

Module 1: Introduction

- 1.1. Meet Mikael: coffee expert and champion barista
- 1.2. What you will learn from this course
- 1.3. Coffee as an agent of change
- 1.4. A history of coffee
- 1.5. The essential home barista toolkit

Module 2: All About the Beans

- 2.1. The complete guide to coffee beans and regions
- 2.2. Buying the perfect type of coffee for you
- 2.3. How roasting changes the flavor of coffee
- 2.4. How to perfectly grind and store your coffee
- 2.5. Choosing the right milk: Cows, oats, and almonds, oh my!

Module 3: The Wonderful World of Brewed Coffee

- 3.1. Immersion: Indonesian tubruk
- 3.2. Immersion: French press
- 3.3. Drip: Conical
- 3.4. Drip: Flat bed
- 3.5. Drip: Batch brewer
- 3.6. Hybrid: Aeropress
- 3.7. Pressurized: Mokapot

Module 4: Classic Coffees at Home

- 4.1. The perfect cafe au lait
- 4.2. The delightfully foamy cappuccino and the deliciously creamy latte
- 4.3. The finest macchiato
- 4.4. The exceptional americano

Module 5: Fancying It Up!

- 5.1. How to perfectly steam milk at home
- 5.2. Creating great coffee looks by etching with sauce
- 5.3. Latte art two ways: Free pouring milk to create hearts and tulips

Module 6: Fun and Tasty Coffee Variations

- 6.1. The fabulously frosty frappé
- 6.2. The refreshing summer coffee
- 6.3. The warming winter coffee
- 6.4. The delectable Irish coffee
- 6.5. The spirited coffee whiskey infusion
- 6.6. Thank you and goodbye