



INTERNATIONAL INSTITUTE
OF COFFEE TASTERS



M1 - Espresso Italiano Tasting (27 Oct 2014)

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

27 October 2014

8.30 AM – 5.30 PM (6.30 PM for the students taking the license exam)

Location

Brescia

Suggested Hotel

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

(Before booking your room write us to receive the update rates)



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M2 - Espresso Italiano Specialist (28 Oct 2014)

Master the espresso machine and the coffee grinder

Pushing a button is not enough to get a perfect espresso every time your customer asks for one. In the “Espresso Italiano Specialist” training course you will learn how to choose the coffee blend and to manage it. Moreover you will have a very in-depth look into the influence of the machinery on the sensory profile of the Italian espresso.

Theory includes:

- the coffee blend: how to choose and manage it, how to evaluate its sensory quality and the price/quality ratio, how to get the best out of it;
- the coffee grinder: how to choose and maintain it, sensory anomalies of the espresso depending on the coffee grinder;
- the coffee machine: how to choose and maintain it, sensory anomalies of the espresso depending on the coffee grinder.

Practice will deal with:

You will taste and judge different espressos based on different blends and prepared in different ways (different grinding levels and different espresso machines extracting conditions). Some of the preparations are faulty so that you learn to distinguish top-quality espresso from defective one.

Date

28 October 2014

8.30 AM – 5.30 PM

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Location

Brescia

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Suggested Hotel

Best Western Hotel Master
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M3 – Sensory Psychophysiology (29 Oct 2014)

Get a in-deep training in sensory analysis

The objective of the course is to introduce sensory analysis and its fields of application, not only for coffee but for any product to be consumed which can be assessed by sense organs. Strongly interactive and featuring several activities as well as theory classes, this course is tailored to enable the participants to develop the necessary knowledge regarding the potential of their own sensory organs and the mechanisms which lead to the interpretation of a stimulus and to measurement of perception.

Theory includes:

- the path from stimulus to perception: what happens in the physiologic and psychological ambit;
- sight, hearing, smell, touch and taste: how they work, potentials and limits;
- mechanisms and powers of synaesthesia.

Practice will deal with:

- personality test;
- visual perception test,
- smell perception and identification test;
- tactile and taste sensation perception test;
- discrimination capacity test.

Date

29 October 2014

8.30 AM – 5.30 PM

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Location

Brescia

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Suggested Hotel

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EIT - Espresso Italiano Trainer (30 Oct 2014)

Become an ambassador of the true Italian Espresso

The Espresso Italiano Trainer is entitled to hold the seminars “Espresso Italiano Experience” on behalf of the International Institute of Coffee Tasters. He is an ambassador of the Italian espresso culture and passes on information and basic tasting techniques to students, in order to evaluate the drink.

The seminar “Espresso Italiano Experience” provides a basic training for the Italian espresso tasting. The basic principles of sensory analysis and the use of the tasting card must be passed on to participants in an intuitive way, alternating theory and practice of tasting. This can only be done by a qualified trainer: the Espresso Italiano Trainer.

You can become Espresso Italiano Trainer by attending the specific course and passing the final exams.

Members of the International Institute of Coffee Tasters who attended Modules 1, 2 and 3 and passed the exams are qualified to attend the course.

Theory

- The profile of the Italian Certified Espresso;
- Structure of the seminar Espresso Italiano Experience;
- Follow-up operations at the end of the seminar Espresso Italiano Experience.

Practice

Two tasting sessions (3 espresso each).

Date

30 October 2014

8.30 AM – 5.30 PM

* * *

Location

Brescia

* * *

Suggested Hotel

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Application Form (October Courses)

COURSE FEES

- up to three days: € 490.00 per day (VAT 22% included)
- all four days: € 1,450.00 (VAT 22% included)

The course fees include the books, any other training material and the lunch.

MEMBERSHIP AND EXAM FEE OF THE INTERNATIONAL INSTITUTE OF COFFEE TASTERS (NOT INCLUDED IN THE ABOVE COURSE FEE)

The fee depends on your country of residence and can be either € 85.00 or € 120.00. In case you do not pay the membership and exam fee to the International Institute of Coffee Tasters, you cannot take the exam but you will receive anyway an attendance certificate. The exam at the end M1 is compulsory if you wish to attend the courses M2, M3 and EIT.

REGISTRATION DEADLINE

12 September 2014

TERMS AND CONDITIONS

- Minimum participants M1:12, M2: 6, M3: 6, EIT: 6
- Payment of the course (wire transfer):

Centro Studi Assaggiatori Soc. Coop.
Galleria V. Veneto 9
25128 Brescia ITALY

Bank: Banco di Brescia

Address: Via V. Veneto 73, I-25128 Brescia ITALY

Branch: Agenzia 10 Brescia

IBAN IT34Y 03500 11215 000000005611

SWIFT BCA BIT 21043

- Payment of the membership and exam fee (if due): in cash on the day of the course. You will receive a receipt
- In case the minimum participants is not reached by the registration deadline, the course can be cancelled and the fees will be refunded
- The registration can only be confirmed upon receipt of full payment
- In case of cancel, no-show or early departure no refund will be issued

REGISTRATION FORM

- M1 (27/10) M2 (28/10)
 M3 (29/10) EIT (30/10)

Family name _____

First name _____

Phone _____

Fax _____

E-mail _____

Signature _____

Please issue the invoice to:

Company name _____

Address _____

Postal code _____

City _____

VAT code _____

PRIVACY STATEMENT

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

CONTACT INFO

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