



## COURSE No. 4: "CAPPUCCINO"

*(Length 2 hours)*

- The "Espresso Italiano"  
*Introduction to the visual and gustatory characteristics of the Espresso*
  
- Scheduling of inspections, checks and maintenance of equipment
  
- Practical tests of preparation of Espresso
  
- Cappuccino  
*Visual and gustatory characteristics*
  
- Techniques, methods and equipment for processing milk  
*Temperature control milk*  
*Choice of instruments best suited to the type of processing*  
*Proper use of steam*
  
- Practical tests to mount milk  
*Perfect mount*  
*Pejorative changes*
  
- Variants of mixing Espresso - Milk

- Presentation of Cappuccino

*Classical presentation*

*With some decorations*

- Cappuccino: practical tests of presentation