

campus
by **COFFEE PLANET**



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What is

campus

by COFFEE PLANET

Excellence becomes a legacy when it is handed down.

At Coffee Planet, we believe in upskilling budding coffee enthusiasts into professional baristas and masters in their own right. Our portfolio of courses, run by leading industry experts, covers a wide range of subjects, from a basic understanding of coffee and bean origins to expert-level barista training.

Campus by Coffee Planet is where exceptional coffee connoisseurs find their calling. We run a range of programs at our specially equipped facility.





Team Building / Corporate Events

Finding the right team-building experience that suits everyone can turn into a struggle for ideas!

Coffee is an extremely popular beverage around the globe, which makes it no surprise that coffee is a perfect medium for team building! As coffee is a subject that most can understand and relate to, coffee team-building activities are highly accommodating to people of all ages and interests.

AED 600 / person

All Organizations



Options:

- Introduction to Coffee
- Roastery & Cupping Experience
- Latte Art Experience
- Sensory Experience



Introduction to Coffee

Explore the depths of specialty coffee—the journey of "crop to cup"—plantation, coffee species, roasting, blending, packaging, etc.—and how they relate to our everyday lives.

Course Outline:

- Journey From Farm To Cup
- Coffee Roasting & Freshness
- Sensory Experience
- Understanding various Brewing methods
- Introduction to Cupping and cupping protocols
- Impact of Water Quality & Temperature



AED 600 / person

Corporates, Airlines,
Business Owners, SME's,
Hotels, Home baristas,
Coffee Enthusiasts



Barista Enhanced

The Barista Enhanced workshop is designed for those who already have barista experience and want to fine-tune their skills in making high-quality espresso-based coffee menus and become professional baristas.

This advanced workshop focuses on basic cafe operation and intensive hands-on training in making espresso coffee, which enhances the technical skills in espresso extractions and milk frothing techniques.

AED 1000 / person

Hotels, Cafés, Baristas,
Coffee Business owners,
Home baristas / Coffee
connoisseurs



Course Outline:

- Journey From Farm To Cup
- Workspace Management & Workflow
- Espresso Process
- Espresso Extraction & Brewing
- Sensory & use of SCA flavor wheel.
- Milk Steaming
- Espresso Based Menu
- Cleaning, Health & Safety
- Customer Services & Café Management



Course Outline:

- Coffee Knowledge
- Brewing Method & Equipment
- 7 Essential Element of Brewing
- Brewing Process
- Brew Analysis
- Equipment Maintenance & cleaning



Brewing Enhanced

The Brewing Enhanced workshop is designed for baristas who have experience brewing coffee and enjoy brewing coffee each and every time, as well as for those who want to fine-tune their skills in making high-quality brews using different brewing methods.

This hands-on workshop will teach participants more in-depth skills and knowledge so that they can progress to the more complex aspects of preparing coffee. e.g., how to analyze your grind profile and how to match your grind to your brewing method to deliver the best cup possible.

AED 1000 / person

Hotels, Cafés, Baristas,
Coffee Business owners,
Home baristas / Coffee
connoisseurs



Coffee Xpert Trainer

If you're an experienced barista or are familiar with the duties of professionals in the coffee or service industry, you may want to consider a career as a Coffee Xpert trainer. There are a variety of skills that can help you succeed in this role, and honing these competencies can help you distinguish yourself from other candidates.

As a Coffee Xpert trainer, you're responsible for teaching and guiding aspiring baristas on the correct way to prepare coffee menu items, which requires an in-depth understanding of coffee and espresso drinks.

AED 2000 / person

Experienced Baristas,
Hotels, Coffee Shop chains
(cafes with multiple
outlets), Coffee Business
owners



Course Outline:

- Journey From Farm To Cup
- Workspace Management & Workflow
- Understanding Coffee Equipment
- Espresso Process
- Espresso Extraction & Brewing
- Sensory Experience
- Milk Steaming
- Espresso Based Menu
- How to deliver the Coffee Training
- Delivery sessions
- Cleaning, Health & Safety
- Customer Services & Café Management
- Final Assessment



Course Outline:

- The importance of Milk Texturing
- Milk frothing and texturing techniques
- Milk steamed vs Milk Froth
- Free pour of your first latte art
- Basic pattern for latte art
- Contrast & Symmetry
- Visual foam quality
- Harmony
- Difficulty
- Overall appeal



Latte Art Experience

Discover the artistry of crafting visually stunning and delicious coffees with our Latte Art course. Designed for coffee enthusiasts and those with a foundational understanding of coffee, this workshop unveils the secrets to creating impeccable latte art that will captivate both the eyes and the taste buds. Explore the significance of milk texture and master the techniques for frothing and texturing milk to perfection. Through hands-on practice, you will develop the skills to execute your first free pour latte art. Additionally, you will delve into a variety of styles and designs, expanding your repertoire and unleashing your creativity.

