



Latte art Grading System

L.A.G.S. Disciplinary

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## What is “latte art grading”?

The Latte Art grading system is a series of qualifications to assess the technical skills and creativity of baristas (servers in coffee shops) in latte art.

The system is based on 5 levels or grades, each with a different colour as indicated by the grading system logo: white, orange, green, red and black.

Each grade corresponds to specific skills the barista must have acquired and be able to demonstrate during the grading exam.

## Who can do the grading?

The grading can be done by any barista with a minimum of expertise in latte art techniques and by anyone who works in a café environment - baristas or professionals wishing to enhance their CV.

## Who are the examiners?

The "examiners" or "judges" are baristas who have achieved the green or black grade and were calibrated by 'Examiner Calibration Training (E.C.T.).

"Green judges/examiner" can examine the white, orange and green gradings. "Black judges" can examine any level. Holders of a red grading can examine white, orange and green. The examiners or judges have attended a calibration course to evaluate and assess gradings. The examiners will be in possession of an evaluation sheet and a stopwatch, and they will photograph and/or video the grading as evidence and for validation of the result (optional request from head office).

## Where can I do the grading?

The grading can be carried out: - at premises certified to run courses/exams in latte art (Grading Points) through qualified examiners - during specially organized "latte art grading" events (for example “latte art grading day”) - contacting a judge/examiner enabled

The premises must be equipped with specific tools for carrying out the grading, such as espresso machine, coffee grinder. Milk jugs, cups and etching tools can be brought by the barista”, as long as they comply with the regulation. Milk and coffee are at the discretion of the premises or the barista.

## What grading courses are there?

There are four levels of Latte Art grading courses: - introduction to Latte Art grading - basic course (for white and orange grading) - intermediate course (for green and red grading) - black or advanced grading

(only for black grading).

The content, dates and location of the courses are decided by the certified premises and can be found at [www.latteartgrading.com](http://www.latteartgrading.com)

Latte art grading courses can be held only by an examiner.

## What do I get from the grading?

With the Latte Art grading system you get a qualification called "Latte Art Grading Certificate", according to the grade achieved. The certificate indicates the level obtained, the date, the location and the signatures of the examiner and the general coordinator of the "latte art grading system" (L.A.G.S.).

Your name will be listed in the register of latte art grading, on a visible page of the website. As a symbol of your achievement you will also receive a milk jug in the corresponding colour, with the words "Latte Art grading system".

## What can I do with the grading?

The grading can be included in your CV to demonstrate your level of expertise in latte art. With a green, red or black grading you can become an examiner/judge and examine new baristas (attending the examiner calibration course). The grading is indicative of your worth and qualifications in latte art techniques.

## How to activate?

To take a grading exam you need to enquire directly at : premises which organize the gradings - locations of grading courses - a judge/examiner in person. - authorized grading points – LAGS distributors. On [www.latteartgrading.com](http://www.latteartgrading.com) you will find details to the grading points or the examiners from all over the world.

Having confirmed the date and time of the grading and the examiner, the fee must be paid (directly to the examiner or the grading point), indicating the type of grading you are booking.

The levels are obtained in order, from white to black, and it is not possible to jump to a higher grading without passing all the previous levels.

However, it is possible to sit a single exam which includes several levels (e.g. a single exam for white, orange and green, or green and red, or red and black etc.).

## What do I have to do to get a latte art grading?

The disciplinary of grading requires for each individual color or level, a number of specific skills inherent the preparation of beverages made with latte art technique (espressos or cappuccinos).

In the disciplinary - competence section - are indicated the specific preparations that the barista must realize in order to reach the grading target with a minimum points always indicated in the same card.

## What is the EVIDENCE?

The evidence is a photographic and / or video proof of a sustained exam, requested by the headquarters or by a LAGS bartender after motivation (eg photograph or video of the bartender who poorly performed the exam and the same was posted on social networks or by similar test).

The evidence will be extracted and viewed only and exclusively by the LAGS headquarters and only if imperfections are found in the exam, the headquarters will ask for the cancellation or remaking of the same.

