Espresso Italiano Tasting

Learn how to recognize and evaluate the true Italian Espresso

Making a perfect espresso is not a simple task. A large number of variables has to be kept under control: the coffee blend, the coffee grinder, the espresso machine and the barista’s hand of course.

Every single variable will influence the final result: the assessment of the cup quality is up only to the taster.

Learn how to distinguish good Italian espresso from poor one and how to get a precise sensory profile of the cup in front of you.

Contents
▪ espresso tasting: aims, enviromental and psychological conditions of tasting;
▪ the judgment of the senses: the visual, aromatic and gustative-tactile evaluation;
▪ the tasting card: what it is and how to use it;
▪ the geography of coffee production and consumption, the coffee growing and harvesting, the coffee processing
▪ coffee roasting and its chemical and organoleptical transformations, the packaging methods and their influence on the conservation of aromas, the blend and its influence on the final cup;
▪ the coffee grinder and the espresso machine: different types, how to choose them, how to use them to get always a perfect espresso, how to maintain them.

Improve your tasting skills
You will taste and judge different espressos based on different blends and single origins and prepared in different ways. You will even tastes faulty espressos to learn to distinguish top-quality espresso from defective one.

Espresso tasting license
At the end of the class you can take the exam to get the tasting license.

Date
20 October 2011
8.30 AM – 17.30 PM (18.30 PM for the students taking the license exam)

Location
Permanent Training Point
“Caffè Agust”
Via Antonio Allegri, 125
25100 Brescia – ITALY
Google Map

Partner Hotel
Best Western Hotel Master
Via Luigi Apollonio, 72
25128 Brescia – ITALY
Ph. +39 (0)30 399 037
www.hotelmaster.net
Google Map

(to book your room please write to master.bs@bestwestern.it)

▪ Single room with breakfast and parking included: € 79.00
▪ Double room for single use with breakfast and parking included: € 84.00
▪ Double room with breakfast and parking included: € 94.00
▪ Dinner: 2 courses, water and coffee: € 20.00
(à la carte ordering also available)

Transportation from Brescia to the Host show in Milan
You can easily reach the Host show in Milan by taking the train from Brescia Railway Station to Milan Central Railway Station and then taking the subway to the exhibition. Approximate travel time: 1,5 h.
Espresso Italiano Tasting

COURSE FEE
€ 290.00 (VAT included)

Wire transfer to the order of:
Centro Studi Assaggiatori Soc. Coop.
SWIFT: BLOPIT22XXX
IBAN: IT34 Y 03500 11215 00000005611
Bank: Banco di Brescia
Branch: Agenzia 10 di Brescia

The course fee includes the book Espresso Italiano Tasting and any other training material, the lunch and the transportation by taxi from the Hotel Master to the location of the course.

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MEMBERSHIP AND EXAM FEE
€ 130.00 (VAT included)

At the end of the class you can take the final exam to get the tasting license.

Wire transfer to the order of:
Istituto Internazionale Assaggiatori Caffè
SWIFT: BLOPIT22XXX
IBAN: IT49 I 03500 11215 00000006129
Bank: Banco di Brescia
Branch: Agenzia 10 di Brescia

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REGISTRATION FORM
Family name
First name
Phone
Fax
E-mail
Signature

Please issue the invoice to:
Company name
Address
Postal code
City
VAT code

In accordance to the Italian law, we will issue an invoice for the Course Fee. For the Membership and Exam Fee you will receive a receipt from the International Institute of Coffee Tasters.

REGISTRATION DEADLINE
30 September 2011

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REGISTRATION & CANCELLATION POLICY
- The minimum participants is 12.
- In case the minimum participants is not reached by the registration deadline, the course will be cancelled and the fees will be refunded
- The registration can only be confirmed upon receipt of full payment
- In case of no-show or early departure no refund will be issued

CONTACT INFO
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