



Earthlings Private Coffee Lessons

- Conducted by Earthlings Co-founder, Raven Kwok
- Teaching experience: 2015 – Present
- International qualifications: Master Coffeologist (Germany), Coffee Consulate Certified Roaster (Germany), Authorised SCA Trainer, SCAA Lead Instructor (heritage title), Golden Cup Technician, SCAE Coffee Diploma Professional.



Class format



- One-on-one training at Earthlings classroom or client's location (home or cafe within Kuching)
- Small groups of less than 4 students are accepted with a discount package
- Highly customisable based on student's experience and objectives
- Suitable from beginner to working professional level

Lesson time is approx. 4 hours by appointment

- Recommended time
- Weekdays 10 am - 2 pm, 1 pm - 5 pm
- Weekends 10am - 2pm
- Book at least three days in advance



Pricing and what's included

- Printed handbook and relevant info sheets
- Coffee and milk for hands-on session
- Coffee samples for tasting session
- Certificate of completion
- V60 01 dripper (for hand-brewed class only)

- **1 PAX - RM750**
- **2 PAX - RM1400**
- **3 PAX - RM2000**
- **4 PAX - RM2400**

Area of focus



Students may choose ONE of the following subjects to focus on:



Espresso appraisal skills, extraction theory, and calibration techniques

- Essential coffee knowledge, along with coffee sample tasting of different species, origins, roast levels, and freshness.
- Step-by-step guidance on how to make, evaluate, and calibrate coffee to produce espressos adhere to the specialty standards.
- Different applications of espresso in a cafe setting.
- Troubleshooting thought process for various coffees and setups.

Milk steaming and pouring techniques



- Essential milk coffee knowledge, along with coffee sample tasting of different blends, origins, espresso ratios, and roast levels.
- Step-by-step guidance on how to steam and pour milk for latte art within specialty standards
- Practical exercises for self training without wasting ingredients.
- Troubleshooting thought process for using various coffees and machines.



Hand-brewed coffee, extraction theory, and pour-over methods

- Essential coffee knowledge, along with coffee sample tasting of different species, origins, processing methods, roast levels, and pouring methods.
- Practical knowledge on how to choose hand-brewed equipment, how to find your favourite type of coffee, how to explore different flavours in hand-brewed coffee.
- Extraction theory based on SCAA Golden Cup Standards.
- Step-by-step guidance on preparation, brewing, tasting, and serving pour-over coffee with a V60 dripper.