The request for verification of the evidence must be requested by e-mail to the address [system@latteartgrading.com](mailto:system@latteartgrading.com).

After viewing the evidence, the result will be sent via email.

In any case, we recommend storing and keep the material to prove the good results of the exams, so in the case of random checking (evidence required), you will not lose the risk of canceling the grading

Particularly on green, red and black levels it is useful to have a video file in case of evidence required.

## WHITE GRADING

### SKILLS

2 CAPPUCCINOS

PATTERNS to perform:

**1 HEART**

**1 TULIP WITH 3 ELEMENTS**

TEST DURATION

The duration of the test is 6 minutes.

REFERENCE IMAGES



Judge/examiner color: green to black

Maximum value target: 40

Minimum target points: 26

Symmetry tolerance: 20°

## ORANGE GRADING

### SKILLS

3 CAPPUCCINOS + 1 ESPRESSO

PATTERNS to perform:

**2 CAPPUCCINOS WITH A 4 ELEMENTS TULIP**

**1 CAPPUCCINO WITH LEAF (ROSETTA) WITH AT LEAST 8 ELEMENTS**

**1 ESPRESSO WITH A 3 ELEMENTS TULIP**

TEST DURATION

The duration of the test is 9 minutes.

### REFERENCE IMAGES



Judge/examiner color: green to black

Maximum value target: 80

Minimum target points: 61

Symmetry tolerance: 20°

## GREEN GRADING

### SKILLS

4 CAPPUCCINOS + 2 ESPRESSOS

PATTERNS to perform:

**1 CAPPUCCINO WITH A 6 ELEMENTS TULIP**

**1 CAPPUCCINO WITH LEAF (ROSETTA) WITH AT LEAST 10 ELEMENTS**

**2 CAPPUCCINOS WITH REVERSE WITH LEAF (ROSETTA) AND 4-ELEMENT TULIP \***

**2 ESPRESSOS WITH A 4 ELEMENTS TULIP**

**\*N.B.! The REVERSE is cut up to the bottom, also cutting the rosette.**

TEST DURATION

The duration of the test is 12 minutes.

REFERENCE IMAGES



Judge/examiner color: green to black

Maximum value target: 120

Minimum target points: 102

Symmetry tolerance: 15°

## RED GRADING

### SKILLS

4 CAPPUCCINOS + 2 ESPRESSOS

PATTERNS to perform:

**1 CAPPUCCINO WITH A 8 ELEMENTS TULIP**

**1 CAPPUCCINO WITH 2 LEAVES (ROSETTE) WITH MINIMUM 8 ELEMENTS IN LINE**

**2 CAPPUCCINOS WITH REVERSE WITH LEAF (ROSETTA) AND 6-ELEMENT TULIP \***

**2 ESPRESSOS WITH A 6 ELEMENTS TULIP**

**\*N.B.! The REVERSE is cut only on the tulip.**

TEST DURATION

The duration of the test is 15 minutes.

REFERENCE IMAGES



Judge/examiner color: black

Maximum value target: 120

Minimum target points: 104

Symmetry tolerance: 10°

## BLACK GRADING

### SKILLS

4 CAPPUCCINOS + 2 ESPRESSOS

PATTERNS to perform:

**1 CAPPUCCINO WITH A 15 ELEMENT VORTEX\***

**1 CAPPUCCINO WITH REVERSE WITH A 9 ELEMENT TULIP\***

**2 CAPPUCCINOS WITH 4 LEAVES (ROSETTE) WITH MINIMUM 8 ELEMENTS IN LINE**

**1 ESPRESSO WITH A 6 ELEMENT VORTEX\***

**1 ESPRESSO WITH A 8 ELEMENT TULIP**

**\*N.B.! The REVERSE is cut up to the bottom, also cutting the rosette.**

**Specification on VORTEX (cappuccino and espresso): the first 3 elements of the beginning of the vortex must correspond to the handle (the second element must be aligned with the handle).**

### TEST DURATION

The duration of the test is 15 minutes.

