



COFFEE BOARD
of India

Certified

Batch #6

2026



WESTEND
Coffee Company

MASTER THE ART OF BREWING

Barista Skills for a Perfect Cup

"A Bean to Brew Journey" — Five days intensive training program
Led by SCA-certified professionals with hands-on mastery



5 Days Training



Dual Certification



English & Hindi



Bengaluru

REGISTRATION NOW

Learn More

150+

Certified Baristas

4.9/5

Alumni Rating

85%

Placement Rate

100%

Govt Certified



What is a Barista?

A skilled "Coffee Artist" who operates espresso equipment, prepares, garnishes, and serves high-quality beverages.

A **barista** is a coffee professional who has mastered the art of espresso preparation and beverage service. The Italian word for barkeeper, "barista" (male/female), represents someone who combines technical skill with artistic flair to create the perfect cup of coffee.

5 Days

Intensive Training

15 Seats

Limited Batch

SCA

Certified Trainers



Program Overview

Comprehensive training covering theory, practical labs, and daily assessments

Our **5-day intensive program** is designed to teach you the skills and knowledge necessary to excel in the art of making and serving coffee, particularly espresso-based beverages.

✓ Espresso Basics

✓ Milk Steaming

✓ Latte Art

✓ Equipment Maintenance

✓ Customer Service



Key Skills You'll Learn

Master essential barista techniques and industry standards



Espresso Basics

Perfect extraction fundamentals



Milk Steaming

Microfoam texture & temperature



Latte Art

Free pouring & pattern design



Manual Brewing

V60, French Press, AeroPress



Customer Service

Order handling & communication



Equipment Care

Maintenance & safety protocols

150+

Certified Baristas

4.9/5

Alumni Rating

85%

Placement Rate



5-Day Curriculum

From bean to brew journey - Master the basics of brewing

1

Coffee Fundamentals

Origins & Sensory Analysis

Coffee Origins
History in India, global regions, Arabica vs. Robusta

Bean to Cup
Plantation, harvesting, processing methods

Roasting & Blending
Roast profiles, development, blending art

Cupping
Professional tasting, flavor notes, palate

8 hours **25% Complete**

2

Equipment Mastery

Espresso & Milk Science

Grinding Science
Grind size impact, burr vs. blade, calibration

Espresso Machine
Complete breakdown, boilers, groups, pressure

Perfect Shot
Extraction fundamentals, dialing in, timing

Milk Science
Chemistry, microfoam texture, steaming

8 hours **50% Complete**

3

Hands-On Practice

Manual Brewing & Latte Art

Intensive Practice
Repeated shot pulling, milk steaming reps

Manual Methods
V60, French Press, AeroPress, Chemex

Latte Art
Free pouring, hearts, rosettas, flow control

Signature Beverages
Original creation, flavor pairing, presentation

8 hours **75% Complete**

4

Advanced Practice

Service Excellence

Workflow Optimization
Speed, efficiency, high-volume service

Customer Service
Order taking, menu explanation, complaint handling

Advanced Latte Art
Complex patterns, layering, etching

Quality Control
Consistency standards, taste testing, calibration

8 hours **90% Complete**

5

Business & Certification

Assessment & Career

Café Layout
Equipment placement, workflow design, safety

Menu Costing
Cost per cup, pricing strategies, profitability

Hygiene & Safety
FSSAI regulations, cleaning protocols

Assessment & Certification
Practical exam, dual certificate ceremony

8 hours **100% Complete**



100%

Govt Certified

+15%



4.9/5

Alumni Rating

+0.2



150+

Certified Baristas

+20



85%

Placement Rate

+5%



Immediate Employability

Entry-level: ₹15-25k/month. Experienced: ₹35-50k+ in premium establishments. Walk into interviews with government-backed credentials.



Fast-Track Career Growth

Barista → Head Barista (₹40-60k) → Café Manager (₹50-80k) in just 2-4 years. Certification accelerates your trajectory.



Global Opportunities

Cruise lines (\$25-40k annually), Dubai/Qatar cafés (₹30-45 LPA), international specialty chains.



Launch Your Own Café

Learn menu design, equipment selection, cost management, operations. Everything needed to build a profitable coffee business.



Creative Mastery

Latte art, signature beverages, specialty brewing. Build a career that combines art, science, and customer connection.



Professional Network

Connect with roasters, café owners, suppliers, fellow baristas. Your gateway to industry opportunities and partnerships.

Career Progression Path

From entry-level to café owner

Entry Level

₹15-25k



Head Barista

₹40-60k



Café Manager

₹50-80k



Café Owner

₹1L+



Choose your certification path



Coffee Board of India

Government Recognized

Included

- ✓ **National-level recognition** — Widely accepted by cafés, hotels, and hospitality chains
- ✓ **Industry gold standard** — Government-backed credential
- ✓ **Career passport** — Recognized across India
- ✓ **Included in course fee** — No additional cost

Course Fee **₹11,800**

Certification **Included**

*50% discount for Students/SC/ST: ₹5,900

COMPLETE REGISTRATION

Recommended



Takumi Westend

Premium Certification

Optional

- ✓ **Advanced daily assessments** — Performance scoring system
- ✓ **Practical specialty assessments** — Superior proficiency validation
- ✓ **Premium establishment credential** — Higher salary negotiation power
- ✓ **International opportunities** — Global career prospects

Additional Fee **₹24,780**

Includes GST **₹21,000 + 18%**

*Can be added during or after course

COMPLETE REGISTRATION

 **General Admission**
Full course fee with certification

₹11,800 INR ₹13,000

📌 Save ₹1,200

 **Eligibility Criteria**

- ✓ 12th completed
- ✓ Valid ID required
- ✓ Non-residential
- ✓ English/Hindi

 **50% Discount**
For students, SC/ST, in-house candidates


₹5,900 INR ₹11,800


📌 50% off for eligible candidates

 **Discount Eligibility**


- ✓ Students
- ✓ SC/ST
- ✓ In-house
- ✓ Valid certificate


 **What's Included**
Comprehensive training package

 **5-Day Training**
Intensive hands-on training with SCA-certified trainers

 **Coffee Board Certification**
Government-recognized credential included

 **Training Materials**
All workbooks and resources provided

 **Coffee & Refreshments**
Unlimited coffee during training

 **Equipment Access**
Commercial-grade espresso machines

 **Alumni Network**
Lifetime support and connections

COMPLETE REGISTRATION

 **Contact Us**



Ready to start your barista journey?



Contact Information

Get in touch with us



Email

mukil@westendcoffee.co



Phone

+91 988 661 4747



Coffee Board

www.coffeeboard.gov.in



Location

Bengaluru, Karnataka

📍 Training Venue

Takumi Experience Center

Bengaluru, Karnataka, India



💳 Payment Details

✓ Bank: State Bank of India

✓ AC No: 44471283074

✓ IFSC: SBIN0016886

✓ Branch: Mysuru, Karnataka



Register Now

Secure your seat today

COMPLETE REGISTRATION



Scan to register instantly



Limited Seats

15 per batch



Next Batch

May 25-29, 2025