

---

# Barista Training

## The Well Way

level one



**T  
H  
E** **I  
W  
E  
L  
L**  
**COFFEE HOUSE**



## Purpose:

The Well Coffee House exists to be a blessing to the community. Creating exceptional drinks is part of making that happen. Our goal is that every drink is made with purpose, with love and *in joy* so that our customers will ENJOY! With that, every drink should follow exact recipes and standards. We time, temp, clean, calibrate, check and recheck to ensure that every drink is made the same, every time. This is The Well Way.

## Getting Certified:

This means that you will be a BARISTA! It means that you will be trusted to make all of the drinks and even train others. Once you have memorized all of the steps and can perform them every time within the appropriate time, while verbalizing your steps, you can be tested for certification! Level 1 includes hot, iced and frozen espresso and alternative drinks, coffee and tea brewing, basic coffee terminology and info, bar cleaning and trouble shooting espresso grinder issues.

## Let's get started!

### Pulling Shots (small-1, medium-2, large-3)

1. Pull porta-filter out of group head (knock puck if needed)
2. Run water through group head
3. Wipe out porta-filter with a dry towel
4. Dose espresso (about 17-19 grams-near the fill line)
5. Level espresso with tamp (gently)
6. Tamp espresso (twist-tamp-twist) (**30lbs of pressure**, keep level)
7. Dust outside of porta-filter with fingers, especially dog ears
8. Rack porta-filter in group head
9. Pull shots and start timer (always pulls double shots)
  - a. Ristretto(Short): push far left button (**14–19 sec. 1oz, 2oz, 3oz**)
  - b. Standard: push one of the middle 3 buttons (**22–27 sec. 1.5oz, 3oz, 4.5oz**)
  - c. Lungo(Long): push far right button, set timer and manually stop (**30–35 sec. 2oz, 4oz, 6oz**)
10. If flavored, add syrup according to drink type and slowly stir into espresso, finish drink
11. Use shots within 90 seconds



#### **Troubleshooting** if timing is off:

1. Re-pull shot, checking tamp, level, dose volume
2. Adjust dosing grind very slightly. If too long, adjust more coarse. If too short, adjust more fine. Waist a shot if Mahlkoenig grinder, then recheck.
3. Check weight: **17-19 grams** Periodically check the weight of your espresso especially if you observe these things: the espresso level is beneath the filter guideline after tamped, espresso pulls within the time limit and the correct volume yet still tastes bitter, the espresso excessively spills over the porta-filter pre tamp

Trained	Certified
Date	Date
By	By

## Steaming Milk

1. Start with clean pitcher appropriate to size and drink type
2. Add milk according to size and drink type
3. Insert thermometer, if not automatic (set aside if also pulling shots)
4. Purge wand
5. Froth - Position wand vertically just under the milk surface into 1 quadrant of pitcher, start frothing with proper intensity per drink type until appropriate volume has increased by 95°
6. Steam - Submerge wand at a slight angle(in spout) and circulate milk to create micro foam, rack if using automatic thermometer
7. Stop steam at appropriate temperature
  - a. **Standard: 140°**
  - b. **Kids temp: 120°**
  - c. **Extra hot: 150° (not past 160°)**
8. Remove milk pitcher from wand
9. Clean/purge wand
10. Groom milk according to drink type
11. Pour milk according to drink type
  - a. Tilt cup
  - b. Pour from 3" above rim into center of crema slowly swirling in large circles
  - c. Pour til 3/4 full and tilt back to level
  - d. Lower spout to almost touch rim of cup
  - e. Finish (add toppings, whipped cream, drizzle and lid)
12. Accidental excess light or medium intensity frothed milk can be steamed a second time (not for cappuccinos)



