



#LIFE EXPERIENCES

TURNING COFFEE HABIT INTO A HOT CAREER

Train to become a barista

Imagine being an expert at making the ideal cup of coffee, discovering the subtleties of creating the perfect latté, and comprehending the intricacies of coffee beans worldwide. It is a profitable career choice for students intending to study abroad. Skilled baristas are in high demand, making a barista training programme a gateway to a successful career. And this is where Awake Coffee Roasters comes in.

Navid Hasan, a culinary expert and serial entrepreneur, shares how his passion for coffee took him across the globe. "I wanted to work in the coffee industry for a long time," Navid recalls. So, I got an SCA certification (Specialty Coffee Association of America). This lengthy process involves studying and taking an exam to get the certificate."

After years of training and research with coffee experts in India, China, Singapore, Nepal, and Italy, Navid started Coffee Roasters in Bashundhara R/A in late 2020. The venture was born out of countless hours of research and development, sometimes working for 34 hours straight.



"Coffee has a lot of intricacies and several factors leading to a good taste," Navid explains. These include moisture, altitude, origin, bean density, and flavour profile.

Specialty cafes worldwide offer customised products, with baristas who are incredibly well-versed in their craft. This inspired Navid to create a specialised Barista skill workshop in Dhaka. "We offered this not only to our baristas but to anyone looking to enter the coffee industry," he says. "A speciality cafe has more nuances and is a knowledge-driven practice where the people are passionate about what they



do, and the product is of the highest quality."

The barista training course is a comprehensive journey that covers everything from the fundamental ten attributes of roasted coffee to sensory evaluation and flavour profiles.

"Coffee tasting starts with your olfactory senses and is a very complex product with more than 800 volatile chemicals," Navid explains. "The training takes your coffee experience to the next level because the barista knows the

intricacies and flavour profiles behind the coffee they are using."

This thorough training ensures that you are well-prepared for the challenges and opportunities that lie ahead in the coffee industry.

The six-day programme kicks off with the fundamentals of coffee—understanding the ten attributes of roasted coffee.

This basic understanding is essential for anyone who wants to become an expert brewer.

The magic occurs during the practical training phase. To guarantee consistency and quality in each cup,

trainees practise various aspects of espresso extraction and master procedures. They learn the nuances of boiling milk and honing the technique of latte art, which is both an art and a science. This hands-on learning experience boosts self-assurance and prepares them for the real world of coffee.

