

SCA Approved Training Venue

BARISTA MODULE EQUIPMENT LIST

Heavy Equipment	Foundation / Intermediate	Professional
Two group semi-automatic espresso machine (recommended 4 students per station)	✓	✓
Espresso Grinder – Doser Grinder and Grind on Demand	✓	✓
Light Equipment		
Scale (to .1g) – 1 per station	✓	✓
Milk Pitchers (12oz/500mL/ 20oz/750mL) – 2 large and 2 small per station	✓	✓
Espresso cups – 6 per station	✓	✓
Cups (5-6oz and 10-12oz) – 6 per size per station	✓	✓
Cupping bowls	✓	✓
Cupping spoons	✓	✓
Milk (regular and alternative)	✓	✓
Shot glasses (must have markings for 1oz) – 4 per station	✓	✓
Hot water supply	✓	✓
Demitasse spoons	✓	✓
Tampers – 1 per station	✓	✓
Knock-box	✓	✓
Fridge	✓	✓



Bar towels	✓	✓
Digital or optical refractometers	✓	✓
Digital thermometer		✓
Syringe and filters	✓	✓
TDS meter		✓
Ph Meter		✓
Spare grinders for maintenance		✓
Cleaning tools: blind basket, coffee detergent, stubby screwdriver, grouphead brush	✓	✓
Organic acids (citric, malic, and others)		✓
Teaching Space		
Flipchart or whiteboard	✓	✓
Clipboards (1 per student)	✓	✓
OHP or TV for presentation	✓	✓
Calculator (1 per student)	✓	✓
Student Desk separate from cupping table – (1 x 2m per 2 students)	✓	✓