**Frothing**



**Steaming**

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

## Espresso Bar Drinks

Drink	Timing of Shots	# of Shots	Volume	Finish Volume	Steaming Intensity	Syrup	Sauce
Americano	22-27 seconds	Sm 1	4.5oz water @ 170°	6oz	N/A	1.5	0.5
		Med 2	9oz water @ 170°	12oz		2.5	0.75
		Lg 3	13.5oz water @ 170°	18oz		3.5	1
Latte	22-27 seconds	Sm 1	7oz → 10oz	11.5oz	Medium Intesity	3	1
		Med 2	9oz → 12oz	15oz		5	1.5
		Lg 3	12oz → 15oz	19.5oz		7	2
Cappuccino	22-27 seconds	Sm 1	5oz → 10oz	11.5oz	High Intensity	3	1
		Med 2	6oz → 12oz	15oz		5	1.5
		Lg 3	8oz → 16oz	19oz		7	2
Flat White	14-19 seconds	Med 2	4oz milk	6oz	Very light intensity	3	1
		Lg 3	6oz milk	9oz		4	1.5
Cortado	22-27 seconds	Sm 1	4oz milk	3oz	Light Intensity	1.5	0.5
		Med 2	4oz milk	6oz		3	1
		Lg 3	6oz milk	9oz		5	1.5
Macchiato	22-27 seconds	Sm 1	4oz milk	2.5oz	High Intensity	1	0.25
		Med 2	4oz milk	4.5oz		2	0.5
		Lg 3	4oz milk	6.5oz		3	0.75
Cafe Au Lait	N/A	N/A	4oz milk	12oz	Light Intensity	1.5	0.5
			4oz milk	16oz		2.5	0.75
			4oz milk	20oz		3.5	1
Steamer	N/A	N/A	10oz → 12oz	12oz	Medium Intensity	3	1
			12oz → 16oz	16oz		5	1.5
			16oz → 20oz	20oz		7	2
Hot Chocolate	N/A	N/A	7oz → 10oz	12oz	Medium Intensity	1.5	0.5
			9oz → 12oz	16oz		2.5	0.75
			12oz → 15oz	20oz		3.5	1
Chai/ Matcha Latte	N/A	N/A	5oz tea/5oz milk → 12oz	12oz	Medium Intensity	1.5	0.5
			7oz tea/7oz milk → 16oz	16oz		2.5	0.75
			9oz tea/9oz milk → 20oz	20oz		3.5	1
Tea Latte (London Fog)	N/A	N/A	4oz milk	12oz	Light Intensity	1	0.25
			4oz milk	16oz		1.5	0.5
			4oz milk	20oz		2	0.75

# Coffee Terminology & Info

Espresso NOT Expresso

Boiler

Group head

Porta-filter

Shower screen

Basket filter

Blind filter

Pressure tamp

Knock-Box

Dose volume, Doser

Hopper

Grind coarseness types per drink

Extraction & Over/Under-extraction

Steaming wand

Micro Foam

Frothing vs. Steaming

Crema

Groom

Sheen

Polish

Calibrate

Body

Arabica vs. Robusta

Roast vs. Caffeine

Breve

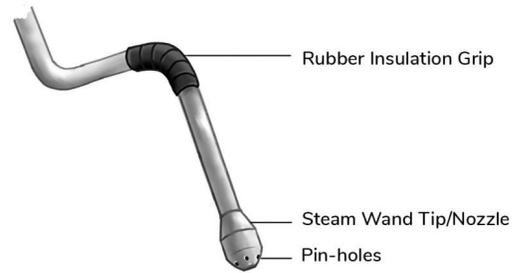
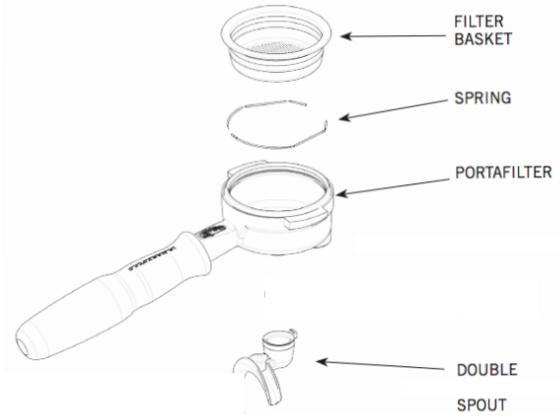
Dry vs. Wet foam

Cold Brew vs. Iced Coffee

Turbulence

Calibrate

Tare



**ARABICA**

- Are far superior to Robusta in terms of flavour and quality.
- Grown at higher elevations
- Giving the beans more time to develop their favor.