### REFERENCE IMAGES



Judge/examiner color: black

Maximum value target: 120

Minimum target points: 108

Symmetry tolerance: 5°

## SUMMARY SHEET GRADING

<b>GRADING</b>	<b>SKILL AND TEST</b>	<b>FIGURE</b>
<b>WHITE GRADING</b> 	ESPRESSO EXTRACTIONS (2) MILK FROTHING CAPPUCCINO (1)  TIME: 6 SYMMETRY TOLERANCE: 20°	<b>1 HEART</b> <b>1 TULIP WITH 3 ELEMENTS</b>
<b>ORANGE GRADING</b> 	ESPRESSO EXTRACTIONS (4) MILK FROTHING CAPPUCCINO (3)  TIME: 9 SYMMETRY TOLERANCE: 20°	<b>2 CAPPUCCINOS WITH A 4 ELEMENTS TULIP</b> <b>1 CAPPUCCINO WITH LEAF (ROSETTA) WITH AT LEAST 8 ELEMENTS</b> <b>1 ESPRESSO WITH A 3 ELEMENTS TULIP</b>
<b>GREEN GRADING</b> 	ESPRESSO EXTRACTIONS (6) MILK FROTHING CAPPUCCINO (4)  TIME: 12 SYMMETRY TOLERANCE: 15°	<b>1 CAPPUCCINO WITH A 6 ELEMENTS TULIP</b> <b>1 CAPPUCCINO WITH LEAF (ROSETTA) WITH AT LEAST 10 ELEMENTS</b> <b>2 CAPPUCCINOS WITH REVERSE WITH LEAF (ROSETTA) AND 4 ELEMENT TULIP *</b> <b>2 ESPRESSOS WITH A 4 ELEMENTS TULIP</b>
<b>RED GRADING</b> 	ESPRESSO EXTRACTIONS (6) MILK FROTHING CAPPUCCINO (4)  TIME: 15 SYMMETRY TOLERANCE: 10°	<b>1 CAPPUCCINO WITH A 8 ELEMENTS TULIP</b> <b>1 CAPPUCCINO WITH 2 LEAVES (ROSETTE) WITH MINIMUM 8 ELEMENTS IN LINE</b> <b>2 CAPPUCCINOS WITH REVERSE WITH LEAF (ROSETTA) AND 6-ELEMENT TULIP *</b> <b>2 ESPRESSOS WITH A 6 ELEMENTS TULIP</b>
<b>BLACK GRADING</b> 	ESPRESSO EXTRACTIONS (6) MILK FROTHING CAPPUCCINO (4)  TIME: 15 SYMMETRY TOLERANCE: 5°	<b>1 CAPPUCCINO WITH A 15-ELEMENT VORTEX</b> <b>1 CAPPUCCINO WITH REVERSE WITH A 9-ELEMENT TULIP</b> <b>2 CAPPUCCINOS WITH 4 LEAVES (ROSETTE) WITH MINIMUM 8 ELEMENTS IN LINE</b> <b>1 ESPRESSO WITH A 6-ELEMENT VORTEX</b> <b>1 ESPRESSO WITH A 8-ELEMENT TULIP</b>

