

A Unique Opportunity For Chicago Baristas This February

Master barista workshops by historic espresso brand Caffè Cagliari with Italy's expert coffee trainer Giulia Barozzi



CHICAGO, ILLINOIS
COLD BREW TECHNIQUES
THE PERFECT ITALIAN ESPRESSO
HOW TO GET THE PERFECT FOAM WITH
ALTERNATIVE PLANT BASED MILKS

THIS IS AN ON-SITE INVITATION ONLY PRIVATE EVENT FOR CLIENTS OF BECA IMPORTS LLC IN CHICAGO. BARISTAS ARE WELCOME TO GET IN TOUCH WITH LUCA AT INFO@BECAIMPORTS.COM TO REQUEST AN INVITE.

SENSORIAL TASTING SESSION

ESPRESSO MACHINE MAINTENANCE & CLEANING



ON-SITE WORKSHOPS WITH:
MASTER BARISTA & COFFEE TRAINER
GIULIA BAROZZI, CAFFÈ CAGLIARI

FEBRUARY 8th - 10th, 2023
80 MINUTE SESSION




MASTER BARISTA
SENSORIAL WORKSHOP & TRAINING



Chicago, Illinois Feb 3, 2023 (IssueWire.com) - This an exclusive occasion for Chicago baristas that are serious about extracting the perfect Italian espresso. From February 8th to 10th learn from expert Master Barista, Giulia Barozzi, the official Coffee Trainer for historic Italian espresso roaster Caffè Cagliari, founded in 1909 in Modena, Italy.

Not to be missed, this opportunity is the first time Caffè Cagliari has brought its internationally recognized workshop to the United States. This a unique opportunity for Chicago baristas to improve, perfect, and confront their processes for Italian espresso extraction, plant-based and traditional cappuccino creation & cold brews worthy of envy.

Join **Giulia Barozzi, Master Barista, and Official Coffee Trainer at the Espresso and Coffee School of CAFFÈ CAGLIARI**. Founded in 1909, Caffè Cagliari is one of Italy's most historic coffee roasters that are still family owned and operated. Caffè Cagliari is a Gold Medal winner at the International Coffee Tasting Awards, the global competition promoted by the International Institute of Coffee Roasters (IIC), which evaluates and awards the World's best blends. Having offered on-site barista training for years, 2023 will mark the opening of their ESPRESSO SCHOOL and BARISTA TRAINING CENTRE as well as their Museum in Modena, Italy.

This 80-minute session with Giulia will take participants through the complete extraction cycle, beginning with the most essential step: CLEANING, MAINTENANCE & CALIBRATION of the espresso machine and grinder. She will then deep dive into all aspects of a perfect extraction process, with a focus on traditional Italian espresso and the art of a perfect Cappuccino including; the ideal milk-to-espresso ratio, foam consistency, and how to get superb plant-based cappuccino foam.

An expert in her field, Giulia Barozzi is a certified International Member of the Specialty Coffee Association, having completed numerous courses and certifications at S.C.A of America, the S.C.A. of Australia, and the European S.C.A.

Giulia originally hails from Modena, Italy, and speaks Italian, English, Spanish, and French having lived and worked throughout the world in Italy, Spain, the United Kingdom, and Australia. She is a graduate of the University of Modena and is a trained mixologist, bartender, barista, and sensorial coffee expert with a focus on tasting and chemical methodologies, and alternative brewing techniques including cold brews, cold drip, infusions, and espresso mixology.

Giulia is incredibly passionate about espresso and finds her balance between cutting-edge extraction techniques and a love and respect for the traditional methods that are well grounded in the Italian espresso tradition.

With a well-tuned technical knowledge of the chemical side of coffee roasting, Giulia is also well-versed in the mechanical side of the espresso machine and coffee grinder maintenance and calibration which is part of her ongoing studies with the Caffè Cagliari technicians. Giulia believes hardware maintenance is “fundamental” to the perfect espresso.

This session is a condensed course offered directly on location in Chicago, Illinois, it features the main highlights from the full Master Barista Training offered at the Caffè Cagliari Barista School in Modena, Italy, and provides any serious barista with a sensorial overview along with a complimentary machine maintenance and calibration and extraction demo using Caffè Cagliari’s premium espresso blends and 100% Arabica beans.

The Master Barista Workshop session will introduce the Caffè Cagliari Premium HORECA blends including Crem Espresso, Silver Bar, and the 100% organic Arabica line, perfect for Cold Brews. Samples will be provided to participants, all blends are FDA certified and available in America.

For the past 3 years, Giulia has been traveling all over the World to train expert baristas and she looks forward to the opening of the new Caffè Cagliari Barista Training Centre in Modena, Italy, home of the historic brand.

This is the first time this opportunity has been offered in Chicago, don’t miss this practical and sensorial espresso experience!

This private workshop series held from February 8th – 10th, 2023 is organized by CAFFÈ CAGLIARI www.caffecagliari.it together with NAVONA IMPORTS CORP www.navonaimports.com exclusively for clients of BECA IMPORTS LLC in Chicago, Illinois. Please contact Beca Imports LLC at info@becaimports.com for info and to register www.becaimports.com.



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