**ROBUSTA**

- Contain more caffeine than Arabica.
- Are also much more disease resistant and produce a higher yield.
- Are generally used for lower quality coffee and instant coffee

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

**RECOMMENDED GRIND SIZES**

Cold Brew	Percolator	Chemex	Siphon	Aeropress	Moka Pot	Turkish Pot
	French Press	Clever Dripper	Drip Machine	Conical Pour-over	Espresso	
Extra Coarse Similar to peppercorns	Coarse Similar to sea salt	Medium-Coarse Similar to rough sand	Medium Similar to regular sand	Medium-Fine Similar to table salt	Fine Similar to finely milled salt	Extra Fine Similar to flour or powder

# **Hot Espresso Drinks**

## **Americano**

1. Pull shots (22-27 sec)
2. Swirl espresso
3. Slowly stir syrup/sauce into espresso
4. Add water at 170° 1: 3 ratio (espresso : water) and finish
  - a. Tilt cup and swirl slowly allowing crema to rise
  - b. Add water down the side of the cup creating a vortex
  - c. Finish volumes - Small 6oz, Medium 12oz, Large 18oz

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

## **Latte**

1. Prep milk, set aside
2. Pull shots (22-27 sec)
3. Steam milk - medium intensity
4. Slowly stir syrup/sauce into espresso
5. Groom & pour milk, finish

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

## **Cappuccino**

1. Pour cold milk into cold pitcher, set aside
2. Pull shots (22-27sec)
3. Steam milk - high intensity (double volume)
4. Slowly stir syrup/sauce into espresso
5. Groom & pour milk, finish

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

## **Flat White**

1. Prep milk, set side
2. Pull shots (14-19 sec)
3. Steam milk - very low intensity (almost no foam)
4. Slowly stir syrup/sauce into espresso
5. Groom and pour milk, finish
  - a. Double - pour 4oz of milk for 6oz total drink volume
  - b. Triple - pour 6oz of milk for 9oz total drink volume

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

## **Cortado**

1. Prep milk, set aside
2. Pull shots (22-27sec)
3. Steam milk - low intensity
4. Slowly stir into espresso syrup/sauce
5. Groom and pour milk into center of espresso
  - a. Single - espresso cup (4oz)
    - i. Pour 1.5 oz of milk in bell creamer for 3oz total drink volume
  - b. Double - small cup (6oz)
    - i. Pour 3 oz of milk in bell creamer for 6oz total drink volume
  - c. Triple - small cup (6oz)
    - i. Pour 4.5 oz of milk in bell creamer for 9oz total drink volume

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Macchiato**

1. Prep milk, set aside
2. Pull shots
3. Steam milk - high intensity
4. Slowly stir syrup/sauce into espresso
5. Add two heaping spoonfuls of foamed milk on top of espresso

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Hot Alternatives**

#### **Cafe Au Lait**

1. Prep milk
2. Fill coffee to 3/4 full
3. Stir in syrup/sauce
4. Steam milk - light intensity to 120°
5. Groom and pour milk, finish
  - a. Do not tilt cup
  - b. Pour from 3" above rim
  - c. Lower spout to rim of cup

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

#### **Steamer**

1. Prep milk
2. Steam milk - medium intensity
3. Groom and pour milk, finish
  - a. Pour milk to 1/3 full then add syrup/sauce and stir
  - b. Groom and pour milk, finish

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

#### **Hot Chocolate**

1. Prep milk
2. Steam milk - medium intensity
3. Groom and pour milk 1/3 full
4. Add sauce/syrup
5. Scoop powder into cup
  - a. Small - 1 red scoop
  - b. Medium - 1.5 red scoop
  - c. Large - 2 red scoops
6. Stir milk using milk frothing whisk
7. Fill the rest with milk while stirring with a spoon
8. Add whipped cream and finish

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Chai/Matcha Tea Latte (hot)**

