

CAFFÈ
Gambilongo



Invest on
your future!



Discover our
courses and
becomes
Cultitor of
The coffee world!



Learn the profession and art of coffee
shop and aim at a competitive and
high level of training
Professional!

Our Academy offers
training courses for both
professional and non-
professional bartenders, or
simply coffee lovers. Some
of the modules offer the
possibility of SCA (Specialty
Coffee Association)
certifications recognized in
national and international
fields.



OUR COURSES

Become a
professional
in the world of
coffee

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1. ESPRESSO TRAINING
 2. LATTE ART
 3. GREEN COFFEE
 4. SENSORY
 5. BREWING
 6. ROASTING
 7. MOKA DAY
 8. BARISTA SKILLS
 9. COCKTAILERIA BASE

Most courses are divided into three levels of training:

Foundation (1 day); Intermediate (2 days); Professional (3 days).

The days are 7 hours a day, from 9:00 to 16:00

01. Espresso Training



DURATION

–
4 Ore

TRAINER

–
Jonathan Bruno

CERTIFICATION

–
Gambilongo Academy

The Espresso Training is the ideal course to start a first approach in the world of coffee and not only. The course is structured in 4 hours of training and is aimed at both experts and coffee

- Work flow, the correct working method of a professional bartender, secrets to optimize your work.
- Discover the espresso machine, the correct parameters for a manual extraction.
- The perfect granulometry adjustment.
- How to understand if the extraction is correct or not, especially how to remedy errors.
- How to preserve coffee, its 4 main enemies and how to manage them.
- The perfect milk emulsion, techniques and secrets to get it.
- Sanitization and cleaning of equipment used with certified products.



02.

Latte Art



DURATION

—
3 Moduli; 42 Ore totali

TRAINER

—
Jonathan Bruno

CERTIFICATION

—
Gambilongo Academy

Aimed at all those who want to enter the world of milk art, the course has as its purpose and objective to improve the aesthetics and quality of cappuccino. For a cappuccino "in good order"!

FOUNDATION

- Milk, dairy cups, indicated material and shape
- The micro foam milk emulsion
- Cup and milk jug techniques and secrets
- Creation of the first figures, the certified Italian classic cappuccino, heart leaf and tulip
- Cleaning and maintenance of all equipment used

INTERMEDIATE

- First approach to various and different milk emulsions, more or less elastic for various designs
- New patterns: reverse the vortex the swan and much more

PROFESSIONAL

- Preparation for SCA competitions, rules judge evaluation boards and much more
- Designs in 300 ml cup complex with many elements in cup, technique (Slow, dropping etc etc)
- Cleaning in cup contrast symmetry
- Different milk, different foam, different temperature, how to make the most of milk
- Possibility to tailor the course to your own needs

03.

Green Coffee

This course aims to acquire skills in evaluating the knowledge and marketing of raw.

Learn about the various botanical species, measurement of moisture and density in raw, green classification, SCA* defect classification, sieve classification and futures market.



DURATION

—

3 Moduli; 42 Ore totali

CERTIFICATION

—

SCA

FOUNDATION

- Green coffee, from the plantation to the final cup
- Cultivation, the coffee belt the equatorial belt
- Climate impact
- Harvesting methods and processing processes
- Defects, SCA and Brazilian defect classification, crop
- Humidity and Hygrometer, different problems.
- Market, the exchange coffee, futures market and bio certifications
- Cupping: Brazilian method how to evaluate a coffee sample

INTERMEDIATE

- Beyond the "arabica and robusta" the concept of varieties and cultivars
- Structure and nomenclature of the grain, processing processes and its organoleptic changes
- The measurement of density and humidity
- Fungi, toxins and coffee moulds
- Coffee trading, the Incoterm system
- The concept of differential in coffee price
- Practical tests for variety and defect identification, moisture and density measurement
- Cupping test: to distinguish if the coffee tasted is equal to the given sample

PROFESSIONAL

- Cupping on the Intensity of defects; to define quality stability; for assessment of sample freshness and harvest year
- Create a coffee/blend that meets the customer's requirements. The blend matching
- Manage a mixture as crops and stocks. Complementary coffees
- Sorting and cupping a specialty coffee with the SCAA tasting card
- Definition of the price of this last coffee

04. Sensory

The course aims to evaluate a coffee using your sense organs. Recognize and compare the organoleptic characteristics of coffee. Recognize the basic taste of coffee: sweet, sour and bitter, continuing to use our senses recognizing the fruity, floral, spicy flavors, chocolate, evaluating the various astringency defects until we arrive at the sensory evaluation of taste, flavor, body.



