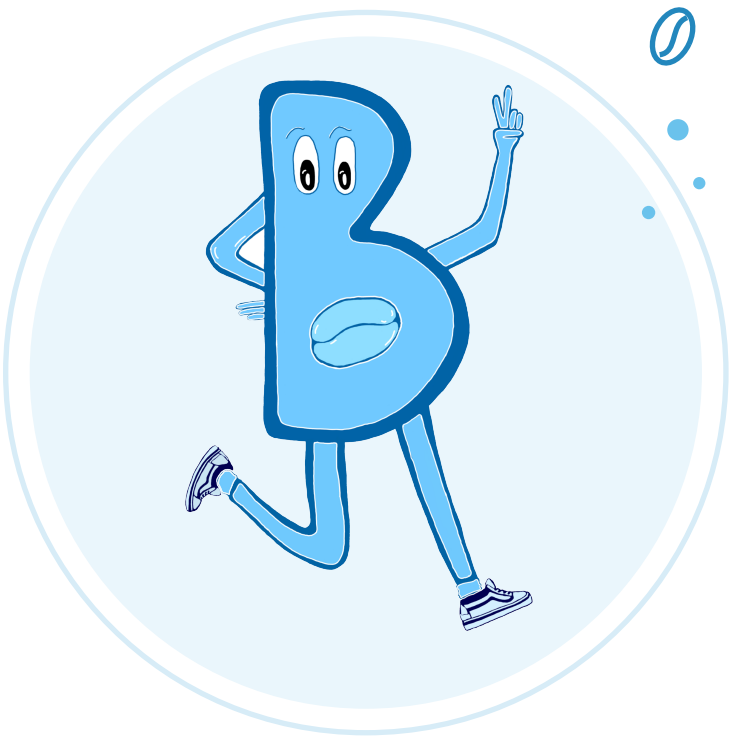
BEYOND COFFEE

ON-SITE / HANDS-ON

MAKE EVERY CUP COUNT.

Practical barista training for real coffee bars.

Your equipment. Your team. Our know-how.





NOT JUST COFFEE THEORY.

Proper practice. Useful techniques. Better service.

TRAINING FROM £200 + VAT

ENQUIRE sam@beyondcoffee.co.uk

GOOD BARISTAS ARE MADE.

Hands-on coaching that works with your daily setup.

01

ESPRESSO THAT HITS

Dose, yield, timing and tasting.

02

DIAL IN WITH CONFIDENCE

Grind adjustments and consistency.

03

SILKY MILK

Steam, texture and temperature.

04

LATTE ART BASICS

Pouring and presentation.

05

SMOOTHER SERVICE

Workflow and repeatable recipes.

06

CLEAN & READY

Daily care and troubleshooting.

WE SHOW. YOU PRACTISE.

No endless slides. Sessions are tailored to your team, equipment and the drinks you actually serve.

PICK YOUR COFFEE BOOST.

50% OFF*

On-site sessions for up to four people, at your venue.

01 BARISTA ESSENTIALS

2 HOURS

The foundations: espresso, grinders, milk and care.

STANDARD	WHOLESALE PARTNER - 50% OFF
£200	£100

02 FULL TEAM TRAINING

4 HOURS

More hands-on practice, service flow and quality.

STANDARD	WHOLESALE PARTNER - 50% OFF
£350	£175

All prices exclude VAT.

*Wholesale pricing is available to qualifying new supply customers.

BETTER COFFEE.
BETTER TOGETHER.

50% OFF TRAINING

When you join Beyond Coffee as a wholesale coffee partner.

Minimum commitment: 10 kg per month for 6 months.

1 KG WHOLESALE BAGS

FROM £22/KG

01

SIGN UP

Become a new Beyond Coffee wholesale customer.

02

ORDER COFFEE

First order of at least 10 kg before training.

03

LEARN TOGETHER

One 50% training discount per new wholesale account.

YOU BRING THE SETUP.

Your working espresso machine, grinder, milk and alternatives, a suitable workspace, water, power and your team.

WE BRING THE COFFEE.

Coffee for the session, hands-on coaching and practical guidance.



READY TO GET BREWING?

sam@beyondcoffee.co.uk

Travel outside our local area may cost extra.