1. Prep milk and tea in pitcher
  - a. Small 5oz tea and 5oz milk
  - b. Medium 7oz tea and 7oz milk
  - c. Large 9oz tea and 9oz milk
2. Steam mixture - medium intensity
3. Groom and pour milk, finish
  - a. Pour milk to 1/3 full then add syrup/sauce and stir
  - b. Groom and pour milk, finish

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Tea Latte (London Fog) (hot)**

1. Prep Tea
  - a. Put tea bag in cup and slide tab under lip of cup
  - b. Fill 3/4 full of hot water at 170°
2. Stir in sauce/syrup if needed
3. Set timer for 2 minutes
4. Prep milk
5. Steam milk (when 30 seconds left - light intensity to 120°)
6. Pull tea bag unless requested otherwise
7. Groom and pour milk
  - a. Do not tilt cup
  - b. Pour from 3" above rim
  - c. Lower spout to rim

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

## **Iced Espresso Drinks**

### **Iced Coffee (Iced Americano)(Cold Brew)**

1. Fill cup 3/4 with ice
2. Pour prepared iced coffee, leaving room if needed
3. Add sauce/syrup, cream etc.
4. Stir vigorously at the bottom, turn cup, mix thoroughly

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Iced Latte/Mocha**

1. Fill cup 3/4 with ice
2. Add cold brew concentrate(espresso)
  - a. Medium - 3oz small bell creamer (2 shots)
  - b. Large - 5oz large bell creamer (3 shots)
3. Pour milk, leaving room if needed
4. Add sauce/syrup
5. Stir vigorously at the bottom, turn cup, mix thoroughly

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

**Iced New Orleans Latte**

1. Fill cup 3/4 with ice
2. Add N.O. cold brew concentrate
  - a. Medium - 8oz 1 large & 1 small bell creamer (5 shots)
  - b. Large - 12oz 2.5 large bell creamers (7.5 shots)
3. Add pure cane syrup
  - a. Medium - 2 pumps
  - b. Large - 3 pumps
4. Add half and half (fill to the top)
5. Stir vigorously at the bottom, turn cup, mix thoroughly

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

**Iced Flying Cloud Latte (East Boston)**

1. Fill cup 3/4 with ice
- b. Add cold brew concentrate(espresso)
  - a. Medium - 3oz small bell creamer (2 shots)
  - b. Large - 5oz large bell creamer (3 shots)
3. Add milk leaving room for cold foam(1inch)
  - a. Medium - 6oz (2 small bell creamers)
  - b. Large - 7.5oz (1.5 large bell creamers)
4. Add hazelnut and maple syrup
5. Stir vigorously at the bottom, turn cup, mix thoroughly
6. Make cold foam
  - a. Pour 2oz nonfat milk in small plastic measuring cup
  - b. Add 1tsp Polar Powder
  - c. Add 1/4 pump salted caramel syrup
  - d. Whisk until at least doubled in size and foamy
7. Add to top of drink, don't stir
8. Add 1/8 turn sea salt, use sippy lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

**Iced Capuccino**

1. Fill cup 3/4 with ice
2. Prep milk (small metal pitcher)
  - a. Medium - 6oz
  - b. Large - 6oz
3. Add cold brew concentrate(espresso) to ice
  - a. Medium -3oz small bell creamer (2 shots)
  - b. Large - 5oz large bell creamer (3 shots)
4. Add sauce/syrup
  - a. Add 2oz of milk if using sauce
5. Stir vigorously at the bottom, turn cup, mix thoroughly
6. Froth milk with whisk until doubled in size
7. Pour milk on top
8. Finish, use sippy lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Iced Cortado**

1. Fill cup 1/2 with ice
2. Add cold brew concentrate(espresso)
3. a. Medium - 3oz small bell creamer (2 shots)  
b. Large - 5oz large bell creamer (3 shots)
4. Add milk  
a. Medium - 3oz small bell creamer (2 shots)  
b. Large - 5oz large bell creamer (3 shots)
5. Add sauce/syrup
6. Stir vigorously at the bottom, turn cup, mix thoroughly

