



UNIVERSITÀ *del* CAFFÈ
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Lecturers: UdC team

Cappuccino Coffee expert





The first ingredient of our recipe:



1. Dose: 7 - 7,5 grams
2. Tamping: 20 kilos
3. Volume : 16 -25 millilitres
4. Transformation time: 30 seconds (including pre-infusion)



Milk



- whole milk
- semi skimmed milk
- skimmed milk
- fresh milk
- U.H.T milk
- biologic\organic milk

Cappuccino



The right milk



- Fats 3,3% - 4,0%
- Proteins 3,1% - 3,8%
- Lactose glucose \ galactose

Cappuccino



The right pitcher



The pitcher



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The right pitcher



The pitcher



The characteristics of a pitcher which aids correct preparation of milk according to micro bubbles techniques are as follows:

1. The pitcher should be wide at the base and narrow at the top (an angle of approx 8°). This help the barista to obtain the rotation and whirl in the milk during the final preparation stage
2. The pitcher should have a pronounced spout which begins halfway up the pitcher. The tip of the spout should be narrow enough to control the speed, density and movement of the emulsified milk used in cappuccino
3. The stainless steel of the pitcher should be good quality but not too thick so that the barista can gauge and control the temperature of the milk and avoid overheating
4. Pitchers of various sizes should be available for every situation: 0,3l – 0,7l – 1,0l – 1,3l

The pitcher



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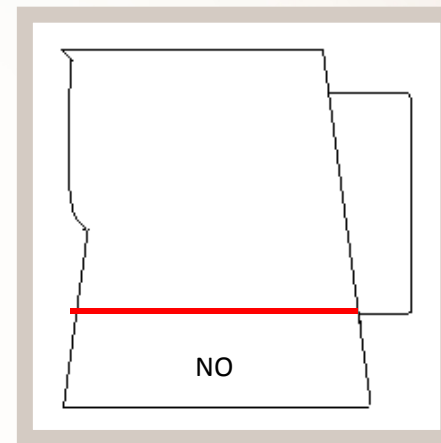
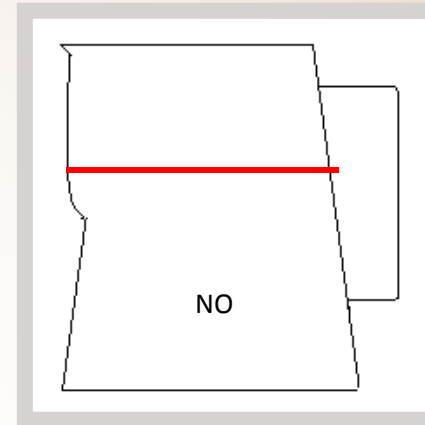
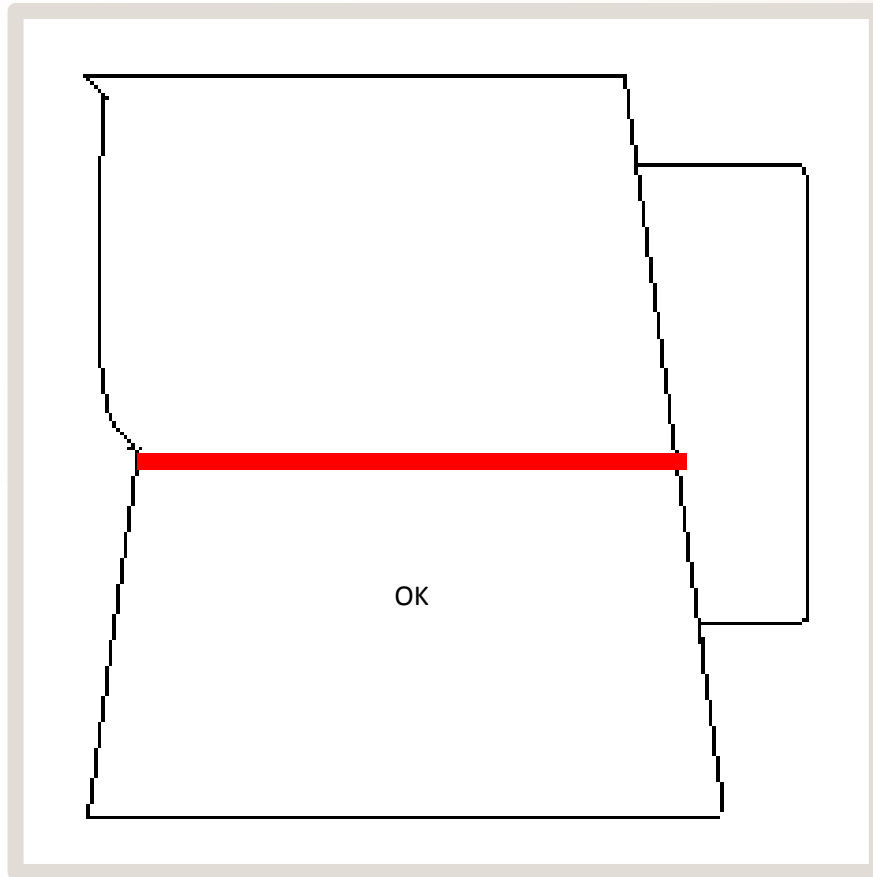
Quantity of milk