## LATTE ART CERTIFICATION

### examiner / judge cards

#### BARISTA SECTION (information)

NAME \_\_\_\_\_ SURNAME \_\_\_\_\_

ADDRESS (COUNTRY / CITY) \_\_\_\_\_ PROV \_\_\_\_\_

STREET & No. \_\_\_\_\_ POSTAL CODE \_\_\_\_\_

Tax or fiscal code \_\_\_\_\_

Operating at (bar or cafe) \_\_\_\_\_

Mobile number \_\_\_\_\_

Telephone number \_\_\_\_\_

E-MAIL \_\_\_\_\_

#### EXAMINER SECTION

Name - Surname \_\_\_\_\_ Nation \_\_\_\_\_

Examiner email \_\_\_\_\_ Examiner level \_\_\_\_\_

GRADING REQUEST :     White     Orange     Green     Red     Black

DATE AND PLACE \_\_\_\_\_

## sheet (1) espresso & milk section EXAMINER

ESPRESSO	Espresso 1		Espresso 2		Espresso 3		Espresso 4		Espresso 5		Espresso 6	
Purge	0	1	0	1	0	1	0	1	0	1	0	1
Clean filter	0	1	0	1	0	1	0	1	0	1	0	1
Tamping	0	1	0	1	0	1	0	1	0	1	0	1
Clean ring	0	1	0	1	0	1	0	1	0	1	0	1
Immed. Extr.	0	1	0	1	0	1	0	1	0	1	0	1
Extraction	0	1	0	1	0	1	0	1	0	1	0	1
TOT ERR (0-6)												

MILK	Milk 1		Milk 2		Milk 3		Milk 4		Milk 5		Milk 6	
Clean jug	0	1	0	1	0	1	0	1	0	1	0	1
Purge steam	0	1	0	1	0	1	0	1	0	1	0	1
Clean steam aft	0	1	0	1	0	1	0	1	0	1	0	1
Purge after	0	1	0	1	0	1	0	1	0	1	0	1
Milk tolerance	0	1	0	1	0	1	0	1	0	1	0	1
TOT ERR (0-5)												

Total error	total
Espresso	
Latte	
=	
Totale /2	= _____

TIMING (total time): \_\_\_\_\_ (min.,sec.) Overtime: \_\_\_\_\_ (sec.) Penalty 30 sec < 1 \_\_\_\_\_

One point is lost for every 30 seconds of overtime.

Indicate in the cells the values **0** if correct or value **1** if incorrect

(the errors made (Tot / 2) in sheet 1 must be deducted from the total of the sheet 2)

## sheet (2) Latte art section EXAMINER

White grading      identical      Under/over fill      texture      contrast      symmetry      40 PT

	identical	Under/over fill	texture	contrast	symmetry	
Heart	4	0	4	0	4	0
Tulip 3 elements	4	0	4	0	4	0
Total points						min 26

Orange grading      identical      Under/over fill      texture      contrast      symmetry      80 PT

	identical	Under/over fill	texture	contrast	symmetry	
Cap tulip 4 el.	4	0	4	0	4	0
Cap tulip 4 el.	4	0	4	0	4	0
Cap ros. 8 el.	4	0	4	0	4	0
Esp Tulip 3 el.	4	0	4	0	4	0
Total points						min 61

Green grading      identical      Under/over fill      texture      contrast      symmetry      120 PT

	identical	Under/over fill	texture	contrast	symmetry	
Cap tulip 6 el.	4	0	4	0	4	0
Cap ros. 10 el.	4	0	4	0	4	0
Cap rev+ros+tul4	4	0	4	0	4	0
Cap rev+ros+tul4	4	0	4	0	4	0
Esp tulip 4 elem.	4	0	4	0	4	0
Esp tulip 4 elem.	4	0	4	0	4	0
Total points						min 102

Red grading      identical      Under/over fill      texture      contrast      symmetry      120 PT

	identical	Under/over fill	texture	contrast	symmetry	
Cap tulip 8 el.	4	0	4	0	4	0
Cap 2 rosette	4	0	4	0	4	0
Cap ros + tul 6	4	0	4	0	4	0
Cap ros+ tul 6	4	0	4	0	4	0
Esp tulip 6 el.	4	0	4	0	4	0
Esp tulip 6 el.	4	0	4	0	4	0
Total points						min 104

Black grading      identical      Under/over fill      texture      contrast      symmetry      120 PT

	identical	Under/over fill	texture	contrast	symmetry	
Cap vortex 15 el.	4	0	4	0	4	0
Cap rev. tul 9 el	4	0	4	0	4	0
Cap 4 rosette	4	0	4	0	4	0
Cap 4 rosette	4	0	4	0	4	0
Esp vortex 6 el	4	0	4	0	4	0
Esp tulip 8 el	4	0	4	0	4	0
Total points						min 108

Enter in the cells the values 4 if correct and 0 if wrong

Examiner signature \_\_\_\_\_ Date and place \_\_\_\_\_

**If the pattern is not identical to the request, the entire single line must to be considered wrong**

Sheet and pictures of the grading should be sent via email to [system@latteartgrading.com](mailto:system@latteartgrading.com)

## GENERAL CONTENTS

The grading will take place in an appropriate area that will take account of:

## EQUIPMENT

Espresso machine, coffee grinder, espresso cups, cappuccino cups and big cappuccino cups.