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Iced Alternative Drinks**

#### **Iced Chai/ Matcha Latte**

1. Fill cup 3/4 with ice
2. Pour chai to top of ice  
a. Medium 6oz  
b. Large 9oz.
3. Add milk(50-50 ratio), leaving room if needed
4. Add sauce/syrup/cinnamon
5. Stir vigorously at the bottom, turn cup, mix thoroughly

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

#### **Iced Tea**

1. Fill cup 3/4 with ice
2. Add tea, leaving room if needed
3. Add sauce/syrup
4. Stir vigorously at the bottom, turn cup, mix thoroughly

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

#### **Iced London Fog (Earl Grey)**

1. Fill cup 3/4 with ice
2. Pour Earl Grey tea concentrate to top of ice  
a. Medium 6oz  
b. Large 9oz.
3. Add milk(50-50 ratio), leaving room for syrup
4. Add vanilla syrup  
a. Medium - 1 pump  
b. Large - 2 pumps
5. Stir vigorously at the bottom, turn cup, mix thoroughly

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Mango Dream**

1. Fill cup 3/4 with ice
2. Add Mango Puree
  - a. Medium - 3oz (small bell creamer)
  - b. Large - 5oz (large bell creamer)
3. Add milk leaving room for cold foam(1inch)
  - a. Medium - 6oz (2 small bell creamers)
  - b. Large - 7.5oz (1.5 large bell creamers)
4. Stir vigorously at the bottom, turn cup, mix thoroughly
5. **Make cold foam**
  - a. Pour 2oz nonfat milk in small plastic measuring cup
  - b. Add 1tsp Polar Powder
  - c. Add 1/4 pump mango syrup
  - d. Whisk until at least doubled in size and foamy
6. Add to top of drink, don't stir
7. Use sippy lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Lemonade**

1. Fill cup 3/4 with ice
2. Add lemon & flavor syrup
  - a. Medium - 6 pumps or 4 lemon & 2 flavor
  - b. Large - 9 pumps or 6 lemon & 3 flavor
3. Add cold filtered water from sink
4. Stir vigorously at the bottom, turn cup, mix thoroughly

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

## **Frozen Espresso Drinks**

### **Frozen Latte/Mocha**

1. Add milk to blender pitcher
  - a. Medium - 3oz small bell creamer (2 shots)
  - b. Large - 5oz large bell creamer (3 shots)
2. Add cold brew concentrate(espresso) to blender pitcher
  - a. Medium - 3oz small bell creamer (2 shots)
  - b. Large - 5oz large bell creamer (3 shots)
3. Add sauce/syrup to blender pitcher
4. Add Polar Powder to blender pitcher
  - a. Medium - 1.8 white scoops (to the line)
  - b. Large - 2 white scoops
5. Add full cup of ice to blender pitcher
6. Put lid on blender pitcher and close blender lid
7. Blend according to drink number and blender directions
8. Add drizzle to cup if needed and pour drink
9. Add whipped cream/topping if needed and add dome lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

**Frozen New Orleans Latte**

1. Add N.O. cold brew concentrate(espresso) to blender pitcher
  - a. Medium - 6oz small bell creamer (4 shots)
  - b. Large - 10oz large bell creamer (6 shots)
2. Add Polar Powder to blender pitcher
  - a. Medium - 1.8 white scoops (to the line)
  - b. Large - 2 white scoops
3. Add full cup of ice to blender pitcher
4. Put lid on blender pitcher and close blender lid
5. Blend according to drink number and blender directions
6. Pour drink and add flat lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

**Frozen Double Chocolate Blast**

1. Add milk to blender pitcher
  - a. Medium - 3oz small bell creamer (2 shots)
  - b. Large - 5oz large bell creamer (3 shots)
2. Add cold brew concentrate(espresso) to blender pitcher
  - a. Medium - 3oz small bell creamer (2 shots)
  - b. Large - 5oz large bell creamer (3 shots)
3. Add chocolate sauce to blender pitcher
4. Add Hot Chocolate powder to blender pitcher
  - a. Medium - 2 red scoops
  - b. Large - 3 red scoops
5. Add full cup of ice to blender pitcher
6. Put lid on blender pitcher and close blender lid
7. Blend according to drink number and blender directions
8. Drizzle cup with chocolate
9. Pour drink, add whipped cream, drizzle on top and dome lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

