

Gambilongo
CAFFÈ



Invest in
your future!



Discover our
courses and
becomes lover of
coffee world!



Learn the profession and art of cafeteria and aims at a competitive and high level of training professional!

Our Academy offers training courses for both professional and non-professional baristas, or simply coffee lovers. Some of the modules offer the possibility of SCA (Specialty Coffee Association) certifications recognized in the national and international field.

OUR COURSES

Becomes a
professional
in the world of
coffee

1. ESPRESSO TRAINING
2. LATTE ART
3. GREEN COFFEE
4. SENSORY
5. BREWING
6. ROASTING
7. MOKA DAY
8. BARISTA SKILLS

Most courses are divided into three levels:
Foundation (1 day); **Intermediate** (2 days); **Professional** (3 days).
The days are 7 hours each, from 9:00 to 16:00

01. Espresso Training



The Espresso Training is the ideal course to start a first approach in the world of coffee and beyond. The

PROGRAM

- First botanical approach, collection method, processing processes;
- Storing coffee, the right method for do not run into problems or degradation: the enemies of coffee;
- Setting up the espresso machine;
- Espresso machine, how does it work?
- Differences between coffee grinder on demand and volumetric;
- The perfect espresso, how to recognize it;
- Latte art, techniques and secrets essential micro foam emulsion for latte art, cups and milk cans to use;
- Cleaning and sanitizing of all equipment used , with certified products.

DURATION

-
4 Hours

TRAINER

-
Jonathan Bruno

CERTIFICATION

-
Gambilongo Academy



02. Latte Art



Aimed at all those who want to approach the world of milk art, the course aims and aims to improve the aesthetics and quality of cappuccino. For a "perfect" cappuccino!

FOUNDATION

- Milk, milk cups, indicated material and shape
- The micro foam milk emulsion
- Techniques and secrets of cup and milk jug grip
- Realization of the first figures, the classic Italian certified cappuccino, the heart the leaf and the tulip
- Cleaning and maintenance of all equipment used

INTERMEDIATE

- First approach to the various and different milk emulsions, more or less elastic for different designs
- New patterns: reverse the vortex the swan and much more

PROFESSIONAL

- Possibility of preparation for SCA competitions, rules of judges evaluation cards and much more
- Complex 300 ml cup designs with many elements in cup, technique (Slow, dropping etc etc)
- Cleaning in symmetry contrast cup
- Different milk different foam different temperature, how to make the most of the milk
- Possibility to orient the course according to your needs

DURATION

–
3 Modules; 42 hours

TRAINER

–
Jonathan Bruno

CERTIFICATION

–
Gambilongo Academy

03. Green Coffee

This course aims to acquire the skills, in evaluating know and market the raw. To know the various botanical species, the measurement of the humidity and density of the raw, the classification of the green, the classification of the defects for the SCA* the classification of the riddles and the market of the futures.



DURATION

3 Modules; 42 hours

CERTIFICATION

SCA

FOUNDATION

- The green coffee, from the plantation to the final cup
- Cultivation, the coffee belt the equatorial belt
- Climate impact
- Collection methods and processing
- Defects, classification of defects SCA and Brazilians, crop
- Humidity and Hygrometer, different problems.
- Market, listed coffee, futures market and bio certifications
- Cupping: Brazilian method how to evaluate a coffee sample

INTERMEDIATE

- Beyond the "arabica and robust" the concept of varieties and cultivars
- Structure and nomenclature of the grain, the processing processes and its organoleptic changes
- Measuring density and humidity
- Mushrooms, toxins and coffee moulds
- Coffee trading, the Incoterm system
- The concept of differential in the price of coffee
- Practical tests for variety and defect identification, moisture and density measurement
- Cupping test: distinguish if the coffee tasted is equal to the sample given
- Practical tests on the intermediate SCA green coffee exam

PROFESSIONAL

- Cupping on the Intensity of defects; to define quality stability; for the evaluation of sample freshness and harvest year
- Create a coffee/ a blend that meets customer requests. The matching blend
- Manage a mixture as crops and stocks. Complementary coffees
- Sorting and cupping a specialty coffee with the SCAA tasting board
- Definition of the price of the latter coffee

04. Sensory

The course aims to evaluate a coffee using its own sense organs. Recognize and compare the organoleptic characteristics of coffee. Recognize the basic taste of coffee: sweet, sour and bitter, continuing by exploiting our senses recognizing the fruity, floral, spicy, up to chocolate, evaluating the various astringency defects up to the sensorial evaluation of taste, flavor, body.



