contents

01	WHAT IS SCA (SPECIALTY COFFEE ASSOCIATION) ?
02	WHO CAN APPLY
03	WHAT YOU CAN LEARN
04	SCA BARISTA SKILLS COURSE CONTENT
05	SCA BARISTA INTERMEDIATE COURSE CONTENT
06	BARISTA SKILLS PROFESSIONAL COURSE CONTENT
07	ABOUT TRAINER
08	WHY CHOSE KAAPI SOLUTIONS FOR SCA
09	FAQ'S





What is SCA (Specialty Coffee Association) ?

01

The SCA is a globally recognized organization that sets education and quality standards for specialty coffee professionals in over 70 countries.

02

The SCA Barista Skills Professional course delivers advanced training for experienced baristas and coffee professionals, emphasizing mastery of brewing science, team leadership, quality control, and café business operations.

03

Elevate your expertise, lead teams confidently, and optimize café performance with industry-recognized certification.



Who can apply

- 01 Experienced baristas and head baristas – Minimum 6 months experience
- 02 Coffee shop managers and owners
- 03 Aspiring trainers and coffee consultants
- 04 Professionals seeking mastery in specialty coffee service



What you can learn



In-depth Espresso

Science– Explain water chemistry effects on espresso; analyze grind distribution and its impact; calculate and apply optimal extraction ratios.



Advanced Milk Chemistry & Texture

Theory– Describe milk proteins/fats and steaming effects; produce repeatable microfoam textures for varied drinks.



Sensory Skills & Flavor Profiling

Conduct systematic cupping and blind tastings; identify and communicate flavor descriptors and off-flavors.



Café Management: Stock, Hygiene & Workflow

– Design inventory systems and hygiene protocols; optimize service workflows to reduce waste and downtime.



Cost Control & Operational Efficiency

– Calculate food/beverage costings and KPIs; implement process improvements to increase margin and throughput.



Menu & Recipe Creation & Standardization

– Develop standardized recipes and SOPs; implement portioning and presentation guidelines for consistency.



Leadership & Team Training

– Deliver effective training sessions and feedback; coach teams to maintain quality under peak service.



SCA Barista Skills

Course Content

1. Introduction to Coffee

- Coffee origins and species
- Coffee processing basics
- Freshness and storage

2. Espresso Fundamentals

- What espresso is
- Espresso recipe basics
- Brew ratio, extraction time

3. Espresso Equipment

- Espresso machine parts
- Grinder components
- Basic machine operation

4. Grinder Adjustment

- Grind size basics
- Dosing coffee
- Distribution and tamping

5. Milk Techniques

- Milk chemistry basics
- Steaming milk
- Foam vs microfoam

6. Basic Drinks Preparation

- Espresso
- Cappuccino
- Latte
- Americano

7. Hygiene and Safety

- Cleaning equipment
- Bar workflow safety
- Food safety basics

8. Customer Service

- Basic service etiquette
- Drink consistency



SCA Barista intermediate

course content

1. Introduction to Coffee

- Coffee origins and species
- Coffee processing basics
- Freshness and storage

2. Espresso Extraction Science

- Brew parameters
- Brew ratio and yield
- Shot time and extraction balance

3. Dialing In Espresso

- Adjusting grind size
- Adjusting dose and yield
- Flavor troubleshooting

4. Grinder and Espresso Machine Calibration

- Grinder burr adjustment
- Machine pressure and temperature basics

5. Sensory Skills

- Taste balance
- Identifying extraction problems

6. Milk Science and Advanced Steaming

- Milk proteins and fats
- Microfoam creation
- Milk pouring consistency

7. Drink Construction

- Cappuccino standards
- Latte ratios
- Milk based drink variations

8. Latte Art

- Basic patterns
- Pouring techniques

9. Workflow and Efficiency

- Bar setup
- Multi drink preparation
- Speed vs quality

10. Café Operations

- Hygiene and safety standards
- Customer service
- Basic business awareness



Barista Skills Professional

Course Content

1. Coffee Extraction Science

- Solubles and extraction theory
- Extraction yield measurement
- Brewing variables interaction

2. Advanced Espresso Dialing

- Recipe development
- Pressure profiling
- Brew temperature impact

3. Grinder and Equipment Optimization

- Burr wear and maintenance
- Calibration techniques
- Equipment troubleshooting

4. Sensory Evaluation

- Professional tasting methodology
- Flavor analysis
- Quality control

5. Milk Science Advanced

- Milk composition
- Foam texture optimization
- Latte art precision

6. Workflow Design

- Bar efficiency systems
- Service flow optimization
- High volume drink production

7. Café Management Skills

- Training staff
- Quality control systems
- Coffee menu development

8. Preventive Maintenance

- Espresso machine maintenance
- Grinder maintenance
- Cleaning protocols

9. Coffee Quality Control

- Consistency monitoring
- Recipe documentation
- Sensory calibration

About Trainer – Sumit Choudhari



- Sumit Choudhari is an Authorized SCA Trainer (AST) with the Specialty Coffee Association and a seasoned coffee professional with over a decade of experience in barista skills, brewing, and roasting.
- A National Barista Champion (Gold Award Winner) and a Postgraduate Diploma holder from the Coffee Board of India, he brings deep expertise from farm to cup. He is also the author of Play With Your Palate.
- Jury member for NBC, the DaVinci Barista Competition, and the Filter Coffee Championship, with a strong focus on evaluating barista craftsmanship, brewing techniques, and sensory excellence in competitive settings.
- Collaborating on post-harvest and coffee quality initiatives with organizations like Coffee Board of India, Ryss Andhra, CSM (Fairtrade Certifications) and various farmer producer groups.
- Through Kaapi Solutions, he delivers practical, hands-on training programs designed to build skilled, confident coffee professionals

Why Choose **Kaapi Solutions** for SCA



Get hands-on training from industry-leading trainer Sumit, and master the art of coffee with expert guidance



Not just theory hands-on training that prepares you for real café operations



Earn certification that opens doors in the coffee industry



Connect, learn, and grow within a strong coffee community

FAQ's

➔ **Is SCA is Valid Internationally ?**

Yes. All the SCA certification courses are recognized globally, helping you qualify for barista jobs, café roles, and coffee entrepreneurship opportunities across countries

➔ **Do you provide the job placement ?**

No- we actively support our students by sharing valuable industry insights, connecting them with opportunities, and guiding them on how to prepare for interviews. Our strong network helps you stay informed and confidently pursue your dream coffee career.

➔ **Do you provide the Food/ accommodation for the training ?**

Food – Yes , accommodation – No (Trainee need to arrange by themself)

➔ **What is the Fee Structure ?**

Our offerings are tailored to meet different SCA certification training requirements, ensuring the right fit for every learner and business. Connect with us to discover the pricing and get started with your certification journey.

FOR VENUE AND DATES OF TRAINING

📞 **contact Us** 9818298297 ✉ **E-mail:** training@kaapisolutions.com