



INTERNATIONAL INSTITUTE
OF COFFEE TASTERS



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, environmental 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 taste 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.hotelmater.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.



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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 000000005611
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 to the order of:
Istituto Internazionale Assaggiatori Caffè
SWIFT: BLOPIT22XXX
IBAN: IT49 I 03500 11215 000000006129
Bank: Banco di Brescia
Branch: Agenzia 10 di Brescia

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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

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.

PRIVACY STATEMENT

This data will be processed in accordance to the Italian Law on privacy 196/03.

CONTACT INFO

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