The official cups of LAGS have the following dimensions:

**espresso cup:** 8 cl; internal diameter: 5,5 cm;

**cappuccino cup:** capacity: 20 cl; internal diameter: 9 cm;

**big cappuccino cup:** capacity: 30 cl; internal diameter: 9,5 cm;

The dimensions of the external diameter indicated on the SYMMETRY GRADING WHEEL refer to the official cups of the LAGS System.

Table or counter where the drinks decorated with latte art will be prepared and presented

A video recording system (mobile phones as well) can be (optional) prepared to record the latte art section, including the bartender's performance (this recording is an integral part of the documentation for the secretarial staff that will accept the examination). Exceptional mode used if the examiner is absent – the video material will be examined remotely.

Coffee and milk can be brought by the bartender or provided in agreement with the organizers.

The type and size of the milk jugs are at the discretion of the barman.

## EXAMINER'S MATERIAL

Examiner's data sheets and stopwatch – recording and photographic equipment (e.g. mobile phone or camera).

The total time of each grading will be activated and stopped by the barista when ready, by using the terms start-stop.

## TIME OF EXECUTION AND SETTING UP

Each grading has its own reference time, excluding setting up.

Setting up means the arrangement of what is needed to perform the grading. E.g.: adjustment of grinders and general setting up of equipment (cups, coffee machine or similar).

If the bartender, who goes in for the grading, exceeds the total time required by the specific grading, the "overtime" system will be activated. The system detracts 1 point from the total for every 30 seconds over the time limit.

## DOCUMENTATION REGARDING GRADING CONCLUSION

Once the examination is completed, the examining judge should:

Make sure that the data and details are complete and clear (readable) and verify that data and findings in the data sheets are complete (values, times, assessments, signatures, data)

Have video recorded or photographed at least the latte art section (the one in data sheet 1 is not necessary)

Have communicated the means of payment to the bartender (postal payment slip, bank transfer, cash)

Send it by email to the secretarial staff, who will verify the documentation received. If the positive result is validated, the secretarial

staff will issue the grading certificate, will provide the milk jug and will apply the bartender's name and surname to the appropriate register in the website: [www.latteartgrading.com](http://www.latteartgrading.com) (latte art grading list).

THE DOCUMENTATION MUST BE SENT ONLY TO THE GRADING EMAIL ADDRESS [system@latteartgradin.com](mailto:system@latteartgradin.com) and must be complete and readable – it will not be accepted if incomplete, unclear or sent to other email addresses or systems.

## Specifications of technical data sheet - sheet 1

### ESPRESSO

---

Purge  
Clean filter  
Tamping  
Clean ring  
Immed. Extr.  
Extraction

#### **Purge**

Before loading the coffee in the espresso machine with the portafilter, the barista must release steam from the machine.

#### **Clean filter**

Before filling in the filter with coffee (for one or two espresso coffees), the bartender will have to clean it with a brush or a cloth, so that the filter is completely empty and has no traces of previous extractions, making sure that the filter is to the proper temperature.

#### **Tamping**

Coffee in the filter has to be pressed properly without any inclination; then it has to be calibrated in the basket and manually pressed (the tamper must be manual)

#### **Clean ring**

Before putting the filter holder with ground coffee in the machine, the bartender will have to clean the filter ring by eliminating any coffee residues on its surface.

#### **Immediate extr.**

Once the filter holder is mounted, extraction will have to be activated immediately, and then the cup(s) will have to be placed on the grill.

