

BARISTA TRAINING

unicut 



KEEP COFFEE SIMPLE

INTRODUCTION TO BARISTA TRAINING

WHY IS TRAINING IMPORTANT?

To achieve a high standard of consistency training is essential. Every person using the equipment must know what a good coffee looks and tastes like and how to achieve that result. Training is also important to ensure the equipment is used safely and maintained correctly.

BASIC BUILDING BLOCKS

There are two key building blocks to creating a great coffee that every budding barista must master.

BUILDING BLOCK 1 EXTRACTING THE SHOT

This is the process of grinding the coffee, dosing it into the group handle, placing it into the group head and then extracting 30ml of espresso in approximately 30 seconds. This espresso concentrate forms the basis of all our milk drinks.

BUILDING BLOCK 2 TEXTURING AND POURING THE MILK

99% of the drinks produced will be milk based beverages such as the latte or cappuccino. It is essential, therefore, to master the skill of producing creamy, smooth textured milk at the correct temperature and to be able to pour this effectively to end up with correct proportions of liquid and froth in the cup.

LET'S GET STARTED!

BASIC RULES EXTRACTING THE SHOT

1. Wipe the handle out first with a dry cloth
2. Push double cup icon (fig.1) on grinder to dose coffee into the group handle (fig.2)
3. Tap the handle twice on the tamp mat to consolidate the coffee
4. Use your finger to spread the coffee evenly in the basket (fig.3)
5. Tamp the coffee firmly ensuring it is perfectly level (fig.4) (fig.5)
6. Dust loose grinds off the rim and ears of the handle
7. Flush the group head briefly before locking the handle in place (fig.6)
8. Immediately press the required cup button on the group touch pad (fig.7)
9. Place a cup under each spout of the handle (fig.8)

IMPORTANT

The pour should be 30ml in approximately 25-30 seconds

The pour should be a slow but constant flow like honey



BASIC RULES

EXTRACTING THE SHOT

Troubleshooting

If the pour drips slowly and takes too long...

The grind is too fine or there is too much coffee in the handle. Coffee will taste burnt and bitter. Ask your supervisor to check the grind and dose and make necessary adjustments to the grinder.

If the pour gushes out too fast and looks pale and thin...

The grind is too coarse or there is too little coffee in the handle. Coffee will taste tart and sour. Ask your supervisor to check the grind and dose and make necessary adjustments to the grinder.

If there is little or no crema...

The coffee beans may be stale or the pour is too fast or too slow. Coffee will taste horrible. Make sure beans are from a freshly opened bag. Check that the pour is 30ml in approximately 30 seconds.

DO'S & DON'T'S FOR A GREAT EXTRACTION

- ✓ DO make sure you start the day with a clean machine and grinder
- ✓ DO make sure you use fresh coffee beans from a sealed bag
- ✗ DON'T start making coffee until the machine is up to temperature (needle on gauge in the green)
- ✓ DO leave the group handles in the groups when not in use
- ✗ DON'T leave coffee puck in the handle after an extraction - knock it out into the dump tube and wipe out basket with dry cloth
- ✗ DON'T ever try to use coffee in handle for more than one extraction
- ✓ DO clean the machine including backflushing at the end of the day

BASIC RULES TEXTURING THE MILK

1. Start with a clean, cold jug and fresh, cold milk
2. Fill the jug to just above the bottom of the spout
3. Purge the steam arm by turning the steam on (don't burn yourself) (fig.1)
4. Place the nozzle of the steam wand just under the surface of the milk (fig.2)
5. Tilt and position the wand to the side of the jug so that it will push the milk in a whirlpool motion (fig.2)
6. Turn the steam on full (doesn't need to be more than one revolution)
7. Shift the jug as necessary to immediately get a whirlpool action going
8. Hold the jug firmly and gently lower it until you hear the sssst, sssst sound of air being drawn into the milk (fig.3)
9. Continue to gently lower the jug little by little as the milk expands
10. Be careful not to lower the jug too much - thus avoiding large bubbles being formed (fig.3)
11. When the level of the vortex of milk gets to about one centimetre from the top of the jug, raise the jug again so that no more air is sucked in and the foam consolidates while it heats up to temperature
12. The milk is hot enough when you cannot hold your hand against the side of the jug for more than a second
13. At this point turn the steam off and lower the jug (fig.4)
14. Knock the base of the jug on the bench and swirl the milk swiftly in the jug to burst bubbles and consolidate into a smooth, silky texture
15. The milk should get a sheen on it as you continue to swirl it before pouring
16. Immediately wipe the steam arm thoroughly with a moist cloth to remove milk residue, then purge it again (fig.5 & 6)



BASIC RULES TEXTURING THE MILK



DO's & DON'T's FOR A GREAT EXTRACTION

- ✓ DO make sure you start with cold fresh milk
- ✓ DO only texture sufficient milk for the drinks you are making
- ✓ DO discard left over heated milk
- ✗ DON'T add fresh milk to already heated milk - don't reheat milk
- ✗ DON'T move the jug up and down while texturing - makes big bubbles
- ✗ DON'T overheat milk - you lose sweetness over 65 degrees

BASIC RULES

POURING THE MILK



DO's & DONT's FOR POURING MILK

1. When the milk is textured don't let it settle or separate - keep it swirling
2. Pick up the cup containing an espresso shot in the other hand
3. Start pouring the milk from about five centimetres above the rim of the cup piercing the surface of the crema
4. By not tilting the jug too far forward you should be able to pour more liquid than froth, holding the thicker froth back especially on your first cup
4. Move the pour in a circular motion bringing the caramel crema up - pour on any white spots and they will disappear
6. When the cup is about two thirds full, bring the nib of the jug spout down very close to the surface in the cup and tilt the jug further forward
7. Move the nib of the jug very slightly from side to side - white patterns should form on the surface of the coffee
8. As the cup is just about full, lift up and pull the pour forward through the patterns and then lift the jug to stop pouring
9. Do the same for the second cup