DURATION

—

3 Moduli; 42 Ore totali

TRAINER

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Jonathan Bruno

CERTIFICATION

—

Sca

FOUNDATION

- The tasting and its phases: visual, olfactory, gustatory, tactile and aftertaste.
- Acidity, bitterness, sweetness, body, flavour: the use of professional terminology.
- The SCA Flavour Wheel and the division into Enzymatic, Sugar Browning and Dry Distillation
- What is cupping, the professional coffee tasting system.
- The concept of coffee specialty and Cup of excellence
- Cupping different coffees: arabica, robusta, recognition of some typical coffee defects
- The espresso tasting, the espresso tasting card, the role of sugar

INTERMEDIATE

- The different tasting protocols, in cupping and in triangulation forms
- Recognize different acids and at different concentrations
- Recognize and order more or less bitter, more or less sour or sweet solutions
- Identification of individual flavours, not by family
- Set up and conduct a cupping session
- Triangulation exercises between cupping, filter and espresso
- Recognition exercises between different coffees

PROFESSIONAL

- Align the student with coffee market standards
- Identify and evaluate the qualities of green coffee to define a specialty coffee
- Accurately measure and describe the characteristics of the coffee using technical terminology
- Learn to generate repeatable sensory measurements and interpret the results.
- Be able to take the role of panel leader in a company.

05. Brewing

Know the extraction methods from V60 to cold brew (cold extraction) through aero press chemex and much more.

FOUNDATION

- Introduction to brewing
- Strength and extraction, the SCA Brewing chart
- The French press
- The world of Drippers (V60, CHEMEX...) practical tests
- Clever and Bonavita Dripper, the syphon, aeropress, practical tests
- Italian coffee makers (Moka and Napoletana) and from the world
- Cold extract coffee: Cold drip and Cold brew and final

INTERMEDIATE

- The use of brew charts and their practical use
- The use of refractometer
- How to measure and modify strength and extraction in an extraction
- Modulate the cold brew
- The role of water and its chemical composition
- Extraction by various methods (v60, Chemex, Syphon, Kalita wave...) using waters with different mineral content
- The concept of bimodal milling and the role of the fins
- Extraction with different filtering materials with the same coffee to understand they change the aroma profile
- Grain size analysis, introducing the concept of a grain size curve



- Analyze the Brew Control Chart the cups prepared by changing the extraction parameters.
- Testing different temperatures of the extraction water affect the quality of the drink, and how pre-infusion (so-called blooming) or turbulence affects the Brew Control Chart.
- Extract and measure with the Brew Control Chart beverages with extraction percentage of 16%, 20% and 24% while maintaining the same strength and best explain the result in cup.
- Make three cups with the same 20% extraction percentage but different strength (1.15%, 1.35% and 1.45%)
- The impact of different particle size measurements for coffee extraction and the role of fines and boulders will be analysed with sieves (Kruve type).
- Use the bypass technique to properly dilute the drink
- We measure water with the new SCA Water Chart to determine its alkalinity, total hardness and pH, so that we have a clear picture of the water used and how it can affect the result in a cup.

DURATION

–

3 Moduli; 42 Ore totali

CERTIFICATION

–

Sca

06. Roasting

Learn the necessary skills in the world of roasted coffee, the course aims to identify and understand the roasting stages, physical and chemical changes, roasting curves, software and much more.

FOUNDATION

- Which green coffee for which result in cup
- How the process, variety and altitude of coffee cultivation affect the roasting process
- How to choose the roasting machine?
- Physical and chemical elements of roasting.
- Recognize the colors of coffee in various stages
- Cooling and de-aeration of coffee
- The concept of roasting profile and curve
- Practice: the toasty handling and classic errors in coffee roasting
- Professional cupping tasting of roasted coffee
- Creation of a mixture



INTERMEDIATE

- The measurement of humidity and density of green in function of roasting
- The measurement of the color of the toaster with colorimeter
- Turning point and development time: how the various stages of roasting affect the final taste.
- The management of the phases during the toasting
- The roasting software: Artisan, Cropster and others
- Roasting defects: how to recognize them
- Practical toasting and cupping blind

PROFESSIONAL

- The technical terminology of organoleptic description of toasted
- Ability to describe the main reactions of browning and acid degradation, in terms of taste development and aromatic molecules involved
- Packaging: the role of CO₂ and oxidation. Packaging material, one-way valves.
- Mixing: selection of grains, number of components, purpose of the product (espresso, filter, milk, sugar)
- The rate of rise management
- Ability to toast by reaching a reference color, planning and following different profiles
- Know how to recognize in taste and blindly subtle differences in the roasting profile
- Knowing how to taste and blindly recognize small defects in the toasted
- Ability to identify by sensory analysis different roasting profiles of the same colour with development times and rate of change
- Describe the results using the correct technical terminology.

