

COFFEE TRAINING MANUAL

Latte Instructions-

STEP 1- 1/3 fill a cocktail shaker with milk



STEP 2- Place the glass in the steamer. Heat up only the top of the milk at first to foam.

STEP 3- When the top of the milk foams, you can then heat up the rest of the milk in the shaker until it is hot to the touch.

STEP 4- When warm, take the glass away from steamer and bang the bottom of the glass 3 times against a hard surface. Leave to stand for 10 seconds.



STEP 5- Pour heated milk into the Latte glass $\frac{3}{4}$ full

STEP 6- Then add espresso from the machine into the milk.



STEP 7 – FINISHED PRODUCT

Cappuccino Instructions-

STEP 1- 1/3 fill a Cocktail Shaker with milk



STEP 2- Place the shaker in the steamer. Heat up only the top of the milk at first to foam. Press steam button once



STEP 3- Heat up the milk until the foam has doubled in volume, you can then heat up the rest of the milk in the shaker until it is hot to touch.

STEP 4- When hot, take the shaker away from steamer and bang the bottom of the shaker 3 times against a hard surface, until the milk is nice a creamy.

STEP 5- Then add coffee from the machine into a coffee mug. Then add the creamy milk to the espresso. Sprinkle with a little cocoa powder.



Mocha Instructions-

STEP 1- 1/3 fill Cocktail shaker with milk add half a packet of cocoa powder into the milk.



STEP 2 – Heat Milk up by keeping the steam arm under surface of the milk. This mixes in the cocoa powder with the milk and produces the foam for your drink

STEP 3 – Heat till shaker is hot to the touch. Bang and swirl milk till creamy smooth

STEP 4 – Add espresso to a coffee mug, then add milk to create a Mocha



TEA Instructions-

STEP 1- Add tea bag to a coffee mug



STEP 2 – Add Boiling water to Mug

STEP 3 – Place Uht Milk on saucer as well as white sugar to complete Tea



CHINESE TEA Instructions-

STEP1- Add jasmine teabag to a Ceramic pot



STEP 2 – Add Boiling water to Pot



STEP 3 – Serve with as many cups that have been ordered.

HOT CHOCOLATE Instructions-

STEP 1 – Add 1/3 milk to a cocktail shaker

STEP 2 – Add full packet of Cocoa powder to milk



THE CHINESE BUFFET

Coffee training manual

STEP 3 – Heat milk like a cappuccino and Mocha to its hot to the touch

STEP 4 – Bang and Swirl till milk is creamy smooth

STEP 5 – Pour Hot Chocolate into Latte glass and sprinkle Cocoa powder onto of drink.