AED 600 / person

Hotels, Cafés, Baristas,
Coffee Business owners,
Home baristas / Coffee
connoisseurs



SCA – Introduction to Coffee

The Introduction to Coffee course is ideal for anyone who is new to specialty coffee. It charts coffee's journey from its origins in Ethiopia to the major commodity that it is today. This course gives a general overview of the specialty coffee supply chain and explores topics such as history and cultivation, variables that affect coffee quality, the basics of sensory analysis, the fundamentals of roasting, factors of coffee freshness, and the principles of brewing drinks.

This interactive course also includes cupping, an industry-specific process for evaluating coffee through a sensory experience.

AED 1200 / person

Corporates, Airlines,
Business Owners, SME's,
Hotels, Home baristas,
Coffee Enthusiasts



SCA - Barista Skills Foundation

The Barista Skills Foundation course allows learners to gain an introductory understanding of coffee itself as well as the foundational skills required to set a grinder, make espressos, foam and texture milk, and use latte art techniques as per SCA quality standards while implementing health and safety practices and customer service.

AED 1400 / person

Corporates, Airlines,
Business Owners, SME's,
Hotels, Home baristas,
Coffee Enthusiasts



SCA - Barista Skills Intermediate

The Barista Skills Intermediate course builds on the concepts and skills introduced in the Foundation course. It is ideal for someone who has barista skills experience and wants to explore how to improve coffee quality and prepare for more complex job functions found in the barista profession.

AED 2800 / person

Corporates, Airlines,
Business Owners, SME's,
Hotels, Home baristas,
Coffee Enthusiasts



SCA – Brewing Foundation

The Brewing courses cover numerous brewing methods as well as the brewing variables that affect quality. Hands-on learning is emphasized with a focus on grind profiles, brewing methods, coffee strength measurements, and coffee extraction charting.

The Brewing Foundation course introduces the learner to the different methods of brewing coffee. The learner will receive theoretical and practical hands-on instruction for a range of devices, including automatic and manual gravity brewers, as well as other commonly used brewers within their local culture.

AED 1400 / person

Corporates, Airlines,
Business Owners, SME's,
Hotels, Home baristas,
Coffee Enthusiasts



SCA – Brewing Intermediate

The Brewing Intermediate course builds on the concepts and skills introduced in the Foundation course. It is ideal for someone who has brewing experience and wants to further explore how to improve coffee quality. This course covers a wide range of topics, including an exploration of the brewing process in terms of device usage, extraction order, and wetting; the essential elements of brewing and their individual influence on the final cup; the scientific measurement of extracted coffee strength and charting a coffee's extraction; the analysis of brewed coffee and espresso and adjustments to consider in order to deliver a correctly extracted, well-balanced cup; and more.

AED 2800 / person

Corporates, Airlines,
Business Owners, SME's,
Hotels, Home baristas,
Coffee Enthusiasts



SCA – Sensory Foundation

Sensory skills courses cover concepts and skills relevant to the evaluation of coffee and related products. The content of these interactive courses includes sensory science, industry-specific protocols, common sensory attributes of coffee, physiological sensory training, and more.

In the Sensory Skills Foundation course, learners gain the ability to differentiate certain sensorial aspects of coffee, including body, acidity, bitterness, and more.

AED 1400 / person

Corporates, Business Owners, SME's, Hotels, Home baristas, Coffee Enthusiasts



SCA – Sensory Intermediate

The Sensory Skills Intermediate course builds on the concepts and skills introduced in the Sensory Skills Foundation course and prepares the learner for more complex job functions in the sensory evaluation of coffee and related products.

This course covers a wide range of topics, including the physiology of taste and aroma; the types of sensory analysis tests; the operation of a cupping session; the diversity of coffee attributes; the use of the SCA Flavor Wheel and WCR Sensory Lexicon; and the implementation of a sensory analysis panel and session.

AED 2800 / person

Corporates, Business Owners, SME's, Hotels, Home baristas, Coffee Enthusiasts



Q Grader Arabica - CQI

CQI's Q Coffee System is an internationally recognized program for evaluating cup quality based on a standardized system for Arabica coffee using protocols developed by the SCA. A Q Arabica Grader is a highly trained and calibrated coffee taster who evaluates coffee using SCA cupping standards and protocols.