- ✓ DO make sure your milk texture is silky and smooth
- ✓ DO make sure your milk doesn't separate before you start pouring - if it has separated give it a good swirl
- ✗ DON'T pour too fast, pour steadily
- ✗ DON'T make sure that there is not more than about a centimeter of froth in the cup when you are finished - you can feel the cup is light if there is too much froth

BASIC RULES

ESPRESSO MENU



Single (15ml) Ristretto

All weak bases
(Weak Latte, Cappuccino, Flat White)



Single (30ml) Espresso Shot

1 x Short Black
All Standard Bases
(Latte, Cappuccino, Flat White)



Double (30ml) Ristretto or Single Mug

2 x Weak Latte
2 x Weak Cappuccino
2 x Weak Flat White
(Latte, Cappuccino, Flat White)



Double (60ml) Standard Shot

1 x Long Black (on top of hot water)
2 x Standard Bases
(Latte, Cappuccino, Flat White)

ESPRESSO or SHORT BLACK

30ml espresso shot normally served in a small demitasse cup. Should have a good crema and should pour in approximately 30 seconds

DOUBLE ESPRESSO or DOPPIO

60ml espresso (ie: both sides of spout pouring into one cup) normally served in a small demitasse cup. Should have good crema and should pour in approximately 30 seconds

RISTRETTO

An espresso shot cut short at 15ml capturing the very intense and syrupy part of the shot. Should pour in approximately 15 seconds or less.

DOUBLE RISTRETTO

15ml out of each spout making a total of 30ml in the cup, poured in approximately 15 seconds.

LONG BLACK

Fill cup 3/4 full with boiling water. Then extract a double shot (ie: both sides of spout totaling 60ml) onto the top of the boiling water. A good crema should form across the top of the cup. Normally served in a 180-200ml ceramic cup.

SHORT MACCHIATO

An espresso shot in a small demitasse glass or cup "stained" with a dash of milk and a small amount of froth

LONG MACCHIATO

Fill cup 3/4 full with boiling water. Then extract a double shot (ie: both sides of spout totaling 60ml) onto the top of the boiling water. "Stain" with a dash of milk and a small amount of froth. Normally served in a latte glass

LATTE or CAFFE LATTE

An espresso shot topped with 60-65 degrees textured milk. Should have approximately a centimetre of froth. Normally served in a latte glass

CAPPUCCINO

An espresso shot topped with 60-65 degrees textured milk, dusted with fine chocolate powder. Should have approximately a centimeter of froth. Normally served in a ceramic cappuccino cup

MOCHACCINO

Two heaped teaspoons of chocolate powder mixed with 30ml espresso shot and topped up with 60-65 degrees textured milk. Dusted with fine chocolate powder. Normally served in a cappuccino cup

HOT CHOCOLATE

First dissolve two heaped teaspoons of chocolate powder in a small amount of hot water. Topped with 60-65 degrees textured milk and dusted with fine chocolate powder

BLACK TEA

Make with one string and tag tea bag in a ceramic cup with boiling water

WHITE TEA

Make with one string and tag tea bag in a ceramic cup with boiling water with a small amount of milk



BASIC RULES CLEANING & MAINTENANCE

1. Always follow complete cleaning procedures at the end of a shift
2. Backflushing the espresso machine
 - 2.1 Start by flushing the group head and brush with group head brush to remove loose grinds from the shower screen and the rubber group ring
 - 2.2 Identify the group handle with the blind filter (no holes in the filter)
 - 2.3 Place loosely in the first group head and turn on the group. Move the handle from left to right allowing the water to flush over the edges removing grinds
 - 2.4 Now place half a teaspoon of Gruppo Klene detergent powder in the blind filter and insert this handle into the first group head
 - 2.5 Push the manual flow button beside the touchpad to start the machine backflushing process. Run for 30 secs, off for 10 secs. Repeat 3 times.
 - 2.6 When finished, remove the handle from the group head and rinse thoroughly to remove all chemical residue
 - 2.7 Then replace the handle into the group and repeat the backflushing process without chemical to thoroughly flush the system
 - 2.8 When finished flush the group well and make one coffee and discard it
 - 2.9 Repeat the complete process on the second grouphead
3. Remove the baskets from the group handles (they click out). Clean them and the handles thoroughly (soak in Gruppo Klene chemical solution if necessary to remove build-up)
4. Remove the drip tray by lifting it out. Wash with neutral detergent and dry thoroughly before replacing it in the machine
5. Ensure steam arms are clean and totally free of milk residue. If there is milk build-up, wrap the steam arm with a barista cloth and turn on the steam for 20 seconds, then allow to soak and cool. After 30 seconds wipe the steam arm well with the cloth. Never use any hard tool such as a knife or steel wool to try to remove milk residue as this will scratch the surface making cleaning much harder in future
6. Wipe down and polish machine with a soft cloth
7. Remove the grinder hopper - discard left over beans - and wash the hopper to remove any coffee oil build-up. Dry thoroughly
8. Wipe grinder down thoroughly. Make sure touch pads are clean
9. Brush away all coffee grinds and thoroughly clean all bench-top surfaces
10. Empty the grinds knock-out tube and wash thoroughly

DO'S & DON'T'S FOR CLEANING

-  DON'T take short cuts in cleaning
-  DON'T forget to do the flushing step after back flushing with chemical - otherwise the solenoid will stick closed when you next start up the machine
-  DON'T let milk build-up on the steam arms
-  DON'T use a knife to try and remove old milk residue - it will scratch and make the job harder in future



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