

ONLINE COURSE

# BARISTA INTERMEDIATE

BY MIKAEL JASIN, WORLD BARISTA CHAMPION

# LESSON 9: COURSE REVIEW AND PRACTICAL ASSESSMENT

## PRACTICAL ASSESSMENT

Here's your challenge: simulate a short barista shift, combining all the core skills you've learned.

### Step 1: Dial In

- o Choose a new coffee you haven't brewed in this course.
- o Use the standard recipe as a starting point:
  - o Espresso: 20g in, 40–42g out, 25–27s
  - o Milk-based: 18g in, 36–38g out, 26–28s
- o Taste, evaluate, and make 1–2 precise adjustments. Log them in a brew sheet.

### Step 2: Prepare Drinks

- o Pull **two espressos** – they must taste the same.
- o Prepare **two milk drinks** with glossy microfoam. Pour one heart, one tulip, or one rosetta.
- o If you want to push yourself further, create a simple signature drink.

### Step 3: Workflow & Station Management

- o Work within a set time (10–12 minutes).
- o Keep your station clean, tools organised, and workflow smooth.
- o Use clear communication – as if you're serving customers or presenting to judges.



# LESSON 9:

## SELF-EVALUATION

After completing your assessment:

- o Review your espressos – were they consistent?
- o Check your milk drinks – was the foam silky, and was the latte art defined?
- o Reflect on your workflow – did you stay calm and efficient under time pressure?
- o Note your results in a logbook or spreadsheet.



SYSTEMA COFFEE

# HOMEWORK

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