Cappuccino



Quantity of milk



Level of milk



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The steam wand: Cleaning



Cappuccino



Position on the steam wand

One hand on
the handle



One hand on
the lower part
of the pitcher



Tilt the steam
wand in front of
you



Position on the steam wand



Cappuccino



Practical activity on the position!



Cappuccino



Start Steaming



Cappuccino



Frothing the milk



Start at 5°



Finish at 60°-65°



2° - 5° C



5° - 37° C

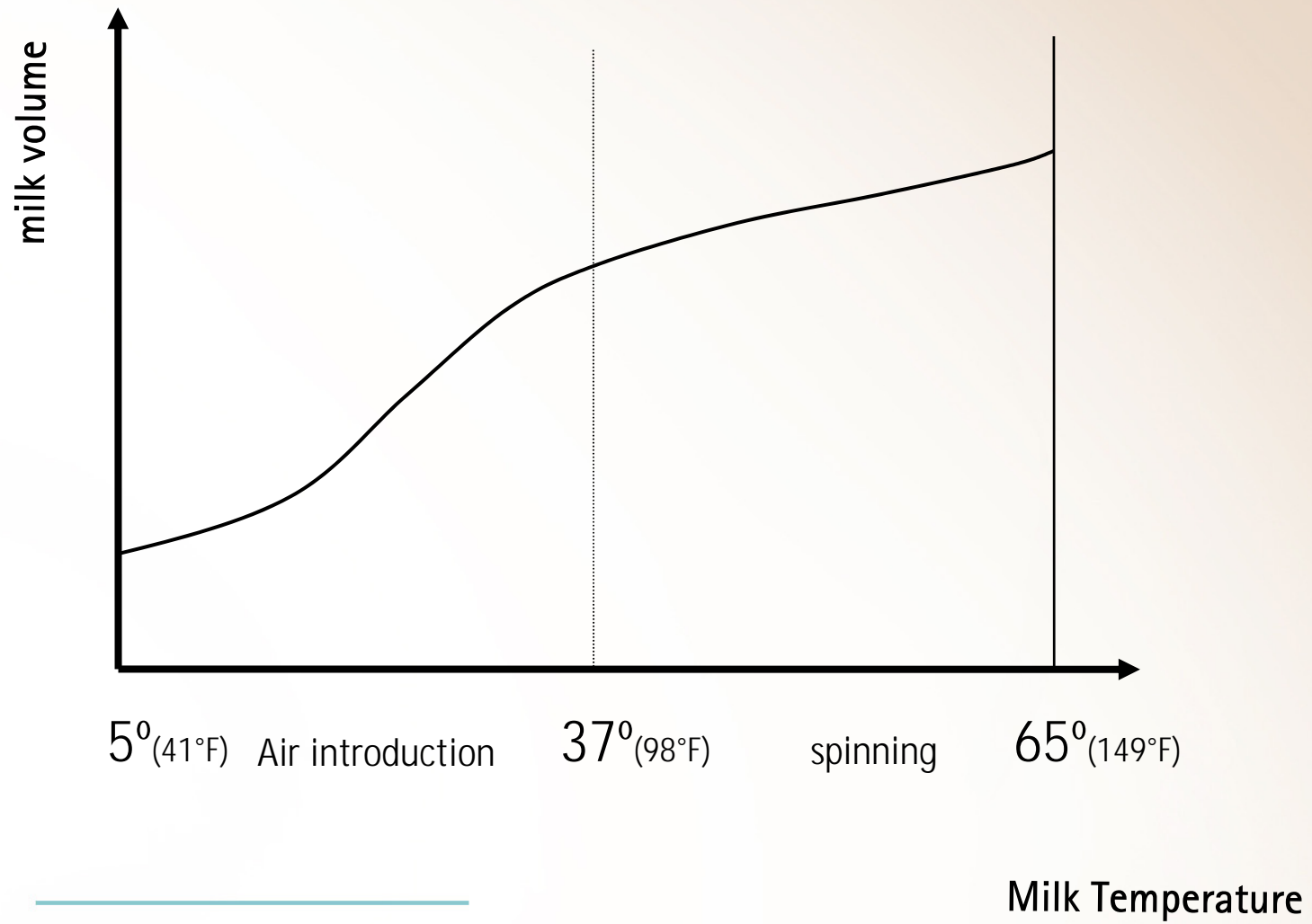


37° - 65° C



65° C

Milk preparation



Cappuccino





