



Rubra Coffee Institute
passion for everything coffee

At the Rubra Coffee Institute, we have a passion for everything coffee. We don't see ourselves as just coffee trainers. We want to share with you all the things about coffee which make us so passionate about what we do.

In the process, we also hope to inspire and teach you to make a perfect cup of coffee, every time. We won't just show you how to make a great cup of coffee, we'll break down every step of the coffee-making process and look at the science of why we do things a certain way.

In our state-of-the-art training facility, we use some of the best and most technologically-advanced coffee equipment available including Dalla Corte and Wega espresso machines and Mahlkönig and Mazzer grinders. By incorporating the use of both heat exchange and dual boiler espresso machines, as well as both manual and 'grind on demand' grinders, we can make sure that no matter your situation we have you covered. All our trainers have extensive experience working in cafes and the coffee industry as well as being qualified trainers with a Certificate IV in Training and Assessment.

Can't find a course that suits you?

No problem. We're happy to tailor our training to ensure you get exactly what you're after. Whether you're a home enthusiast, budding barista or a company wanting a team-bonding session with a difference, we have a course to match. And if you can't find a course that's right for you, we'll create it!

Are you hoping to find employment in the coffee industry after completing one of our courses?

Anyone who completes a Rubra Coffee Institute course can be included on our Barista Database. Every cafe which uses Rubra Coffee has access to this database so they can employ staff in the knowledge that they've been trained to our high standards.

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Need that important cafe experience?

After taking one of our courses, take the skills you learn and sign up for a volunteer shift at City Farm Cafe. Rubra Coffee has a partnership with City Farm, which is an organic community garden, education and network centre operating on permaculture principles. It's just behind Claisebrooke train station on what was once a scrap metal yard and battery recycling plant. The cafe is run by not-for-profit-organisation *Men of the Trees*. After one of our courses you can volunteer to jump behind the coffee machine, where you'll buddy up with an experienced barista. What better way to put everything you've learnt into practice?

Meet your trainer.

Angela started her coffee career in Far North Queensland, where she had the luxury of grabbing a coffee cherry off the tree to chew on as she walked to work. This fostered a passion for not only making coffee, but a greater appreciation and respect for the humble coffee bean at every stage in its journey. She could often be found down at the roastery asking the roaster endless questions on her day off.

To hone her espresso-making skills, she headed back to her hometown of Perth - and its burgeoning coffee scene - in 2008. Entering Barista and Latte Art competitions fuelled her desire to learn even more. She was awarded second place in the 2009 WA Cup Tasting Championship.

With a strong training history and a Certificate IV in Training and Assessment, Angela takes a slightly different approach to her training style. Rather than teaching everything in a rote fashion, she likes to break down each step and look at the whys and hows. She believes that if you understand the principles behind each step in the coffee making process you start to look at coffee in a whole different light. So rather than fighting against all the variables which can affect an espresso extraction, you start working with them. And before you know it, you're pouring the all-elusive 'God shot' on a regular basis.

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Barista Basics – 3.5hrs @ \$150



This course introduces the fundamental elements of making the perfect cup of coffee, including how coffee is grown and the coffee cherry; grinding, dosing, tamping and extracting coffee; texturing milk; building drinks in the coffee menu; and cleaning your machine. Suitable for the home enthusiast through to the budding barista. This course offers plenty of practical time on the machines to put theory into practice.

In this course you will learn:

- Where coffee comes from and how it is grown
- How to grind, dose and tamp coffee to produce the perfect extraction
- How to texture milk to achieve perfect microfoam
- How to build drinks in the coffee menu
- How to clean and maintain your espresso machine and grinder

Barista Advanced – 3.5hrs @ \$200

Pre-requisite Barista Basics



Incorporating everything we learnt in Barista Basics, this course further expands knowledge on the ins and outs of coffee and perfecting the art of the perfect cup. We spend time on the machines analysing espresso pours and learn how to work with the variables that affect extraction to get the perfect pour. We also look at the process from bean to cup including harvesting, processing and roasting coffee; how your machine and grinder actually work; how to texture the perfect jug of milk and increase efficiency when pouring drinks; and how to troubleshoot common problems with your equipment.

