



put your finger on the pulse...



CPR[®]
ESPRESSO
COFFEE CLINICS



THE BEAN, THE BLEND, THE BEVERAGE: A TWO DAY BARISTA COURSE

> Day One

The Artisan Roaster: the Art of Cupping:

We begin by taking you through the roasting process finishing with the civilised art of cupping individual single origin beans.

> Day Two:

The Hand / Barista Techniques: Espresso Machine Care:

Learn the art of Making a consistently great coffee, from the grind to the cup.

Sat: 22 September

Sun: 23 September

Time: 11.00 – 3pm both days

Venue: CPR HQ in Wynen Street

Cost: \$85.00pp

Payment to be made prior to Barista Course.



* REMEMBER:

Your friendly Boutique Bean Roaster is the caffeine professional you should see most often.
For persistent caffeine requirements, ensure you keep your appointments regularly.



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ESPRESSO

www.cprcoffee.com



CPR HQ - Cnr First Lane & Wynen Street, Blenheim
Numbers are limited. Please ring 03 579 5030
to register or email Christina@cprcoffee.com