

5. Essential SCA Training Documents

- SCA Barista Foam Standards
- SCA Latte Art Standards
- SCA Barista Drink Standards
- SCA Coffee Taster's Flavor Wheel (English)
- SCA Water Chart
- SCA Barista Professional Mandatory Activities Worksheet

All documents are available at the AST Portal under Curriculum and Exams/Barista Skills.

6. Required Equipment and Supplies List

Available at the AST Portal under Resources/Venue Requirements.

Any items available in the SCA US or UK store are noted and a link directly to the store is provided.

7. Bibliography

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