

BARISTA GUILD OF AMERICA

BGA Certification Program

The Barista Guild of America is proud to announce the launch of the new BGA Certification Program. These classes are part of an ongoing educational program currently consisting of a three level program designed to expand and highlight the professional development of the working barista and to encourage growth within the specialty coffee industry and individual skill development. Through these professional development trainings, the BGA will seek to uncover the true potential of café staff to become coffee professionals. There will be 3 levels of certification designed to meet the needs of café owners, managers, and the everyday barista. Level One of the program is now complete, with the two subsequent levels having a projected completion date in 2010. Various classes for Level Two and Three are available now. Other levels may emerge in the future due to an evolving industry.

Through the BGA Certification Program, the SCAA hopes to develop the professional barista's role in the specialty coffee community, whether as a career barista or as an instructor at our annual exposition or at regional skill building workshops. This program provides both content and testing to prove a distinguishable skill set needed for baristas to demonstrate the need for specialty coffee in a café environment.

BGA CERTIFICATION LEVEL 1 EXAM-

There are two paths available to completing your Level One certification:

PATH 1	PATH 2
Complete all the classes listed for Level One that will prepare you to successfully complete the BGA CERTIFICATION LEVEL 1 EXAM. Those classes include Brewing Fundamentals, Comparative Cupping, Hands-On Espresso, Introduction to Espresso, BGA Certification Level One Exam*, BGA Customer Service*	If you feel that you have sufficient experience and/or have taken classes that you feel have left you prepared for the Level One Exam, the only pre-requisite to taking the exam is the Customer Service class. Successful Completion of the BGA CERTIFICATION LEVEL 1 EXAM is the prerequisite to beginning Level Two: Continuing Basic Skills and Principles.

** These BGA Certification classes offered at the 2009 Exposition are free of charge for BGA members. See SCAA Annual Exposition registration form for more information at www.scaa.org.*

Once the subsequent certification classes for levels two and three have debuted, successful completion of all classes and exit exams are required. Classes will be offered at the SCAA Annual Exposition as well as various regional programs throughout the year. Please visit www.baristaguildofamerica.net for on going class information.

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NOW AVAILABLE!!!

Level One: An Introductory Track to Basic Barista Skills

Brewing Fundamentals
Introduction to Cupping
Introduction to Espresso
Hands-On Espresso
BGA Customer Service
BGA Certification Level One Exam

COURSE DESCRIPTIONS-

BREWING FUNDAMENTALS:

Ever wondered what actually happens in the brewing process? How do you repeatedly brew a great-tasting evenly extracted cup of coffee? In Brewing Fundamentals, students will learn the six essential elements of brewing. Students will learn the SCAA recommendations on coffee to water ratio, temperature, contact time and holding times. In addition to learning the SCAA recommendations, students will be presented with the scientific research on coffee brewing that formed these practices. Students will even taste coffee brewed using these guidelines.

INTRODUCTION TO CUPPING (BEGINNERS):

This is the beginning level of the SCAA's most popular lab. In this beginning cupping class participants will focus on the mechanics and protocol of the SCAA's standards for cupping. We will discuss the basics of coffee production and their effects on the cup and introduce the flavor wheel and its applications for coffee classification and description. Cupping flights will consist of variation of roast degree, contrasting sets and a triangulation test. The beginning class is a prerequisite to advanced cupping classes.

INTRODUCTION TO ESPRESSO:

Unlock the mystery of espresso and find out what it takes to consistently prepare great beverages. This session includes discussions and activities that will help you to understand how great espresso is prepared, how to taste and evaluate the flavor of espresso and show you proper milk preparation techniques for popular drinks. The lab concludes with daily maintenance and cleaning procedures that will be helpful to ensure the longevity of your equipment and taste of your beverages. This Introduction to Espresso session is intended for anyone new to espresso or those looking to build a solid foundation of basic espresso knowledge for other businesses, including coffee industry sales teams and culinary professionals.

HANDS-ON ESPRESSO:

Apply the knowledge gained in Introduction to Espresso and gain hands-on experience under the guidance of station instructors as they lead you through the best techniques for espresso extraction and milk preparation. Topics include espresso troubleshooting, bar hygiene, milk steaming and frothing techniques, as well as, traditional methods of preparing popular drinks.

BGA CUSTOMER SERVICE CLASS:

The student will partake in a discussion about the barista's role in the growing specialty coffee industry. There is a focus on forming a valued relationship with the consumer and becoming the contact coffee person in the café to promote specialty coffee.