



# DRINKS MANUAL

“PROPER COFFEE – GREAT GRUB”

LATTE



SIZE	SHOTS	MILK
SMALL	1 espresso	2 puffs of air
MEDIUM	2 espresso	2 puffs of air
LARGE	3 espresso	2 puffs of air

How to Serve ↓

- Step 1 – Heat your glass
- Step 2 – Coffee straight into glass
- Step 3 – Pour your milk

\*REMEMBER – NO MORE THAN 1CM OF FROTH

CAPPUCCINO



SIZE	SHOTS	MILK
SMALL	2 espresso	3 puffs of air
MEDIUM	2 espresso	3 puffs of air
LARGE	3 espresso	3 puffs of air

How to serve ↓

- Step 1 – Coffee straight into cup
- Step 2 – Pour your milk

\*REMEMBER – ATTEMPT LATTE ART, DON'T BE AFRAID 😊



DO NOT offer chocolate or cinnamon, only use if the customer asks.



SIZE	SHOTS
SMALL	2 espresso
MEDIUM	2 espresso
LARGE	3 espresso

How to serve ↓

Step 1 – Fill your cup  $\frac{3}{4}$  with hot water

Step 2 – Let your coffee run into the cup

\*REMEMBER – ALWAYS OFFER MILK TO YOUR CUSTOMER

## Mocha



SIZE	SHOTS	MILK	CHOCOLATE POWDER
SMALL	1 espresso	Expand by $\frac{1}{4}$ in jug	2 scoops
MEDIUM	2 espresso	Expand by $\frac{1}{4}$ in jug	2 scoops
LARGE	3 espresso	Expand by $\frac{1}{4}$ In jug	3 scoops

How to serve ↓

Step 1 – Heat your glass

Step 2 – Coffee straight into glass

Step 3 – Pour your milk

Step 4 – Cream (customer preference)

Step 5 – Serve with a flake

\*REMEMBER – NO MORE THAN 1CM OF FROTH

## Flavoured Latte



SIZE	SHOTS	MILK	SYRUP PUMP
SMALL	1 espresso	2 puffs of air	2 pumps
MEDIUM	2 espresso	2 puffs of air	3 pumps
LARGE	3 espresso	2 puffs of air	4 pumps

How to serve ↓

- Step 1 – Heat your glass
- Step 2 – Syrup Pumps
- Step 3 – Coffee straight into glass
- Step 4 – Pour your milk

\*REMEMBER – NO MORE THAN 1CM OF FROTH

FLAT WHITE



SIZE	SHOTS	MILK
MEDIUM	2 ristretto	Steamed milk to a velvety texture (little air)
LARGE	3 ristretto	Steamed milk to a velvety texture (little air)

How to serve ↓

- Step 1 – Coffee straight into glass
- Step 2 – Pour your milk

\*REMEMBER – DO NOT HEAT YOUR MILK LIKE YOU WOULD OTHER DRINKS & LESS THAN 1CM OF FROTH

CORTADO



SIZE	SHOTS	MILK
SMALL (ONESIZE)	2 ristretto	Steamed milk to velvety texture (little air)

How to serve ↓

- Step 1 – Coffee straight into glass
- Step 2 – Pour your milk

\*REMEMBER – DO NOT HEAT YOUR MILK AS YOU WOULD OTHER DRINKS

## HOT CHOCOLATE



“BOBS” – Topped with marshmallows & cream

SIZE	SCOOPS (hot chocolate powder)	SYRUP PUMP (BERTS)	MILKS
SMALL	2 scoops	2 pumps	Steamed milk, no air
MEDIUM	2 scoops	3 pumps	Steamed milk, no air
LARGE	3 scoops	4 pumps	Steamed milk, no air

“BERTS” – Caramel syrup topped with marshmallows & cream

How to serve ↓

### Hot Chocolate

- Step 1 – Heat your glass
- Step 2 – Pour your milk
- Step 3 – Serve with a flake

### BOBS

- Step 1 – Heat your glass
- Step 2 – Marshmallows
- Step 3 – Pour your milk
- Step 4 – Cream
- Step 5 – Serve with a flake

### BERTS

- Step 1 – Heat your glass
- Step 2 – Syrup
- Step 3 – Marshmallows
- Step 4 – Pour your milk
- Step 5 – Cream
- Step 6 – Serve with a flake

\*REMEMBER – YOUR POWDER WILL THICKEN YOUR MILK SO DO NOT LET WHEN STEAMING.



Chai Latte  
(Vanilla or Spiced)



## How to serve


Step 1 – Heat your glass  
Step 2 – Pour your milk

## Espresso

SIZE		
Small (Single espresso)	2 shots espresso	3 scoops
Medium (Double espresso)		
Large (Triple espresso)	3 shots espresso	

\*REMEMBER – THE CHAI POWDER WILL THICKEN YOUR MILK SO DO NOT FROTH

Steamed milk, no air



## How to serve

Let coffee run straight into glass

## BABYCCINO

\*Served in a flat white glass

## COFFEE MACHINE SHOT BUTTONS

 → GREEN = ESPRESSO

 → RED = RISTRETTO



*for choc babyccino – 1/2 scoop chocolate powder	Luke warm temperature
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All babyccinos served on a saucer with 1  
scoop of mallows & 1 flake



## Tamp Mat

Make sure your tamp mat & coffee area stay clean and tidy!





### Group Handles

Make sure your group heads are cleaned properly each night to prevent any build-up of dirt, see 'how to clean coffee machine'



### TAMPING

When tamping keep your group handle leaning off the edge of your tamp mat/counter.



