

Barista Skills

Module Equipment List for Training Venues

Heavy Equipment	Foundation / Intermediate	Professional	Shipping from US	Shipping from UK
Two group semi-automatic espresso machine Set temperature between 195F – 205F (90.5C – 96.1C) temperature controllable within one degree (recommended 4 students per station)	✓	✓		
Espresso Grinder – Doser Grinder and Grind on Demand	✓	✓		
Light Equipment				
Scale 500g (w/0 .1g) – 2 per station	✓	✓		Option 1 Option 2
Milk Pitchers per station 2 smalls (12oz 340ml) 2 larges (20oz 590ml)	✓	✓		
Espresso cups – 6 per station				
Ceramic Cups per station 6 Small (5oz-6oz 148ml-177ml) 6 larges (8oz-12oz 237ml-355ml)	✓	✓		
Cupping bowls	✓	✓	Buy Now	
Cupping spoons 1 x student	✓	✓	Buy Now	Buy Now
Milk (regular and alternative)	✓	✓		
2oz 60ml Shot Glasses (must have marking for 1oz 30ml) 4 per station	✓	✓		
Hot water supply	✓	✓		

Demitasse spoons	✓	✓		
Tampers – 2 per station	✓	✓		
Knock-box	✓	✓		
Fridge	✓	✓		
Bar towels	✓	✓		
Digital or optical refractometers	✓	✓	Buy Now	Buy Now
Digital thermometer	✓	✓	Buy Now	
Syringe and filters	✓	✓		
Coffee Taster's Flavor Wheel	✓	✓	Buy Now	Buy Now
TDS Analyser (for water)	✓	✓	Buy Now	
Ph Analyser (for water)	✓	✓	Buy Now	
Spare grinders for maintenance	✓	✓		
Cleaning tools: blind basket, coffee detergent, stubby screwdriver, grouphead brush	✓	✓		
Organic acids (citric, malic, and others)	✓	✓		
Teaching Space				
Flipchart or whiteboard	✓	✓		
Clipboards (1 per student)	✓	✓		
OHP or TV for presentation	✓	✓		
Calculator (1 per student)	✓	✓		
Student Desk separate from cupping table – (1 x 2m 3.2ft per 2 students)	✓	✓		