#### **Extraction**

Once the extractions is started, the time in seconds can be recorded. The examiner may, based on the calibration obtained, evaluate the extraction in consideration of the type of preparation required. Ex. : single shot – double shot – espresso short, etc.. Any specific extractions (ex: ristretto) must be declared by the barista.

### MILK

---

Clean jug  
Purge steam

---

Clean steam after  
Purge after  
Milk tolerance

### **Clean jug**

At the start of the grading exam, milk jugs must be perfectly clean, without any milk residues.

### **Purge steam**

Before starting the milk processing, the bartender will have to purge the steam wand (removal of residual water)

### **Clean steam after**

Once the milk processing is complete, the residual milk will have to be removed immediately from the milk wand by using an appropriate cloth.

### **Purge after**

After cleaning with a cloth, an additional purge has to be carried out with steam in order to remove any internal residues from the wand.

### **Milk tolerance**

After the drinks are prepared, the limit of leftover milk shall not exceed 6 cl (2 oz) for each milk jug used (this value cannot be cumulative or divisible into all the milk jugs used).

## Specifications of latte art data sheet – sheet 2

identical

Under/over fill

texture

contrast

simmetry

---

### **Identical**

“Identical” means that the latte art pattern must be as much as possible like the design requested by the exam.

In white and orange grading, tolerance allows to consider the minimum requested but also more. For example, it is acceptable for a white grading to make a tulip with 4 elements when only 3 were requested; this also applies to the orange grading.

This is not the case for the green and black grading, where the image must be exactly the one requested by the exam.

If the pattern is not identical, NO will be entered in the sheet. (The specific sheet with the patterns should be followed for the free pours)

If the barista creates a completely different pattern from the one requested (ex. rosetta instead of tulip), or makes a cappuccino with no pattern, this error will invalidate the entire examination line and affect also the other parameters.

### **Under/over fill**

If the level of the latte art product served is less than 3 mm from the rim of the cup, it will be considered an “under fill”, marked “0” on the sheet; the same applies to cups that have spills, which will also be marked “0” on the sheet.

### **Texture**

Texture is assessed when the product is finished and presented. It will have to show a micro texture in which bubbles are imperceptible.

### **Contrast**

Pattern has to show a perfect contrast with no black-and-white shades between the level of coffee and the level of milk. A contrast error also occurs when the froth of the milk is stained by coffee, even the slightest. Some tolerance is allowed on the contrast of the white and orange levels.

### **Symmetry (Centring)**

The pattern must be symmetrically positioned inside the cup, centred in relation to the 2 guidance symmetry lines and referring to the SYMMETRY GRADING WHEEL (next page).

The pattern must be in the centre of the cup with respect to the symmetry lines; the margin of error allowed will depend on the type of grading.

In other words, the design must be centered with respect to the symmetry lines of the cup and the cutting line of the design must be a straight line (it must not have any curves, distortions or various anomalies).

It is also considered a symmetry error when the pattern is made, having the handle of the cup turned all the way to the left.

### **SYMMETRY TOLERANCE**

White: 20° (inclination degree)

Orange: 20° (inclination degree)