### STEAM ARM

Make sure your steam arm is wiped before and after every use to prevent any milk build up

COLD



DRINKS

SMOOTHIES



## How to serve



- Step 1 – Put your mix into the blender**
- Step 2 – Add your ice**
- Step 3 – Serve in cold takeaway cup with lid & straw**

	<u>MIX</u>	<u>ICE</u>
100ml		12oz T/A cup
150ml		16oz T/A cup

\*REMEMBER – ALWAYS ADD YOUR MEASUREMENT OF SMOOTHIE MIX TO THE BLENDER FIRST, THEN ICE!

## ICED COFFEE



<u>SIZE</u>	<u>SYRUP</u>	<u>ICE</u>	<u>MILK</u>	<u>COFFEE</u>
REG	2 pumps	Fill cup	Top of the speech bubble	1 shot
LARGE	3 pumps	Fill cup	Top of the speech bubble	2 shots

## How to serve



- Step 1 – Add your flavour of syrup to the cup**
- Step 2 – Fill the cup with ice**
- Step 3 – Add your milk**
- Step 4 – Pour your coffee over the ice**
- Step 5 – Serve in a takeaway cup with a straw**

\*REMEMBER – DO NOT MIX THE ICED COFFEE – WE WANT IT TO LOOK LAYERED.



## Frappe



SIZE	ICE	FRAPPE POWDER	SYRUP PUMPS	COFFEE	MILK
SMALL	Small T/A cup	2 scoops	X2 altogether (x1 of each different flavour)	1 shot	10OZ
MEDIUM	Medium T/A cup	2 scoops	X4 altogether (x2 of each different flavour)	2 shots	12OZ

### How to serve



- Step 1 – Add cup of ice to blender
- Step 2 – Frappe powder
- Step 3 – Syrup Pumps
- Step 4– Add coffee shot
- Step 5 – Milk
- Step 6 – Blend
- Step 7 – Serve in takeaway cup (top if cream if customer asks)

\*REMEMBER TO ALWAYS DECORATE YOUR CUP WITH YOUR FLAVOURED SAUCES

### Decorating sauces for frappes

**Raspberry & White Chocolate – Raspberry sauce**

**Banana & Caramel – Toffee sauce**

**Mint Chocolate – Chocolate sauce**

**Honeycomb – Toffee sauce**

## THICK SHAKES



SIZE	ICE	FRAPPE POWDER	SYRUP PUMPS	MILK
REG	Small T/A cup	2 scoops	X2 pumps (x1 of each different flavour)	10OZ
LARGE	Small T/A cup	2 scoops	X4 pumps (x2 of each different flavour)	12OZ

How to serve



- Step 1 – Add cup of ice to blender
- Step 2 – Frappe Powder
- Step 3 – Syrup Pumps
- Step 4 – Milk
- Step 5 – Blend
- Step 6 – Serve in plastic cups

\*REMEMBER TO DECORATE MASON JAR/T/A CUP  
WITH YOUR FLAVOURED SAUCES

**TOP OFF WITH CREAM & A FLAKE!**

### Decorating sauces for thick shakes

- Raspberry & White Chocolate – Raspberry sauce
- Banana & Toffee – Toffee sauce
- Minty chocolate – Chocolate sauce
- Strawberry & Cream – Strawberry sauce
- Peanut Butter & Chocolate – Chocolate sauce



**How to make Melter's**

1. Dispense milkshake from the machine, leaving 1cm from top of cup
2. Add correct flavours on top of the milkshake mix
3. Take to the blender and insert the blending arm into the milkshake
4. Control the speed of the blend using the dial
5. Blend until fully combined (keep some blue roll under the blending arm to catch any spillages)
6. Place the cleaning cup under the blender, it should have the brush and clean water in it
7. Turn the dial to clean the blending arm so that it is ready for the next milkshake flavour
8. Once the flavour is combined add a lid on top, whipped cream if requested and a straw

**For Frappes:**

Follow the same steps as a Melter, ensure to leave enough room for shots of coffee. Add the shots of coffee when adding the flavour in step 2.

Milkshakes served in clear cups and have the option to add cream

Melters	Size	Cup	Milkshake Mix	Flavour/Syrup	Amount
Chocolate	Regular	12oz	Fill cup to near top	Star flavour chocolate	1 pump
	Large	16oz	Fill cup to near top	Star flavour chocolate	1 pump
Strawberry	Regular	12oz	Fill cup to near top	Star flavours strawberry	1 pump
	Large	16oz	Fill cup to near top	Star flavours strawberry	1 pump
Biscoff	Regular	12oz	Fill cup to near top	Monin speculoos syrup	2 pumps
	Large	16oz	Fill cup to near top	Monin speculoos syrup	3 pumps
Cookies & Cream	Regular	12oz	Fill cup to near top	Joycream amornero	1 scoop
	Large	16oz	Fill cup to near top	Joycream amornero	1 scoop
Milkybar	Regular	12oz	Fill cup to near top	Joycream white	1 pump
	Large	16oz	Fill cup to near top	Joycream white	1 pump



Frappes	Size	Cup	Milkshake Mix	Flavour/Syrup	Amount	Coffee
Caramel	Regular	12oz	Fill cup leaving enough room for coffee and syrup	DaVinci Caramel	2 pumps	1 shots
	Large	16oz		DaVinci Caramel	3 pumps	2 shots
Chocolate	Regular	12oz		Star flavour chocolate	1 pump	1 shots
Mocha	Large	16oz		Star flavour chocolate	1 pump	2 shots
Honeycomb	Regular	12oz		DaVinci Honeycomb	2 pumps	1 shots
	Large	16oz		DaVinci Honeycomb	3 pumps	2 shots
Milkybar	Regular	12oz		Joycream white	2 pumps	1 shots
	Large	16oz		Joycream white	3 pumps	2 shots