About the course:

The Q Arabica Grader Combo Training and Exams six-day course is rigorous, and consequently, some students find it difficult to pass all exam portions the first time through. The final day will allow participants to retake certain tests as needed in hopes of completing the certification. Participants who pass all exams earn a Q Arabica Grader certificate.

AED 11,025 / person

For coffee professionals who want to certify and master their skills and knowledge in their career.





Q Grader Robusta - CQI

This course combines training and testing to reinforce students' understanding of the Q Robusta Grading process while measuring their ability to evaluate Robusta coffee according to the established CQI Fine Robusta standards and cupping form. Those successfully completing this course will be able to objectively evaluate Robusta coffees based on cup quality and origin and provide feedback on cup nuances, defects, and flavors. Participants who pass all exams earn a Q Robusta Grader certificate.

About the course:

During this Q Robusta combo class, the attendees will compare a good, fine Robusta with the commercial ones. Also cupping arrays of fine Robusta coffees from all around the world!

AED 11,025 / person

For coffee professionals who want to certify and master their skills and knowledge in their career.

CQI Courses are scheduled starting December 2023



Campus takeaways:

- ❖ Snacks and refreshment will be provided during the session.
- ❖ Lunch will be available for the students who are attending the full day course.
- ❖ Campus certificate issued to each student upon completing the course.
- ❖ Course related handouts
- ❖ Campus goody bag





Why Train

- Training motivates staff, increases quality, and enables consistency. In turn, it results in better productivity, reduced costs, and repeat customers.
- Formal training can give your employees the knowledge they need to do their jobs well and the passion and motivation to work hard at them.
- On-the-job training will allow them to apply this knowledge, consolidate it, and refine their skills. Wider reading will expose them to the latest trends and innovations. Experimentation will give them the opportunity to push the boundaries of their knowledge and test their understanding.
- The best employees are those who take advantage of every learning opportunity. And the best employers support them in this, knowing that they too will see the benefits.
- Simply put, training can be a profitable investment for coffee professionals and business owners.



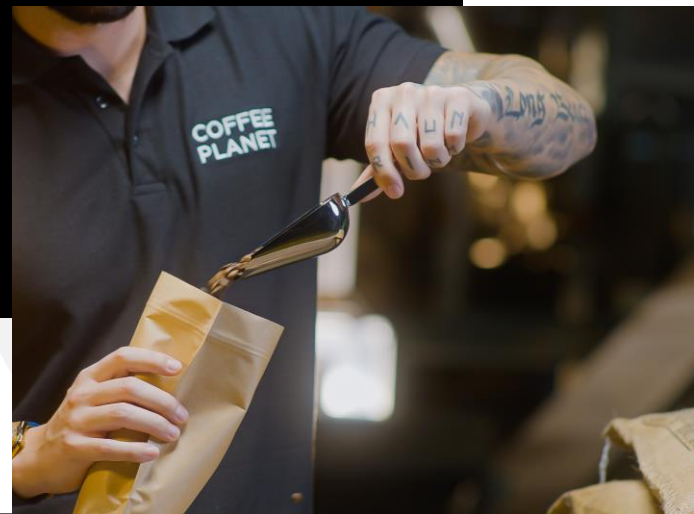


Why

campus

by COFFEE PLANET

- We know what you do, who you are, your coffee, your machines—we are your coffee partners already!
- One-stop shop: 360 plus solution!
- Our brand identity in the market
- We deliver on a much larger scale than others
- Bespoke solutions over standardized training providers
- Ready to deliver training from June 2023 onwards



Course	Duration	Price (in AED)
Team Building/Corporate Events	4 hours	600
Introduction to Coffee	4 hours	600
Barista Enhanced	8 hours	1000
Brewing Enhanced	8 hours	1000
Coffee Xpert Trainer	16 hours	2000
Latte Art Experience	4 hours	600
Introduction to Coffee - SCA	8 hours	1200
Barista Skills Foundation - SCA	8 hours	1400
Barista Skills Intermediate - SCA	16 hours	2800
Brewing Foundation - SCA	8 hours	1400
Brewing Intermediate - SCA	16 hours	2800
Sensory Foundation - SCA	8 hours	1400
Sensory Intermediate - SCA	16 hours	2800
Q Grader Arabica - CQI	6 days	11,025
Q Grader Robusta - CQI	6 days	11,025

Thank you



For more information, contact us at campus@coffeeplanet.com