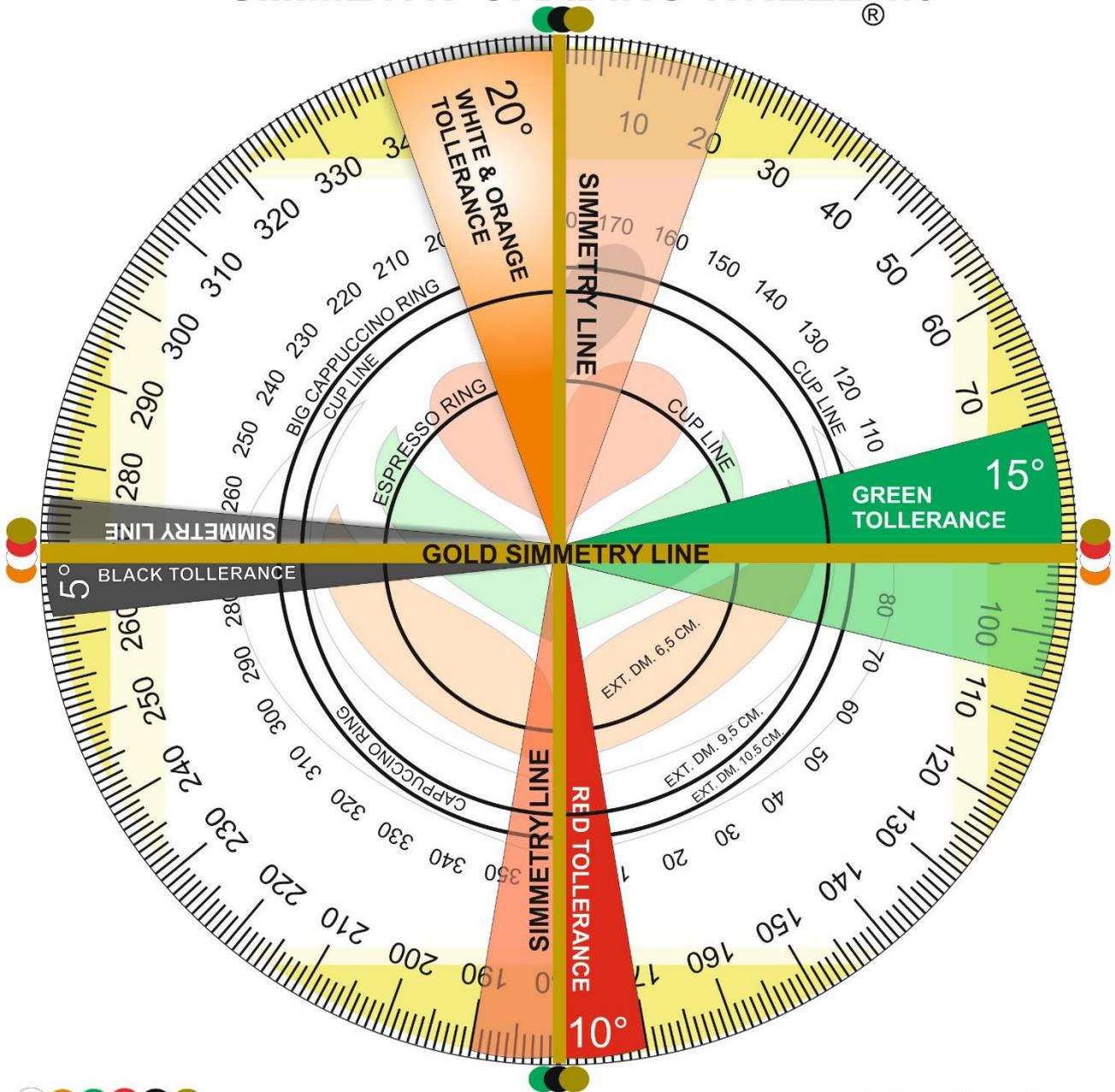
Green: 15° (inclination degree)

Red: 10° (inclination degree)

Black: 5° (inclination degree)

# LATTE ART GRADING SYSTEM<sup>®</sup>

## SIMMETRY GRADING WHEEL 4.0<sup>®</sup>



 HANDLE CAP POSITION

supported by  
**IPA PORCELLANE**

registered system<sup>®</sup>TM

## Pattern section

The patterns must be those required in the disciplinary.

Pattern is specific when its definition is clear. E.g.: 3-element tulip – 7-element leaf

The pattern must always be prepared in free pour and therefore the "etching" techniques are not permitted.

The position of a pattern or many patterns will have to be symmetrical and centred according to the mouth of the cup.

Specifications include some examples which the barista can refer to in order to create a pattern.

For complex and multiple patterns, the bartender may use larger cups, as provided for in the regulations (about 27 cl.)

