

DRINKS MANUAL

"PROPER COFFEE – GREAT GRUB"





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 \odot





SIZE	SHOTS
SMALL	2 espresso
MEDIUM	2 espresso
LARGE	3 espresso

How to serve -

water

Step 1 – Fill your cup ¾ with hot

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 ¼ in jug	2 scoops
MEDIUM	2 espresso	Expand by ¼ in jug	2 scoops
LARGE	3 espresso	Expand by ¼ 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 J



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

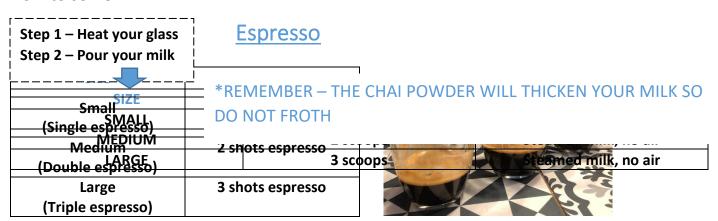
Step 6 – Serve with a flake

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





How to serve





COFFEE MACHINE SHOT BUTTONS



GREEN = ESPRESSO

BABYCCINO

*Served in a flat white glass

*for choc babyccino – 1/2 scoop chocolate powder

Luke warm temperature

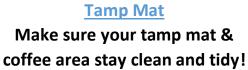
All babyccinos served on a saucer with 1 scoop of mallows & 1 flake























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







SMOOTHIES





How to serve



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

Step 1 – Put your mix into the blender

Step 2 – Add your ice

Step 3 – Serve in cold takeaway cup

with lid & straw

MIX	ICE
00ml	12oz T/A cup
50ml	16oz T/A cup

ICED COFFEE



SIZE	<u>SYRUP</u>	<u>ICE</u>	MILK	COFFEE
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 TOO 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	10OZ
			(x1 of each	
			different flavour)	
LARGE	Small T/A cup	2 scoops	X4 pumps	12OZ
			(x2 of each	
			different flavour)	

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		DaVinci Caramel	2 pumps	1 shots
	Large	16oz	Fill cup	DaVinci Caramel	3 pumps	2 shots
Chocolate	Regular	12oz	leaving	Star flavour chocolate	1 pump	1 shots
Mocha	Large	16oz	enough	Star flavour chocolate	1 pump	2 shots
Honeycomb	Regular	12oz	room for	DaVinci Honeycomb	2 pumps	1 shots
	Large	16oz	coffee and	DaVinci Honeycomb	3 pumps	2 shots
Milkybar	Regular	12oz	syrup	Joycream white	2 pumps	1 shots
	Large	16oz		Joycream white	3 pumps	2 shots

