



September 2024

Barista and Coffee Skills Training Plan

1st October to 3rd October

Beginner and Advanced Level
Specialized Content for the Hospitality Industry

To : Embaixada de Portugal / +Emprego

NUIT.: 800.000.823

City/Town : Maputo, Mozambique

Province : Maputo Province

Contact : Jenaro Ribeiro – El Barista Coffee Roasters

Ref.: Introduction to Barista Techniques and Expertise – for Pemba and Maputo, Mozambique

Based on your request, we have prepared the structure for the Barista Course to be held at the Havani Pemba Beach Hotel, and the Radisson Blu Hotel in Maputo, according to the modules outlined in this proposal.

About El Barista Coffee Roasters

El Barista Coffee Roasters is a specialty coffee roastery and café situated in Maputo, Mozambique. The company emphasizes high-quality coffee and community engagement, positioning itself as more than just a coffee shop but a movement dedicated to enhancing the local coffee culture. El Barista aims to bring the finest coffee experiences to its customers, while supporting local coffee farming communities. The focus is on quality, sustainability, and building a community around coffee appreciation.

El Barista positions itself as a leader in the specialty coffee scene in Mozambique, differentiating from other coffee roasters and shops, not only with its roasting facilities, but by focusing on quality, community, and a holistic coffee experience. The emphasis on local culture and supporting Mozambican coffee farming sets it apart from generic coffee chains.

About AMOCAFE (Mozambican Coffee Producers Association)

Amocafé is a Mozambican association dedicated to promoting and supporting the coffee sector in Mozambique. It focuses on enhancing the country's coffee production, quality, and market access while fostering sustainable practices and empowering local coffee farmers.

Amocafé's mission is to revitalize Mozambique's coffee industry through education, advocacy, and collaboration with local growers. Their key objectives include improving coffee quality, promoting Mozambican coffee both locally and internationally, and supporting sustainable farming practices to benefit the environment and the coffee-growing communities.

Tecnichal Proposal

We recommend that the course have a duration of 2 to 3 working days, consisting of a total of 5 hours for theory and a total of 5 hours per day for practical training per group, using the espresso machine, grinder, and workbench at the indicated hotels. The training program should be conducted with a maximum group size of 5 to 6 people per group. The training program will be implemented as follows:

Day 1 (October 1st) 8:00 to 12:00 – National Coffee Showcase and Cupping

On the first morning (October 1), the session will begin with a presentation on the history and unique characteristics of Mozambican coffee, offering participants and guests the opportunity to experience its distinctive flavors through a guided tasting session. Jenaro L. Ribeiro, an expert barista trainer, will also deliver a keynote speech representing the Mozambican Association of Coffee Producers (AMOCAFE), highlighting the association's mission, the journey of Mozambican coffee, and its significance in the global coffee landscape. This engaging start aims to deepen participants' appreciation of Mozambican coffee heritage while setting the stage for hands-on barista training.

Day 1 (October 1st) 13:00 to 18:00 – Theory Session for all Candidates (Groups 1,2,3 and 4)

Day 2 (October 2nd) – Practical Sessions

Group 1: Practical Session I (7:30 to 10:00)

Group 2: Practical Session I (10:00 to 12:00)

----- Lunch Break -----

Group 1: Practical Session II (13:00 to 16:00)

Group 2: Practical Session II (16:00 to 19:00)

Day 3 (October 3rd) – Practical Sessions

Group 3: Practical Session I (7:30 to 10:00)

Group 3: Practical Session II (10:00 to 12:00)

----- End of Session -----

Theory Session Content

1. Understand the barista profession and the essential steps to becoming a skilled professional.
2. Explore the history of coffee and the main coffee-producing regions worldwide.
3. Introduction to coffee production: species, varieties, and processing methods.
4. Key differences between Arabica and Robusta coffee, including variations in aroma and flavor across different types (Arabica, Robusta, Zanguebariae, Racemosa).
5. Coffee roasting levels and storage techniques.
6. Specialty coffee and other coffee classifications.
7. Preparation methods for filtered coffee and types of grind.
8. Cleaning and organization of the workspace in a coffee shop.
9. Basic operation, maintenance, and cleaning of an espresso machine; espresso grinder adjustments.
10. Effective organization of the workspace.
11. Hygiene standards for baristas.