The right temperature: practical activity



Cappuccino temperature

Name	Goal	temp 1	temp 2	temp 3	avg	Dev
GIUSEPPE	65				#DIV/0!	#DIV/0!
SIMONE	65				#DIV/0!	#DIV/0!
DANIELE	65				#DIV/0!	#DIV/0!
NITAYA	65				#DIV/0!	#DIV/0!
EDOARDO	65				#DIV/0!	#DIV/0!
DANIELE	65				#DIV/0!	#DIV/0!
GILIA	65				#DIV/0!	#DIV/0!
IVO	65				#DIV/0!	#DIV/0!
COSIMO	65				#DIV/0!	#DIV/0!
ANGELA	65				#DIV/0!	#DIV/0!
ERIKA	65				#DIV/0!	#DIV/0!
ANNA LYSSA	65				#DIV/0!	#DIV/0!
GUIDO	65				#DIV/0!	#DIV/0!
SARA	65				#DIV/0!	#DIV/0!
ADRIAN	65				#DIV/0!	#DIV/0!
ANDREA	65				#DIV/0!	#DIV/0!

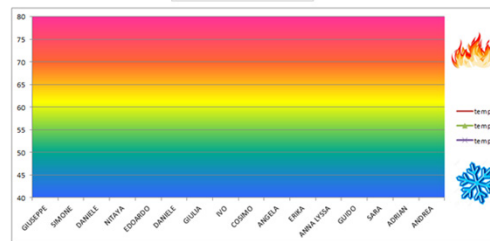


Class Avg

#DIV/0!

