

**F U L C R U M**

**C O F F E E**



## **TRAINING GUIDE**

*This is a guide for our tailored training programs available to our wholesale customers. The classes are taught by our dedicated and skilled trainers who are professionals in the specialty coffee industry.*



# Barista Training

*(Lecture, Discussion + Practice: 3-4 hours)*

Learn the basics of becoming a skillful barista by focusing on crafting espresso drinks and day-to-day bar operations. Discover proper techniques to improve latte art & brewing skills.

All skill levels welcome. Offered in levels 1 and 2.



*Espresso And Milk*

**PREPARING ESPRESSO**

Extraction & concentration  
 Recipe parameters  
 Distribution & tamping

**CALIBRATING ESPRESSO**

**STEAMING MILK**

Microfoam & texture  
 Temperature & flavor  
 Alternative milks

**LATTE ART**

Flow control & pattern techniques

**DRINK BUILDING**

Traditions & Trends



*Brewing*

**BREWING**

**MANUAL BREWING**

Brew methods  
 Filters  
 Recipe parameters

**BATCH BREWING**

Programming



*Customer Service*

**ESPRESSO MACHINE**

Components  
 Cleaning

**GRINDER**

Components  
 Cleaning

**WATER FILTRATION**

**ACCESSORIES**

**BAR FLOW EFFICIENCY**

Presentation  
 Roles

**ATTITUDE & PROFESSIONALISM**



## *Other Classes*

*(Lecture: 1-2 hours each)*

Beyond techniques and skills, learn about coffee in its historical, cultural, and social contexts. We track coffee back to origin and follow every step of transforming a seed on a farm to a cup in our hands.



### *Introduction To Coffee*

**HISTORY OF COFFEE**  
**OVERVIEW OF COFFEE SUPPLY CHAIN**  
**COFFEE QUALITY**  
**FULCRUM PHILOSOPHY**



### *Seed To Cup*

**COFFEE ORIGINS**  
**COFFEE PLANT:  
SPECIES AND VARIETIES**  
**PROCESSING:  
WASHING, DRYING, MILLING**  
**SOURCING & BUYING PRACTICES**  
**IMPORTING & EXPORTING**  
**ROASTING**

# Instructors



## STACY KIM

**Years in Coffee:** 4

### Experience

- Local latte art competition winner
- US Barista Championship 2017 Qualifier
- US Barista Championship 2018 Preliminary

### Education

- B.A. in Strategic Communication
- Minors in Hospitality Business Mgmt and French Language
- SCA Barista Pathways 1 & 2 Certifications
- Stumptown Coffee Training



## BRIAN HERNANDEZ

**Years in Coffee:** 6

### Experience

- Local Latte art competition winner
- Portland Coffee Fest World Latte Art Championship
- US Brewers Cup Championship 2017 Preliminary

### Education

- La Marzocco Espresso Machine Training
- Synesso Espresso Machine Training
- Stumptown Coffee Training
- Equator Coffee Training
- George Howell Coffee Training

## SCHEDULE A CLASS

*We'd love to work with you.*

*Standard training days are Thursdays and Fridays.*

*We also provide on-site support, individual, and group training.*

*To schedule a class, please contact us at 425-741-3405  
or at [info@fulcrumcoffee.com](mailto:info@fulcrumcoffee.com)*

