

Equipping
your cafe
to make
excellent
coffee
attainable
and
repeatable



COFFEE BAR
ACADEMY

October 13-16,
2025





Barista Skills

Learn the foundational skills of being a barista. We will teach you how to dial in espresso, steam silky milk, and pour beautiful latte art.



Our instructors have years of experience working bar!



Nevin Atkinson
Barista Supervisor
Sowers Harvest Cafe



Jerriel Martin
Co-Owner
Old Market Coffee



BAR PROCESSES

We will explore best bar practices for consistency, tips for improving workflow efficiency and how to establish routines for maintenance, cleaning, and training in new baristas



COFFEE SCIENCE

A deep dive into the world of coffee extraction and the science behind it and learn about TDS, extraction percentage, refractometers, etc. We will explore a range of different coffee origins and processing methods and brewing methods and their nuances .

PRICING

Early Bird (by June 31st): \$1,345

Regular: \$1,495

APPLY and RESERVE
your spot today at
Coffee Bar Academy!



SCAN ME

Or go to our website:

<https://www.extendcafes.com/events>

Many more topics!

(including)

- Milk science
- Sensory evaluation
- Drink nomenclature
- The history of coffee and 3rd places
- Espresso machine maintenance and mechanics
- Non-coffee drinks



Contact us:
(570) 502- 4125
info@extendcafes.com

