

No Frills & Express Latte Art Workshop

Duration : 2 Hours



Espresso Extraction



Milk Frothing



Latte Art

For those who LOVEEEEEEE coffe
and is interested in learning
& the basics and foundation
of espresso coffee making

To enquire more:

   @staplefoodcafe
 +65 6242 0185

\$50 / Pax
(Min 10 Pax)



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Training Flow

**2 Hours Session
will be divided into 3 sections:**

- **Theory** : 20-30 minutes
- **Practical Session:** 1 hour 30 minutes
 - Espresso Extraction (Calibration of Coffee)
 - Steaming of Milk (Frothing + Texturizing)
 - Latte Art (Heart, Tulip, Rosetta)
- **Cleaning & Maintenance of coffee machine:** 10 minutes



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Customer's Reviews



Ben & May



Yiting is very knowledgeable and friendly. My wife and I enjoyed the barista training and made good progress thanks to her guidance! She's even been so kind to still offer tips in the days after the lesson, which have been incredibly helpful.

Thank you! :)

SK



Yi Ting is a very professional trainer. She is patient, friendly and helpful! She is even willing to go the extra mile to answer my questions before/after the lesson! She makes sure that we pick up the skill and try to point out the mistake after the class to help us improve!

Rica & Aiza



Yiting is very patient in teaching us how to create the best latte art experience, from marking espresso shots, frothing & texturizing the milk & creating simple latte art.

Thank you so much for a great short latte art session. Very recommended!

Cindy



Very good technique and foundation lessons. Yi Ting is clear with her teachings and patient with us. She is also very punctual & friendly! Willing to share tips and I'm sure anyone could learn something from her lessons! 10/10 would recommend! 👍

Yi Tao



Great & patient teacher, managed to up my game after just one lesson!



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