DURATION

3 Modules; 42 hours

TRAINER

Jonathan Bruno

CERTIFICATION

SCA

FOUNDATION

- The tasting and its phases: visual, olfactory, gustatory, tactile and aftertaste.
- Acidity, bitterness, sweetness, body, flavour: the use of professional terminology.
- The SCA Flavour Wheel and its division into Enzymatic, Sugar Browning and Dry Distillation
- What is cupping, the professional coffee tasting system.
- The concept of coffee specialty and Cup of excellence
- Cupping of different coffees: arabica, robusta, recognition of some typical coffee defects
- The espresso tasting, the espresso tasting card, the role of sugar

INTERMEDIATE

- The different tasting protocols, in cupping and triangulation forms
- Recognize different acids at different concentrations
- Recognize and order solutions more or less bitter, more or less acidic or sweet solutions
- Identification of individual aromas, not by family
- Set up and conduct a cupping session
- Triangulation exercises between cupping, filter and espresso coffee
- Recognition exercises between different coffees

PROFESSIONAL

- Align the student with coffee market standards
- Identify and evaluate the qualities of green coffee to define a specialty coffee
- Measure and accurately describe the characteristics of the coffee using the technical terminology
- Learn how to generate repeatable sensory measurements and interpret their results.
- Being able to take on the role of panel leader in a company.

05. Brewing

Know the extraction methods from V60 to cold brew (cold extraction) through the aero press chemex and much more.

FOUNDATION

- Introduction to brewing
- Strength and extraction, the SCA Brewing chart
- The French press
- The world of Drippers (V60, CHEMEX...) practical tests
- Clever and Bonavita Dripper, the syphon, the aeropress, practical tests
- Italian coffee makers (Moka and Napoletana) and from the world
- Cold coffee: Cold drip and cold brew and final tasting!

INTERMEDIATE

- The use of brew charts and their practical use
- The use of refractometers
- How to measure and change strength and extraction in an extraction
- Modulate extraction in a cold brew
- The role of water and its chemical composition
- Extraction by various methods (v60, Chemex, Syphon, Kalita wave...) using water with different mineral contents
- The concept of bimodal grinding and the role of fines
- Extraction with different filter media with the same coffee to understand they change the aromatic profile
- Particle size analysis, introducing the concept of particle size curve



PROFESSIONAL

- Analyze the Brew Control Chart the cups prepared by changing the extraction parameters.
- Testing different extraction water temperatures affects the quality of the drink, and how preinfusion (so-called blooming) or turbulence affects the Brew Control Chart.
- Extract and measure with the Brew Control Chart drinks with 16%,20% and 24% extraction percentage maintaining the same strength and best explain the result in the cup.
- Prepare three cups with the same extraction percentage of 20% but with different strengths (1.15%, 1.35% and 1.45%)
- With sieves (Kruve type) will be analyzed the impact of different particulate measurements for coffee extraction and the role of fines and boulders.
- Use bypass technique to properly dilute the drink
- Water we measure with the new SCA Water Chart alkalinity, total hardness and Ph, to have an accurate picture of the water used

DURATION

3 Modules; 42 hours

CERTIFICATION

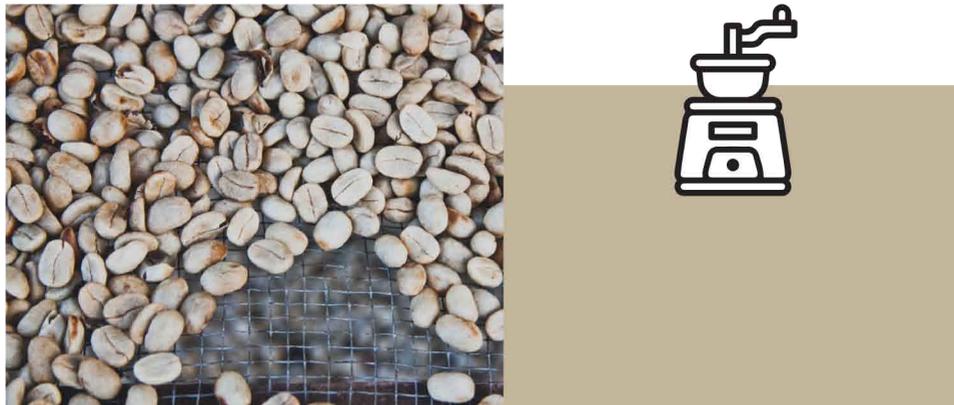
SCA

06. Roasting

Learning the necessary skills in the world of roasted coffee, the course aims to identify and understand the phases of roasting, physical and chemical changes, roasting curves, software and much more.