OK
TROPPO CALDO
TROPPO FREDDO

Temperature consistency



Cappuccino



The handle



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Rotation and separation of the milk



Cappuccino



Pouring



Cappuccino



The final result



Cappuccino



The foam



- Texture
- Uniformity
- Thickness

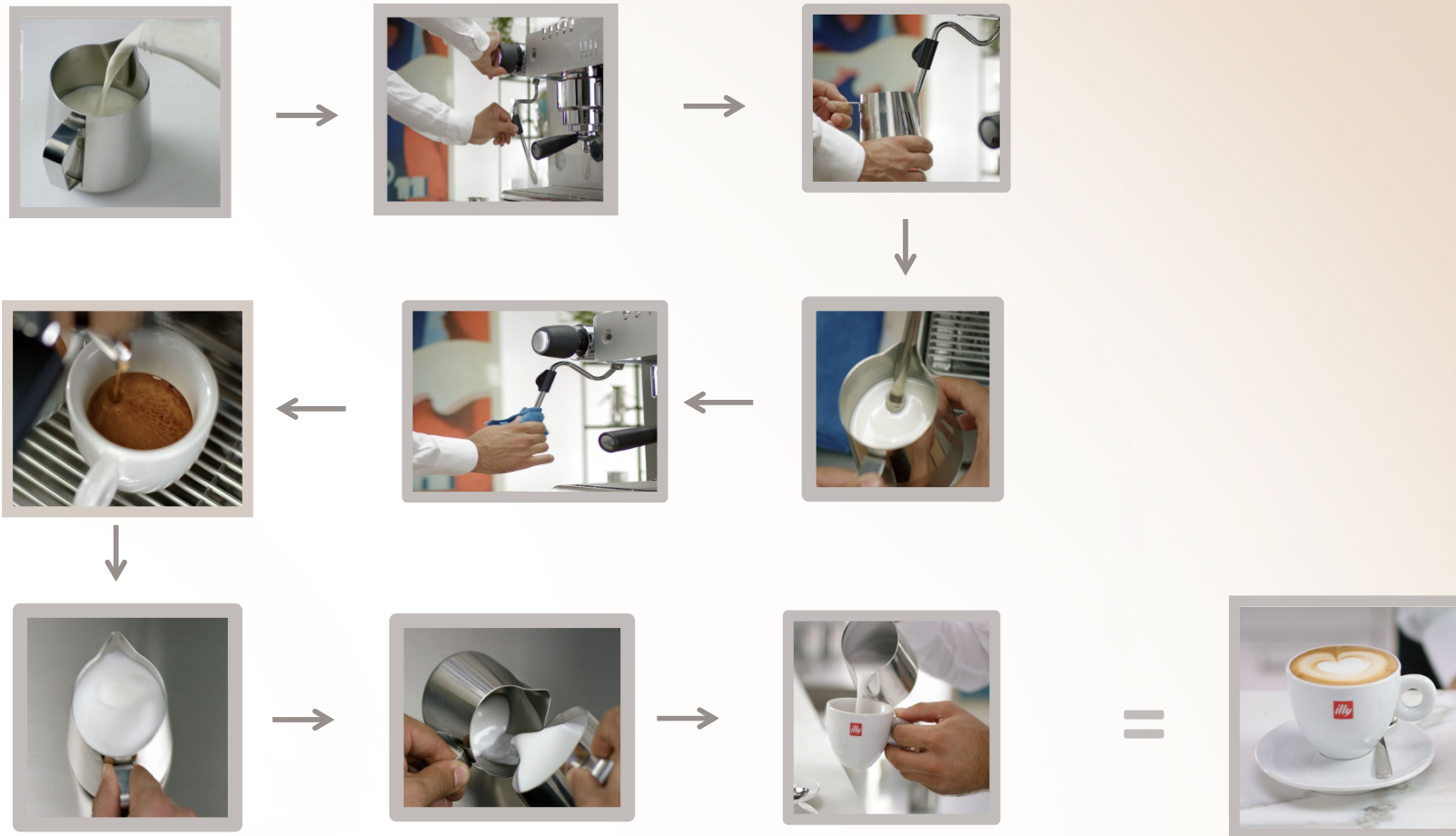
Thank you



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It's time to move!



Thank you



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Practical activity



Thank you
