



UNCLE RUSS COFFEE ACADEMY

❖ 3D+2D Latte Art Workshop

COURSE DESCRIPTION

Enjoy a latte art workshop and learn how to make latte art from Experienced Barista and Trainer in the coffee industry. Fresh espresso base and just-frothed milk are 2 important ingredients in order to create a decent latte art design. We will only use Fresh espresso (not spooning pre-ground coffee powder) and Milk during your Hands-on latte-art practice.

With a small class size, our trainer will guide you through the secrets of latte art and the presentation of coffee, providing you with hands-on experience in creating basic latte art patterns. You will be impressed by the passion and experience of the knowledgeable trainers.

COURSE INFORMATION

Course Fee:	HKD450
Tutors:	Virginia Tam (SCAA Lead Instructor, SCAE Authorized Trainer & Certifier) Sherpa Angtemba (SCAE Coffee Diploma Certifier, experienced barista of Uncle Russ Coffee)
Capacity:	4 – 12
Duration	1 lesson (2 hours)
Location:	Room A, 16/F, Heung Wah Industrial Building, 12 Wong Chuk Hang Road, Aberdeen

CLASS OUTLINE

1. Introduction to Basic Espresso Making
2. Introduction to Steaming Milk Foam (the Secret of steaming a smooth shiny milk)
3. Introduction to two different techniques of latte art: 1) Free Pouring and 2) Etching
4. Hands-on practice by students (frothing your own milk with espresso machine)
5. Heart & Rosetta teaching
6. Other latte art patterns
7. How to make latte art at home