

Made4Coffee Ltd

Barista Foundation Course

WE DO WHAT WE DO WITH YOU IN MIND!

Barista Foundation Course by Made4Coffee Ltd - Content

In this Barista Foundation course, you will explore the journey of the bean from the farm to the cup with a trainer who has over a decade of industry experience. We begin by learning what defines "specialty" coffee and how to distinguish between coffee species, such as Arabica and Robusta. You will also look at the various factors that influence a coffee's flavour profile, including the role of altitude, processing type, and the importance of freshness. Through a guided tasting session, you'll learn the basics of identifying different aromas, flavours, and textures to better understand the complexity of coffee.

The course provides a hands-on introduction to the equipment and techniques used in a professional setting. You will learn the layout of the espresso machine and grinder, focusing on the mechanics of extraction and how to manage variables to achieve a balanced shot. We will spend significant time practicing milk texturing, where you'll learn the science behind creating smooth micro-foam and how to reach the ideal temperature range for taste and texture. To ensure you have a complete understanding of the workspace, we also cover the essential cleaning and maintenance routines required to keep the equipment functioning correctly and the coffee tasting its best.

The Barista Foundation course can be taken with or without SCA accreditation – all skill levels are welcome.

Barista Foundation Course by Made4Coffee Ltd

Skill Level - Budding Barista. Whether training for the first job at a cafe or practicing as a passion or hobby we got you covered!

Location - 5 London locations available (Tottenham / Chiswick/ Croydon/ Brixton and Tottenham Court Road.

Length – 1 day (9:30 to 16:30) every other Tuesday

Class Size – No more than 8

Barista Foundation Course by Made4Coffee Ltd – 2026 rates

Course price per person – £310.00

Optional SCA Accreditation - £150.00

This will consist of a MCQ exam that will need to be passed with at least 60% success rate. There will be 100 questions and the test will be sent via a link issued by the Speciality Coffee Association at the end of the course. Candidates will have 21 days to complete the assessment.

Barista Foundation Course by Made4Coffee – How to book

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