

Module

### IBC Training Day 1

1	Course Introduction objects & aims
2	Rules & Regulations - Understand your Aim
3	Understanding your Espresso Machine
4	Understanding your Grinder
5	Understanding your Espresso Blend
6	Parameters for your Espresso
7	Setting Grinders
8	Getting the Best Extraction for your Espresso Blend
9	Practice

### Day 2

10	Revision of Espresso
11	Espresso practice
12	Espresso Practice
13	Espresso Practice
14	Theory of Milk Stretching
15	Parameters for a correct Cappuccino
16	Pouring technique
17	Practice
18	Practice

### Day 3

1	Signature Coffee - Parameters
2	Flavour balance
3	Presentation
4	Techniques
5	Practice
6	Competition
7	Competition
8	Competition
9	Competition