Practical Session 1 Content

1. Basic and essential concepts of espresso coffee, tamping, and water quality.
2. Key rules and characteristics of espresso coffee.
3. Main features and layers of espresso coffee: The Perfect Cup.
4. Introduction to milk frothing techniques and standards for different coffee beverages.
5. Step-by-step guide on how to properly froth milk.
6. Overview of milk-based drinks (cappuccino, latte, flat white) and non-milk-based drinks and creating of beverage menu.

Practical Session 2 Content

1. Organoleptic properties of coffee: sweetness, acidity, body, aroma, and flavors.
2. Application of the key rules of espresso coffee.
3. Visual and sensory evaluation of a well-extracted vs. poorly extracted espresso.
4. Practice: How to pull an espresso shot.
5. Practice: How to froth milk for classic coffee beverages.
6. Practice: Milk frothing. Refinement and application of techniques.
7. Practice: Introduction to Latte Art. How to pour milk and create designs.
8. Practice: Application of learned techniques to prepare various beverages.

The Barista course will conclude with a practical test on the last day of training. Students will be evaluated on all the topics covered in the course, following a scoring system with a minimum passing score required for approval.

All participants will receive a Certificate of Participation, issued and certified by El Barista Coffee Roasters in association with AMOCAFÉ. Those students who achieve a final score above 85% on the evaluated topics will be awarded an additional Certificate of Excellence.

No prior experience in the field is necessary. The course is designed to be inclusive and comprehensive, providing a meaningful learning experience for all participants.

----- END OF SECTION -----

Proposta Financeira

Custo de Treinamento de Barista (por Pessoa)

1. Valor Total por Pessoa para o Curso de Treinamento de Barista

Todo o material utilizado esta incluído.

Total por Pessoa:

R\$ 5.200,00 (R\$ 5.200,00) = R\$ 5.200,00

QUINTECENTOS E Vinte (R\$ 5.200,00)

(Five Thousand, Four Hundred and Sixty Dollars)

(\$5,200.00 - Five Thousand, Four Hundred)

Total (em Almoço)

R\$ 520,00 (R\$ 520,00) = R\$ 520,00

QUINHENTOS E Vinte (R\$ 520,00) = R\$ 520,00

(Five Hundred and Twenty Dollars)

(Five Hundred and Twenty Dollars)

Payment Conditions: 70% of Total Amount upon award of Contract and remaining 30% once the Course is completed. The final / remaining amount should be paid off upon receiving the completion report from El Barista Coffee Roasters.

About the Instructor

Jenaro L. Ribeiro

Certified Barista by the International Specialty Coffee Association (SCA Certified Barista)



Jenaro Lopez Ribeiro is a certified barista by the Specialty Coffee Association (SCA) and a trainer at El Barista Coffee Roasters, a Maputo-based company specializing in coffee roasting and distribution in Mozambique.

His skills as a certified barista encompass a wide range of technical and practical knowledge, from the meticulous selection of coffee beans to the precise art of espresso beverage preparation. He has advanced expertise in extraction techniques, milk texturing, and latte art creation, enabling him to consistently prepare high-quality coffee.

As a trainer, Jenaro is highly qualified to teach individuals about all aspects of coffee and the process of becoming a barista. He offers comprehensive training that covers everything from understanding the origins and varieties of coffee beans to roasting methods and different brewing styles. His training sessions are both practical and theoretical, focusing on the proper handling of equipment and efficient management of a barista station. Jenaro's educational approach is detailed and hands-on, ensuring that each student acquires the skills and confidence needed to become a professional barista. With a strong commitment to excellence and continuous development, he is dedicated to raising the standards of the coffee industry in Mozambique, empowering new baristas to reach a higher level of knowledge and passion for coffee.

Anexo

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