Here's a **comprehensive professional course series** designed for **Nonda Coffee’s Downstream Coffee Skills Development Program**. This program is built to train **baristas, café owners, coffee trainers, and quality control staff** in everything from **espresso preparation to advanced latte art**, aligned with global industry standards (e.g., SCA – Specialty Coffee Association).

**☕ Nonda Coffee Professional Barista Training & Certification Program**

**🎓 Program Title: *Downstream Coffee Skills Professional Certification***

**📍 Target Audience:**

* Aspiring and current baristas
* Café managers/owners
* Coffee enthusiasts aiming to go pro
* Hospitality professionals
* Coffee trainers and quality control staff

**🕒 Program Duration: 8–12 Weeks per level (3 levels total)**

**📖 Format: In-person workshops, hands-on labs, digital resources, assessments**

**🏅 Certification: Each level ends with an evaluation and certification**

(Level 1 – Foundation, Level 2 – Intermediate, Level 3 – Professional)

**🧭 Program Tracks & Levels**

**LEVEL 1: FOUNDATION (Beginner)**

**Duration: 8 Weeks | Focus: Core barista skills, safety, and customer service**

**🔹 Modules:**

1. **Introduction to Coffee**
	* History, species (Arabica vs Robusta), origins
	* The coffee journey (seed to cup)
2. **Barista Tools & Equipment**
	* Espresso machines: anatomy and operation
	* Grinders, tampers, pitchers, thermometers
3. **Espresso Fundamentals**
	* Dialing in: grind size, dose, yield, brew time
	* Proper tamping techniques
	* Single vs double shots
4. **Milk Steaming Basics**
	* Milk types and frothing techniques
	* Steaming for texture and temperature
5. **Basic Drink Preparation**
	* Espresso, macchiato, cappuccino, latte, americano
	* Cleaning and maintaining workflow
6. **Hygiene & Safety**
	* Cleaning protocols
	* Workstation setup and maintenance
7. **Customer Service & Café Etiquette**
	* Taking orders, upselling
	* Communicating coffee knowledge to customers
8. **Assessment**
	* Written quiz + live espresso & milk test

**LEVEL 2: INTERMEDIATE (Skilled Barista)**

**Duration: 10 Weeks | Focus: Recipe refinement, latte art, sensory basics, workflow**

**🔹 Modules:**

1. **Espresso Mastery**
	* Extraction science
	* Shot troubleshooting: under vs over-extraction
	* Water quality and temperature control
2. **Advanced Milk Techniques**
	* Texturing for microfoam
	* Milk types and behavior
	* Milk-to-espresso ratios
3. **Latte Art (Level 1)**
	* Steaming for contrast
	* Pouring techniques (heart, tulip, rosetta)
4. **Sensory Skills**
	* Tasting fundamentals (acidity, sweetness, bitterness)
	* Flavor wheel, mouthfeel, aftertaste
	* Espresso cupping protocol
5. **Workflow and Speed**
	* Efficient bar setup
	* Multi-beverage preparation
	* Queue and time management
6. **Basic Menu Development**
	* Signature drink design
	* Seasonal specials
7. **Cleaning, Calibration & Troubleshooting**
	* Daily/weekly machine maintenance
	* Grinder calibration routines
8. **Assessment**
	* Practical exam (drinks under time pressure)
	* Latte art evaluation
	* Sensory skills test

**LEVEL 3: PROFESSIONAL (Expert/Trainer Level)**

**Duration: 12 Weeks | Focus: Innovation, training, leadership, QC, advanced art**

**🔹 Modules:**

1. **Espresso Science & Advanced Calibration**
	* TDS, extraction yield, refractometer usage
	* Water chemistry and impact on flavor
2. **Latte Art Mastery**
	* Advanced pours (swan, phoenix, stacked tulips)
	* Etching and contrast techniques
	* Latte art competition rules and practice
3. **Quality Control & Cupping Protocols**
	* Espresso and milk cupping
	* Spotting defects (channeling, sourness, taints)
	* Using cupping data for QC feedback
4. **Trainer Development**
	* Creating barista training programs
	* Coaching and assessment techniques
	* Building SOPs for café operations
5. **Bar Design & Equipment Engineering**
	* Café workflow optimization
	* Customizing espresso equipment and maintenance logs
6. **Menu Innovation & Signature Beverage Design**
	* Coffee cocktails, cold brews, infusions
	* Garnishing and flavor pairing
7. **Leadership & Café Management**
	* Staff scheduling
	* Inventory control and cost management
	* Customer retention strategies
8. **Final Assessment**
	* Advanced drink evaluation
	* Latte art competition-style presentation
	* Written and oral defense of café plan or training module

**🔧 Additional Program Features**

**🧑‍🏫 Trainers & Credentials**

* All trainers are **certified by the Specialty Coffee Association (SCA)** or equivalent
* Guest sessions with national/international barista champions

**📦 Training Materials Provided**

* Professional Barista Manual (Nonda Edition)
* Grinder and espresso machine usage guides
* Milk steaming and latte art posters
* Coffee sensory kits

**💻 Digital Companion Platform (Optional)**

* Video modules of each practical skill
* Downloadable cheat sheets and brewing calculators
* Online community forum for Q&A

**🌍 Language Support**

* Instruction in English + translation available (local language if needed)
* Visual guides and practical demonstrations for low-literacy learners

**🎯 Learning Outcomes by Certification Level**

| **Skill/Competency** | **Level 1** | **Level 2** | **Level 3** |
| --- | --- | --- | --- |
| Espresso Brewing | ✅ | ✅✅ | ✅✅✅ |
| Milk Steaming & Texturing | ✅ | ✅✅ | ✅✅✅ |
| Basic Latte Art | ✅ | ✅✅ | ✅✅✅ |
| Sensory Evaluation |  | ✅ | ✅✅✅ |
| Café Workflow & Speed | ✅ | ✅✅ | ✅✅✅ |
| Menu Design & Innovation |  | ✅ | ✅✅✅ |
| Trainer & Manager Readiness |  |  | ✅✅✅ |

**📋 Certification and Accreditation**

* Issued by **Nonda Coffee Training Academy**
* Endorsed by **industry partners**, potential for SCA certification alignment
* Digital badges and printed certificates
* Pathway to compete in national barista competitions

**🤝 Optional Partnerships & Expansion**

* **Collaboration with roasters** for sensory and quality control practice
* **On-site internships** at leading cafés
* **Mobile Barista Training Units** to reach remote regions
* **Barista Bootcamps** for intensive training before tourism/high season

**Next Steps**