In this course you will learn:

- How coffee beans are harvested, processed and roasted to produce different flavour profiles
- A cupping session to determine different flavour profiles from different growing regions and processing methods
- How your espresso machine and grinder actually work
- Advanced espresso extraction and diagnosis and the variables that affect them
- How to texture the perfect jug of milk and spilt jugs to enable you to group drink orders
- The importance of workflow to make your job easier and keep the boss and the customers happy
- How to look after your espresso machine and grinder and troubleshoot problems that may occur

Milk Chemistry & Latte Art Basics – 2.5hrs @ \$150



Just like coffee, no two milks are the same. This course will give you the basics of the process milk goes through before it ends up in your jug, from pasteurisation to standardisation and homogenisation. We taste and compare milk from all of the different processing methods so you can best choose a milk that compliments your coffee. We then take an in depth look at how to texture milk to get silky microfoam every time and how to apply that to pouring classic latte art such as hearts, rosettas and tulips.

In this course you will learn:

- The process milk goes through from raw milk to the shelf, including pasteurisation, homogenisation and standardisation
- How to stretch and roll milk to achieve perfect microfoam suitable for pouring latte art
- All of the tricks that will take your latte art from average to fantastic, such as different milk jug styles, how to pour milk into espresso to achieve colour definition and splitting milk jugs to achieve correct foam ratio with latte art
- How to pour perfect latte art with every pour, including hearts, rosettas and tulips

Milk Chemistry & Latte Art Advanced 2.5hrs – @ \$200

(Pre-requisite Milk Chemistry & Latte Art Basics or the ability to confidently pour latte art hearts, rosettas and tulips)



It's one thing to be able to pour beautiful latte art, but what exactly is happening on a chemical level to milk when you heat it up? It's time to put your lab coats on as we draw from the latest scientific research to take an in depth look at the chemistry of proteins, lipids and carbohydrates. We also taste and compare different brands of full cream milk as well as comparing different types of dairy alternatives so you can best choose one that compliments your coffee. Once you get the science down pat we jump on the machines and learn some advanced latte art pours such as hanging hearts, multiple rosettas, swans, dragons and any other latte art pour you'd like to learn.

In this course you will learn:

- An in depth look at the chemical make up of milk and how the proteins, lipids and carbohydrates in milk change when you apply heat to them
- The factors that can affect foam stability and why you get jugs of milk that won't texture no matter what you do
- Why not all milks are created equal. We look at substances that are added to milk such as skim milk powder and permeate and discuss how this affects your milk texturing
- Why you need a good dairy alternative that compliments your coffee and how to best choose and texture them
- How to pour more advanced latte art pours including hanging hearts, multiple rosettas, swans, dragons and any other pour you'd like to learn

Coffee Appreciation: from seed to cup – 1.5hrs @ \$80



So you know how to make a killer espresso and can texture a jug of milk like nobody's business. But have you ever wondered as you pour your latte exactly where coffee comes and what happens to it before it ends up in your cup? Let us take you on the journey from seed to cup where you will learn all about how coffee is grown, harvested, processed and roasted. We will then take a look at the coffee Tasting Wheel as we cup different coffees from different regions and processing methods to compare different flavour profiles.

In this course you will learn:

- The different varieties of coffee
- How coffee is grown
- How coffee is harvested
- How coffee is processed
- How coffee is roasted
- An overview of the coffee Tasting Wheel
- Cupping session of coffees from different regions and different processing methods

Café Management – 3hrs @ \$270



Do you own or manage a cafe? Are you a barista who wants to gain the skills needed to help further your career in the coffee and hospitality industry? This course will help you get the most out of your staff and equipment to ensure happy staff, happy customers, but more importantly a happy bottom line! We look at different leadership styles, how to effectively manage your team and how to get organised so that you are using your time effectively.

In this course you will learn:

- Different leadership styles and which is best suited to you
- How to effectively manage your team
- How to address conflict resolution
- How to best manage your time
- The importance of writing an efficient roster and staff workflow
- The importance of ordering and stock control
- Effective equipment maintenance



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