

XACUTI CUISINE WORKSHOPS

In our workshop series Rasika shares some of her knowledge and cooking skills with you. Each evening will focus on a different cuisine and you will learn about the many ways of cooking foods and using spices. Demonstration and lots of tasting throughout each evenings. Join any one of the workshops or join them all for a heavily reduced fee. Bring your friends along, enjoy a night out and we promise you won't go home hungry!!

CHECK OUT OUR CUISINE WORKSHOPS IN THE THE UXBRIDGE WINTER AND SPRING BROCHURE OR CONTACT US FOR MORE INFORMATION.

Enquiries: Xacuti PH 027 555 7786

Bookings: Uxbridge PH 09 535 6467



BARISTA MASTERCLASS

MONDAY EVENING 7PM – 9PM

24 JULY – 21 AUGUST \$175

MAXIMUM CLASS SIZE: 5 PEOPLE

ENQUIRIES: XACUTI PH 027 555 7786, BOOKINGS: UXBRIDGE PH 09 535 6467

OUR BARISTA MASTERCLASS IS DESIGNED TO TEACH YOU HOW TO MAKE DELICIOUS COFFEE.



Trained by an experienced barista who has worked in the industry, you will learn the tricks of the trade which help you to make excellent coffee every time.

With a maximum of 4 or 5 students, this masterclass is both practical and theoretical. It includes printed material introducing you to the different varieties of coffee beans, their growing locations and how these influence the taste of the coffee. You will become familiar with the different espresso recipes, terms and techniques, and how the different roasts, grinds and storage options affect the quality of coffee.

You will have lots of opportunity to practice.

Gaining experience using our professional espresso machines you will soon develop

your skills and confidence. Maybe you just want to know how to make good coffee at home. But, if you want to work in the area of hospitality – either full time or on a part time basis to help eek out that student grant, you will need to be a good barista and able to work under pressure!

That's what our final week is about. Putting your skills into practice with probably your most serious critics – family and friends!

Invite them along to share in your knowledge and achievement, and of course **Complimentary Coffee !!**

HERE'S WHAT YOU'LL LEARN

WEEK 1

- HISTORY AND SCIENCE OF ESPRESSO COFFEE
- NEW ZEALAND COFFEE INDUSTRY AND THE CURRENT JOB MARKET
- TYPES AND PARTS OF AN ESPRESSO MACHINE, GRINDER TYPES, CALIBRATION AND ESPRESSO SHOT TIMING
- JUDGING THE QUALITY OF A GOOD EXTRACTION

WEEK 2

- ESPRESSO GRINDING, DOSING, DISTRIBUTION AND TAMPING
- CREATING CONSISTENTLY EXCELLENT ESPRESSO
- BLACK & WHITE COFFEE RECIPES AND BEST PRACTICE
- TROUBLESHOOTING POOR QUALITY COFFEE

WEEK 3

- THE RIGHT TYPE OF MILK STRETCHING EQUIPMENT AND ACCESSORIES
- DIFFERENT TYPES OF MILK: FULL FAT, TRIM, SOY, ALMOND, OAT, COCONUT
- ACHIEVING CONSISTENTLY SMOOTH AND SILKY MILK
- BEST PRACTICE FOR EXCELLENT FLAT WHITES, CAPPUCCINOS AND LATTES, MOCHACCINOS, HOT CHOCOLATES AND CHAI LATTES

WEEK 4

- SOY LATTE, CHAI LATTE, ICED CHOCOLATE, ICED COFFEE
- DAILY ROUTINE, EQUIPMENT CLEANING, CARE AND MAINTENANCE
- CUSTOMER SERVICE, WORK READY SKILLS AND JOB HUNTING

WEEK 5 - FULL ON !!

TWO HOURS OF INTENSE PRACTICE (AND FUN) MAKING COMPLIMENTARY COFFEES FOR FRIENDS AND FAMILY !
