



START **YOUR** BARISTA JOURNEY





PROFESSIONAL BARISTA TRAINING

Barista training teaches the skills needed to prepare and serve high-quality coffee, including espresso extraction, milk steaming, and equipment handling.

It is important because it ensures consistency, improves speed and efficiency, reduces wastage, and enhances the overall customer experience while strengthening a café's & Barista's brand.

WHAT YOU CAN LEARN :

1. Coffee basics and espresso preparation
2. Milk texturing for various beverages
3. Latte art from basic to advanced levels
4. Participants will also learn about coffee origins
5. Flavor profiles, and tasting techniques,
6. Proper maintenance of espresso machines and grinders.



COURSES WE OFFER

LEVEL 1 (2-DAY) BEGINNER BARISTA COURSE

Designed for those starting their coffee journey, focusing on fundamentals such as espresso preparation, basic milk texturing, an introduction to latte art, coffee origins, flavour basics, and essential machine handling.

LEVEL 2 (5-DAY) ADVANCED BARISTA COURSE

Advanced Barista Course builds on these skills with deeper training in espresso techniques, advanced milk texturing, detailed latte art, understanding flavour profiles and tasting methods, equipment maintenance, and delivering high-quality customer service in a professional café environment.

VENUE :

Kaapi Solutions : Delhi Narayana, Mumbai Andheri East , Hyderabad Banjara Hills, Bangalore Sadashivanagar

On Site Training : We are open to conducting on-site training; however, the following equipment and materials are required:

- 1-2 espresso machines (depending on the number of participants)
- 1-2 grinders, (depending on the number of participants)
- Milk pitchers and thermometers
- Coffee beans from various origins
- Cupping bowls and spoons
- Cleaning and maintenance supplies

FEES : LEVEL 1 (2 DAYS) – ₹10,000
LEVEL 2 (5 DAYS) – ₹18,000
(100% ADVANCE)

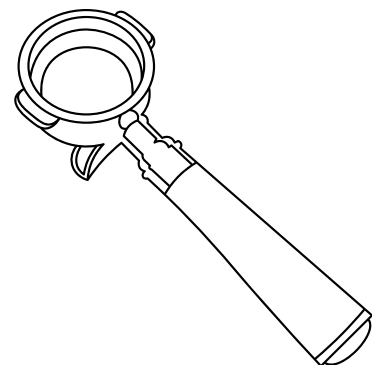
ADDITIONAL SERVICES ON PAID BASIS :

We also offer additional services for coffee shops, including barista assessment, store audits, and optional yearly training programs to ensure continuous skill development and consistent quality standards.

BARISTA ASSESSMENT :

5 BARISTA	RS ₹10,000
10 BARISTA	RS ₹25000

This is as per the NBC rules the technical assessment will be done.
(Training is not consider in this module)



CAFÉ AUDIT :

One Store	Rs 10,000
Two stores	Rs 25,000
Three stores	Rs 35,000
Four Stores	Rs 45,000
Five store	Rs 50,000



Report will be made and CAPA will be prepared
(As per ISO 22000: 2018 version in the audits will be covered)

ONSITE BARISTA TRAINING :

Once in two months	6 session in a year – Rs 150,000
Once in four months	3 sessions in a year –Rs 100,000
Once in six months	2 sessions in a year- Rs- 50,000
Yearly once	2 days in year – Rs- 27,000

Basic level 1 Barista training is covered. Stay and food will be provided by the client .



FOR MORE DETAILS

Delhi

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