**Freedom Trail Freeze (State Street)**

1. Add milk to blender pitcher
  - a. Medium - 3oz small bell creamer (2 shots)
  - b. Large - 5oz large bell creamer (3 shots)
2. Add cold brew concentrate(espresso) to blender pitcher
  - a. Medium - 3oz small bell creamer (2 shots)
  - b. Large - 5oz large bell creamer (3 shots)
3. Add Hot Chocolate powder to blender pitcher
  - a. Medium - 2 red scoops
  - b. Large - 3 red scoops
4. Add full cup of ice to blender pitcher
5. Put lid on blender pitcher and close blender lid
6. Blend according to drink number and blender directions
7. Pour 2/3 of drink, drizzle line with strawberry, add remaining
8. Add whipped cream, light strawberry drizzle on top and dome lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

## **Frozen Alternative Drinks**

### **Frozen Chai/Matcha Latte**

1. Add chai or matcha concentrate to blender pitcher
  - a. Medium - 7.5oz (2.5 small bell creamers)
  - b. Large - 10oz (2 large bell creamers)
2. Add Polar Powder
  - a. Medium - 1.8 white scoops (to the line)
  - b. Large - 2 white scoops
3. Add sauce/syrups & cinnamon if needed
4. Add full cup of ice to blender pitcher
5. Put lid on blender pitcher and close blender lid.
6. Blend according to drink number and blender directions
7. Add cinnamon to cup if needed
8. Pour drink and add flat lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Smoothie**

1. Measure smoothie concentrate into small plastic measuring cup then into blender pitcher
  - a. Medium - 5oz
  - b. Large - 7oz
2. Add water to small plastic measuring cup, swirl and pour into blender pitcher
  - a. Medium - 3oz
  - b. Large - 5oz
3. Add banana or 1 scoop protein powder if needed
4. Add full cup of ice to blender pitcher
5. Put lid on blender pitcher and close blender lid
6. Blend according to drink number and blender directions
7. Pour drink and add flat lid (banana or protein increases volume to large cup)

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Frozen Hot Chocolate**

1. Add milk to blender pitcher
  - a. Medium - 6oz (2 small bell creamers)
  - b. Large - 10oz (2 large bell creamers)
2. Add Hot Chocolate powder to blender pitcher
  - a. Medium - 2 red scoops
  - b. Large - 3 red scoops
3. Add sauce/syrups if needed
4. Add full cup ice to blender pitcher
5. Put lid on blender pitcher and close blender lid
6. Blend according to drink number and blender directions
7. Pour drink, add whipped cream and add dome lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Frozen Cream**

1. Add milk to blender pitcher
  - a. Medium - 6oz (2 small bell creamers)
  - b. Large - 10oz (2 large bell creamers)
2. Add Polar powder to blender pitcher
  - a. Medium - 1.8 white scoops
  - b. Large - 2 white scoops
3. Add sauce/syrups if needed
4. Add full cup ice to blender pitcher
5. Put lid on blender pitcher and close blender lid
6. Blend according to drink number and blender directions
7. Pour drink, add whipped cream and add dome lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Frozen Creamsicle**

1. Add smoothie mix to blender pitcher using small plastic measuring cup
  - a. Medium - 4oz
  - b. Large - 6oz
2. Add water to small plastic measuring cup, swirl and add to blender pitcher
  - a. Medium - 4oz
  - b. Large - 6oz
3. Add Polar Powder to blender pitcher
  - a. Medium - 1.8 white scoops
  - b. Large - 2 white scoops
4. Add full cup ice to blender pitcher
5. Put lid on blender pitcher and close blender lid
6. Blend according to drink number and blender directions
7. Pour drink, add whipped cream and add dome lid

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By

### **Coffee and Tea Making**

Demonstrate and describe the following including the dating process for each

#### **Iced Tea & Sachets**

#### **Matcha**

#### **Hot Coffee & Prep**

#### **Bagged Coffee**

#### **Pulling Cold Brew**

#### **Cleaning Espresso Bar**

<b>Trained</b>	<b>Certified</b>
Date	Date
By	By