Barista Garage Training Academy

About Us

Barista Garage Training Academy was established to improve coffee skills and knowledge through high-quality barista training. As one of the leading coffee training institutes, we aim to equip people with the skills they need to thrive in the coffee industry. Our team of certified trainers has years of experience in the coffee industry, ensuring that each trainee leaves with a solid understanding of coffee and practical skills.

Our programs are designed for coffee enthusiasts, beginner baristas, and experienced coffee professionals looking to refine their skills. With a blend of theory and hands-on practice, we help our trainees understand both the science and art behind every cup of coffee.

Mission

To inspire a love for quality coffee and to cultivate excellence in coffee-making by providing outstanding barista education. We believe in the power of coffee to create connections, and our mission is to elevate those experiences by producing highly skilled baristas who are passionate about their craft.

Vision

To become a globally recognized leader in barista training, driving innovation and setting the standard in coffee education while supporting the growth of the coffee community.

Core Values

- **Quality:** Striving for the highest standards in every aspect of our training programs.
- **Integrity:** Honest, transparent, and committed to developing ethical coffee professionals.
- **Passion:** Bringing a love for coffee and continuous learning into everything we do.
- **Community:** Supporting the coffee community and helping our graduates establish lasting careers.

CURRENTLY OFFERED COURSES

1. Basic Barista Training

- **Duration: 4 Hours, 03 Day**
- **Overview:** This program is ideal for those new to coffee or looking to explore a career in the coffee industry. Participants learn about coffee history, types of beans, the espresso process, milk steaming, and basic latte art.

- **Key Topics Covered:**
  - History of Coffee
  - Coffee origins and processing methods
  - Introduction to espresso machine and grinder setup
  - Practical training covering Grinding, Dosing, Preparing Espresso based drinks
  - Tamping & Milk Steaming techniques
  - Extraction techniques and understanding espresso recipes
  - Customer service fundamentals and bar flow

2. Advanced Barista Skills

- **Duration: 07 Days, 4 Hours/ Day**
- **Overview:** This course is designed for experienced baristas and dives deeper into espresso techniques, mastering latte art, advanced brewing methods, and equipment calibration. Here, we will be learning how to take basic skill level to a professional stage.

- **Key Topics Covered:**
  - Introduction to Coffee Flavor Wheel
  - Understand 10 different attributes of Roasted Coffee and Assess Bean Quality by Tasting & Judging different types of Espresso
  - Analyzing the Factors for a perfect espresso extraction
  - Precision in espresso recipes and grind adjustments
  - Advanced milk steaming techniques and intricate latte art
  - Understanding coffee flavors through cupping sessions
  - Preventive maintenance for machines and grinders

3. Specialty Coffee Workshops

- **Duration: 15 Days, 4 Hours/ Day**
- **Overview:** Our workshops focus on niche coffee topics, allowing enthusiasts to explore brewing methods, flavor profiling, and sustainable coffee practices. This course is targeted at baristas or people with good knowledge of coffee making. The course materials cater to a professional barista's needs. Students will learn advanced techniques in coffee brewing, espresso extraction, and latte art, as well as business management and customer service skills. The course will also cover specialty coffee and advanced coffee tasting techniques.

- **Key Topics Covered:**

    - Different Types of Coffee Brewing
    - All Tricks and Tweaks about Coffee preparing Cold Drinks & Frappes
    - Coffee cupping and flavor assessment
    - Manual brewing techniques (e.g., pour-over, AeroPress, cold brew)
    - Espresso Machine & Grinder Cleaning, Maintenance, Tweaks & Hacks
    - Business management and customer service skills
    - Consistent coffee quality and service standard

4. Corporate Training Programs

- **Overview:** Customized training solutions for cafes, hotels, and corporate clients. We tailor the training based on the establishment's specific needs, equipping their team to deliver an exceptional coffee service.

- **Benefits:**

    - Streamlined workflows and increased efficiency
    - Consistent coffee quality and service standard
    - Comprehensive training in handling high-volume coffee order

5. Online Training Modules

- **Overview:** For remote learners, we offer online courses covering coffee theory, extraction techniques, and brewing methods, with virtual support from our trainers.

- **Key Topics Covered:**

    - Coffee fundamentals and the science of brewing
    - Equipment handling and maintenance tips
    - Latte art basics (using practice tools)

Our Training Facility

Barista Garage Training Academy operates from a modern, fully equipped training academy. Our facility includes:

- **Espresso Machines and Grinders:** State-of-the-art equipment from leading brands.
- **Cupping Lab:** A dedicated space for coffee tasting and flavor profiling.
- **Classroom Area:** For theoretical sessions and discussions.
- **Mock Coffee Bar:** Simulates a real cafe environment to help trainees practice under real-world conditions.

Why Choose Us?

- **Certified Trainers:** Our instructors are certified by renowned coffee organizations and bring hands-on experience from the industry.
- **Personalized Attention:** We maintain small class sizes to ensure each participant receives personal guidance and feedback.
- **Industry Recognition:** We have strong connections with cafes, hotels, and coffee chains, which actively seek our graduates for employment.
- **Flexible Learning Options:** We offer both in-person and online modules to fit diverse learning needs and schedules.

Our Graduates

Our alumni have gone on to become successful baristas, coffee shop owners, and trainers themselves. We maintain a strong alumni network, providing continued support, resources, and career placement services.

Testimonials

"Joining Barista Garage Training Academy *transformed my career. I gained practical skills, industry insights, and the confidence to work as a barista in a high-end cafe."*

— [Babor Uddin], Graduate

"A top-notch training facility with experienced trainers who genuinely care about your growth and success."

— [Shomik Sarker], Rustic Lounge Cafe Owner

Partnerships and Collaborations

We Barista Garage Training Academy (BGTA) are a partner with reputable coffee suppliers, roasters, and equipment manufacturers to ensure our trainees have access to high-quality beans, machines, and tools. We also collaborate with cafes and coffee chains, facilitating job placements for our graduates.

Contact Us

Are you ready to start your journey as a professional barista? We'd love to hear from you!

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