FOUNDATION

- What green coffee for what result in cup
- How the process, variety and altitude of coffee cultivation affect the roasting process
- How to choose the toaster machine?
- Physical and chemical elements of roasting.
- Recognize the colors of the coffee in the various stages
- Cooling and degassing of coffee
- The concept of profile and roasting curve
- Practice: roast management and the most classic mistakes in roasting coffee
- Professional coffee tasting in cupping
- Creating a mixture



INTERMEDIATE

- The measurement of humidity and green density as a function of roasting
- Measuring the color of the roast with colorimeter
- Turning point and development time: how the various stages of roasting affect the final taste.
- Management of the phases during toasting
- Roasting software: Artisan, Cropster and others
- Roasting defects: how to recognize them
- Practical exercises of roasting and tasting in cupping blind

PROFESSIONAL

- The technical terminology of organoleptic description of the toasted
- Ability to describe the main browning and degradation reactions of acids, in terms of gustatory development and aromatic molecules involved
- Packaging: role of CO2 and oxidation. Packaging material, unidirectional valves.
- Mixing: grain selection, number of components, product purpose (espresso, filter, milk, sugar)
- The management of the rate of rise
- Ability to roast reaching a reference color, planning and following different profiles
- Know how to recognize in the tasting and blind subtle differences in the roasting profile
- Knowing how to recognize in tasting and blind small defects in the toasted
- Ability to identify by sensory analysis different roasting profiles of the same color with development times and speed of variation
- Describe the results using the correct technical terminology.

DURATION

3 Modules; 42 hours

CERTIFICATION

SCA

07. Moka Day



This course is organized especially for coffee lovers, who want to replicate each extraction using and creating their own recipes and make their own perfect Moka

PROGRAM

- History and origin;
- La Moka the materials on the market and their differences, steel or aluminum? ;
- The choice of raw materials, water and coffee;
- The brew ratio, the secrets of the perfect moka;
- The Moka control chart;
- Brewing, we know other extraction methods V60, Syphon, French press, aeropress, Cold Brew;
- Tasting and tasting both in blend and in single origin;
- Cleaning and maintenance of all the equipment used, with detergents and specific products to safeguard health and the equipment itself;

DURATION

3 hours

TRAINER

Jonathan Bruno

CERTIFICATION

Gambilongo Academy

08. Barista Skill



To learn or restructure restructure the professionalism of the bartender starting from two words: quality and knowledge. The course is internationally recognized by the Italian Barista Method system and is valid for the SCA Barista Skills Foundation exam.

DURATION

3 Modules, 42 hours

TRAINER

Jonathan Bruno

CERTIFICATION

SCA

FOUNDATION

- Botany, difference between Arabica and Robusta; collection methods and processing processes
- The espresso machine; The coffee grinders volumetric and on demand
- Extraction of express practical evidence
- The brew ratio and the first approach to the tds refractometer
- The milk emulsion, a micro foam indispensable and the equipment to be used for milk art
- Operation and maintenance of equipment

INTERMEDIATE

- Coffee Botany, Coffee Family Tree, Drupe structure
- Working processes; grinding and extraction
- The perfect espresso, body cream aroma and flavour
- Refractometer, tds and espresso control chart
- Milk, milk art heart leaf and tulip
- Word flow; Health and hygiene
- Drink cost

PROFESSIONAL

- Arabica and robusta arabusta, variety cultivar
- The Terriors, how they affect
- Sca specialty coffee
- Processing of raw materials
- Defects, Human laser optical selection
- Chemical composition of roasted and green coffee and decaffeination
- Milk art; The cream texture
- Roasting
- The importance of water, chlorine calcium magnesium and carbonates and filtration systems
- The grinder; Coffee extraction; HACCP critical control points; On selling UP selling
- Break even point
- Express formulas

09. Cocktaileria Base



The Basic Cocktaileria course is ideal for getting started in the world of cocktails and aspiring to become a Barman.

PROGRAM

- Difference between liqueurs and distillates
- Service Fees: corrections of soft drinks and quantity of smooth product to serve
- Aperitif Drink: How to prepare, how to decorate, correct doses.
- How to cut fruit properly
- Basic equipment needed
- Ice: why and how much?



DURATION

4 hours

CERTIFICATION

SCA

Jonathan Bruno

Coffee Maker

Class 1990, he studied coffee shop and latte art, feeding in him a continuous hunger for knowledge and knowledge. So he follows SCA training courses, cultivating his dream, SIGEP that will crown in 2018, when at the final he ranks at the 5th place among competitors in Italy: a great achievement that made him proud of the efforts made until then.

In 2020, he became a judge for SCA Italy (judge for milk art, judge for sensory baristas, judge brewing). He tells us: "Racing is a unique and unforgettable emotion, something that can neither write and nor tell, you have to live the advice to anyone, Judging?"

"I wanted to differentiate my every cappuccino from the mass, leave my signature"

involves so much knowledge preparation and above all so much responsibility, because you know the work behind every competitor."

Today he is a trainer for Gambilongo Group, he deals with customer training, quality control, puts his skills at the service of partners and those who want to start a training path. To date

Jonathan Bruno

is the reference trainer for Calabria and south Italy of Espresso

Academy, school of Cafeteria between the most renowned to the world.



Do you want to enroll in one of our
courses? Do you have any questions?
Do you want more information?
Contact us now or come and visit us
at the Academy!

We are waiting for you!





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SCA, Specialty Coffee Association, is a organization that sets professional standards in the world of coffee. SCA certifications are recognized worldwide.