



AURA BEAN (Pty) Ltd

Aura Bean Coffee Consultation Pricing 2024

www.aurabean.co.za
info@aurabean.co.za
Reg: 2017/041859/07
VAT: 4930306792
071 310 0543
18 Amatole Street
Vaalpark, 1947
South Africa

Initial Consultation Fee 1-hour **R880** Excl. VAT and traveling.

- Discussing what your vision is for the coffee shop and what you want to achieve. Needs vs Wants, Budget, Grinders, Espresso Machines and equipment. We will quote you on everything discussed in this meeting.
- Please note that we sell you a package deal. Everything you will need to run your shop will be included in the first quote.

Equipment Calibration and Testing.

- Setup and calibration of your grinder and espresso machine including a TDS test. **R1600** Excl. Vat and Traveling. 1 Hour.

Optional Consultations, Menu Designs, Cost Calculations and Shop Layout.

- Coffee shop Layout and workflow. 2.5 hours. **R5000** Excl. Vat and Traveling.
- Coffee Shop Work Flow only **R2300** Excl. Vat and Traveling. 1.5 hours.
- Menu discussion and breakdown. Pricing discussion and costing breakdown document (sent via email). 2 hours **R2800** Excl. Vat and traveling.
- Custom Drinks development. From **R1500** Excl. Vat. For 5 Drinks. Including how to mix, ratios and costing per item. (Excludes purchase of syrups and powders)
- Menu Design from **R2900** Excl. Vat. Digital document. Can be used on smart TV or Printed.
 - Menu add-ons from **R190** Excl. Vat per item. (Digital Format)
 - Menu Changes (pricing / removals) from **R150** Excl. Vat per item. (Digital Format)
- Operational Training per person to show how to operate machine and prepare basic espresso-based drinks. (not Barista training) **R1650** Excl. Vat and traveling. For 1.5 hours.
- Hourly rate based on video call for consultation – **R850** excl. VAT.
- Phone Consultations at **R91.60** excl. VAT per 5 mins. **R180** excl. VAT for 10 mins.
- Call out Fee for machine assessment within 30km - **R850** excl. VAT **R9.70** excl. VAT per km thereafter. Time spent on premises for assessment approx. 25 min.
- Hourly rate outside of package rates are **R1100** excl. VAT.



Barista Training

Home Barista Introduction

For the Purist

R2560 incl. VAT

- Develop your espresso skills in our Home Barista course. A practical introductory with hands-on experience and demonstrations for home baristas. Improve both your coffee knowledge and espresso-based drink preparation skills.
- This course can also be done in the comfort of your own home if you own an espresso machine and grinder.

COURSE CONTENT

- Equipment introduction — grinder, espresso machine, brewing equipment
- Grinder calibration
- Understanding espresso — grinding, tamping, dosing, pouring, and drinks
- Hands-on espresso extraction
- Basic milk preparation — steaming and texturing

COURSE DETAILS

- Maximum 4 students
- Course Duration 3.5 Hours

Intermediate Barista

For the Enthusiast looking to learn more

R4950 incl. VAT

- Improve your barista skills and knowledge by joining this course and establish a solid base to work off of.

COURSE CONTENT

- Coffee theory and history
- Equipment introduction — grinder, espresso machine, brewing equipment
- Grinder calibration and maintenance
- Hands-on espresso extraction
- Understanding espresso — grinding, tamping, dosing, pouring, and drinks
- Perfect espresso pour and drink recipes
- Milk Preparation — steaming, pouring, and basic latte art
- Tools to diagnose and solve problems

ALSO INCLUDED

- The course includes a light meal, a complimentary cup of coffee on arrival, a take-home barista guide

COURSE DETAILS

- Maximum 4 students
- Course Duration 6.5 Hours



Professional Barista

For the career barista

R6960 incl. VAT

- Improve your barista skills and knowledge by joining our professional-level course with our 2-day in-depth coffee theory and hands-on brewing experience. This course can only be taken after completion of our Intermediate course.

COURSE CONTENT

- In-depth coffee theory.
- Equipment — grinder, espresso machine, brewing equipment.
- Enhanced Grinder calibration and maintenance
- Espresso extraction using scales for precise brewing.
- Understanding espresso and different coffees — grinding, tamping, dosing, pouring, and drinks.
- Perfect espresso pouring and calibration.
- Advanced Milk Preparation — Texturing and Stretching.
- Tools to diagnose and solve problems.
- Practical assessment at the end of the course.
- You will be put through several tasks to complete within a certain time.

ALSO INCLUDED

- The course includes a light meal on both days, a complimentary coffee on arrival, a take-home barista guide, and 10% off on our website for coffee purchasing.

COURSE DETAILS

- Maximum 2 students
- Starting at 9 am and ending at 4 pm
- Course Duration 2 days.

Latte Art

Learn Milk Basics

R1985 Incl. VAT

- Pour the perfect pattern to finish the ultimate espresso experience. A step-by-step guide through the fundamentals of creating a solid base for any type of latte art pattern.
- This course can be done at the location of your cafe.

COURSE CONTENT

- The art of steaming/texturing milk for different drinks
- Free pouring
- Latte art basics: the Heart, the Rosetta, and the Tulip
- Course Duration: 2.5 Hours

*Latte Art training pricing is based on training held at the client's shop.



Condensed Pro

For the professional who wants to improve

R4950 incl. VAT

- Refresh your barista skills. The course is shaped to suit each student's needs, spending time focusing on specific areas.

COURSE CONTENT

- personalized course content
- Practical skill improvement
- 1 on 1 training

COURSE DETAILS

- maximum of 1 student per class
- 4 Hours
- * Classes are available Monday to Saturday (depending on availability)