

HOW TO REGISTER?

BY PHONE



514 273-5555

AT THE COUNTER



148 JEAN TALON O STREET,
MONTREAL H2R 2X1

ONLINE



CAFEUNION.COM

COURSE SCHEDULE

OCTOBER TO DECEMBER 2023

CHOOSE THE DATE AND TIME
THAT SUITS YOU
(SUBJECT TO AVAILABILITY)



FROM CROP TO CUP

NOVEMBER 7
10 H - 12 H

NOVEMBER 25
10 H - 12 H

MANUAL FILTER COFFEE

OCTOBER 28
10 H - 12 H

DECEMBER 2
10 H - 12 H

EVERYTHING ESPRESSO PART ONE

OCTOBER 11
19 H - 21 H

OCTOBER 14
13 H - 15 H

NOVEMBER 1ST
19 H - 21 H

DECEMBER 6
19 H - 21 H

DECEMBER 9
13 H - 15 H

EVERYTHING ESPRESSO PART TWO

OCTOBER 18
19 H - 21 H

OCTOBER 21
13 H - 15 H

NOVEMBER 8
19 H - 21 H

DECEMBER 13
19 H - 21 H

DECEMBER 16
13 H - 15 H

CAFÉ UNION PRESENTS THE COFFEE SCHOOL



BILINGUAL
CLASSES
COFFEE
TASTING
DÉMOS



THE CLASSES TAKE PLACE ON CAFÉ UNION 3RD FLOOR,
148 JEAN TALON OUEST STREET, MONTREAL H2R 2X1





FROM CROP TO CUP

Immerse yourself in the coffee world and learn more about its industry, its History and its various contexts! The class From Crop to Cup helps you better understand the base material you work with, where it comes from and how it is processed.

- + Origin of Coffee
- + The fruit and its composition
- + Harvesting and Processing
- + Trades
- + Coffee Roasting
- + Group Tasting



MANUAL FILTER COFFEE

In this fast-moving world, we need little moments in a day and self-care rituals. Manual brew methods are an effective and simple way to really take the time and appreciate what we drink. Come and learn everything you need to know about gravity-driven extraction, also known as "filter coffee", and taste what exactly makes each brew a unique experience!

- + Filter Coffee Cultures Around the Globe
- + Coffee Brewing Theories
- + Practice
- + Group Tasting



EVERYTHING ESPRESSO

Discover how to dial in your espresso shots, how to make the proper adjustments and how to maintain your espresso machine in order to take advantage of its full potential for as long as possible. Split into two parts, this class will offer you the chance to really assimilate the information and put it in practice, all while being able to answer every question you may have surrounding coffee.

EVERYTHING ESPRESSO PART ONE

- + What is espresso?
- + Settings and parameters
- + Fundamentals of extraction
- + Practice on an espresso machine



EVERYTHING ESPRESSO PART TWO

- + Milk stretching (frothing)
- + « Latte Art »
- + Practice on an espresso machine
- + Cleaning the device



**COURSE DURATION:
2 HOURS**