DURATION

—
3 Moduli; 42 Ore totali

CERTIFICATION

—
SCA

07.

Moka Day



PROGRAM

This course is organized especially for coffee lovers, who want to replicate each extraction using and creating their own recipes and make their perfect Moka

- History and origin;
- Moka the materials on the market and their differences, steel or aluminium? ;
- The choice of raw materials, water and coffee;
- The brew ratio, the secrets of the perfect moka;
- The Moka control chart;
- Brewing, we know other extraction methods V60, Syphon, French press, AeroPress, Cold Brew;
- Tasting and tasting both in blend and single origin;
- Cleaning and maintenance of all equipment used, with specific detergents and products to safeguard health and the equipment itself;

DURATION

—
3 Ore

TRAINER

—
Jonathan Bruno

CERTIFICATION

—
Gambilongo Academy

08. Barista Skill



To learn or restructure the professionalism of the bartender starting from two words: quality and knowledge.

The course is internationally recognised by the Italian Barista Method and is valid for the SCA Barista Skills Foundation exam.

DURATION

—

3 Moduli; 42 Ore totali

TRAINER

—

Jonathan Bruno

CERTIFICATION

—

SCA

FOUNDATION

- Botanica, the difference between arabica and robusta; harvesting methods and processing processes
- The espresso machine; I volumetric and on demand coffee grinder
- The extraction of the espresso practical tests
- The brew ratio and the first approach to the refractometer tds
- Milk emulsion, a micro foam indispensable and the equipment to be used for the milk art
- Equipment maintenance and repair

INTERMEDIATE

- Coffee Botany, Coffee Family Tree, Drupa structure
- The processing processes; milling and extraction
- The perfect espresso, body cream aroma and flavour
- Refractometer, tds and express control chart
- Il Latte, Milk Art heart leaf and tulip
- Word flow; Health and hygiene
- Drink cost

PROFESSIONAL

- Arabica and robusta arabusta, cultivar varieties
- The Terrior, how do they affect
- Sca specialty coffee
- Processing of raw
- Defects, Human Laser Optical Selection
- Chemical composition of roasted and green coffee and decaffeination
- Latte art; The cream structure
- Toasting
- The importance of water, calcium magnesium and carbonate chlorine and filtration systems
- The grinder; Coffee extraction; HACCP critical control points; On selling UP selling
- Break even point
- Express formulas

09. Cocktaileria Base



DURATION

—
4 Ore

CERTIFICATION

—
Gambilongo Academy

PROGRAM

The course of Cocktail Bar is ideal to start having a first approach in the world of cocktails and aspire to become a barman.

- Difference between liqueurs and spirits
- Service Rates: corrections of soft drinks and quantity of smooth product to be served
- Aperitif drinks: How to prepare, how to decorate, correct doses.
- How to cut fruit properly
- Basic equipment required
- Ice: why and how much?



Jonathan Bruno

Professional of the Coffee

Born in 1990, he studies coffee and milk art, feeding in him a continuous hunger for knowledge.

He follows SCA training courses, cultivating his dream, SIGEP that will crown in 2018, when at the final it ranks at 5 o place among the competitors in Italy: a great achievement that made him proud of the efforts made so far.

In 2020, he becomes a judge for SCA Italy (latte art judge, sensory barista judge, brewing judge). He tells us: "Racing is a unique and unforgettable emotion, something that can not write or tell, you have to live it I recommend to anyone, Judge? It involves a lot of preparation knowledge and especially a lot of responsibility, because you

"I wanted to differentiate each of my cappuccino from the mass, leave My signature"

know the job
Behind every competitor."

Today he is a trainer for Gambilongo Group, he deals with customer training, quality control, puts his skills at the service of partners and those who want to start a training course. To date Jonathan Bruno is the trainer of reference for Calabria and Espresso South Italy Academy, school of Cafeteria between the most renowned to the world.



Would you like to enroll in
one of our courses? Do you
have any questions? Do you
want more information?
Contact us now or come
and visit us at the Academy!

We are waiting for you!





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The SCA, Specialty Coffee Association, is an organization that sets professional standards in the world of coffee. SCA certifications are recognized worldwide.