The patterns must be prepared exclusively using coffee and milk (no cocoa, food coloring, or other foods / ingredients).

## Examiner calibration

Baristas who have reached the green level, or above, may become examiners/judges by attending a training course of minimum 3 hours, held by a barista that has reached the black level and has previously been calibrated (Calibrated Black Grading).

The training course will include the following:

- analysis of all parts of the exam sheets
- practical simulation test of all parameters on the exam sheet
- analysis and assessment of the marks on the exam sheet
- exam management

At the end of the training course, the barista will be qualified to certify without having to take any exam.

The calibrated barista must fill in a course attendance sheet signed by the trainer, which will be sent to LAGS who will issue a calibration certificate.

The cost of the training course is €250\* (€ 100\* must be paid to the system).

## COURSE “LATTE ART GRADING” BASIC

### *White and orange grading*

#### Content

- Review of basic latte art techniques and espresso-making
- Introduction to grading: meaning and structure
- Analysis of the technical requirements of white and orange gradings
- Practical trials of patterns for the white grading
- Practical trials of patterns for the orange grading
- Mock exam for white and orange grading
- Final grading exam: access to white or pass from white to orange.

Target: to acquire the basic techniques of latte art and fully understand the grading system in order to access subsequent gradings with a highly professional quality of work.

## COURSE “LATTE ART GRADING” INTERMEDIATE

### *Green and Red grading*

#### Content

- Review of basic latte art techniques and espresso-making
- Intermediate grading
- Analysis of the technical requirements of green and red gradings
- Practical trials of patterns for the green grading
- Practical trials of patterns for the red grading
- Mock exam for green and red gradings
- Final grading exam: pass to green and/or red

Target: to acquire advanced techniques of latte art and fully understand the grading system in order to access subsequent gradings with a highly professional quality of work.

## COURSE “LATTE ART GRADING” ADVANCED O BLACK GRADING

### *Black grading*

#### Content

- Advanced or black grading
- Analysis of the technical requirements of the black grading
- Practical trials of patterns for the black grading
- Practical trials of patterns for the black grading
- Mock exam for the black grading
- Final grading exam: achievement of black grading or another level

Target: to acquire advanced latte art techniques and achieve the black level.

On completion of the courses and the exam you will receive

*a certificate of attendance on the "Latte Art Basic Grading" "Latte Art Intermediate Grading" or "Latte Art Advanced Grading"*

*and a milk jug corresponding to the grading achieved; your name will also be added to the list on the [www.latteartgrading.com](http://www.latteartgrading.com) website.*

## “LATTE ART GRADING SYSTEM” FEES

CERTIFICATION	* VALUES IN €
WHITE	120
ORANGE	120
GREEN	160
RED	160
BLACK	200

*\*all fees are exclusive of VAT*

BARISTAS WHO DO NOT PASS THE EXAM WILL HAVE TO TAKE IT AGAIN AND PAY THE FEE INDICATED IN THE PRICE LIST AGAIN

YEARLY RENEWAL FEES FOR EXAMINER AND LAGS CERTIFICATION POINT	* VALUES IN €
GREEN	200
RED	200
BLACK	200
GRADING POINT	250

*\*amounts do not include VAT*

The fee must be paid by all the baristas in order to attend the events and stay up to date.

Examiners who don't activate the quota defined "update quota" will be disabled and will no longer be able to certify.

Lags Certification Points which don't update will no longer be able to use the services (presence on the site as authorized schools, possibility to publish the dates of grading classes / exams, use the Lags brand).

**It is forbidden to use the trademarks / terms referring to LAGS or Latte Art Grading System on websites and / or social pages and or in printed paper of companies, schools or organizations without the authorization of the LAGS Headquarters owner and owner of the Lags trademarks, registered with the trademark and patent office.**

**The certifications / jugs are uniquely numbered. For this reason it is ABSOLUTELY PROHIBITED to exchange / transfer certifications / jugs between Examiner and Lags Certification Point.**

**The time of receipt of the certificates can vary from 7 to 40 working days.**

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