

BARISTA SKILLS

Barista skills

FOUNDATION | INTERMEDIATE | PROFESSIONAL



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INTERMEDIATE





LEVEL: INTERMEDIATE

OVERVIEW: DESIGNED TO TEST KEY CORE AND MORE ADVANCED SKILLS AND UNDERSTANDING, EXPECTED FROM A COMPETENT BARISTA (FOR EXAMPLE, FROM SOMONE WORKING AS A BARISTA FOR 6 MONTHS OR MORE). SUCCESSFUL CANDIDATES SHOULD BE ABLE TO DIAL IN A BREW RECIPE, MAKE A FULL RANGE OF DRINKS WITH QUALITY AND SPEED, AS WELL AS UNDERSTAND THE BASIC REQUIREMENTS FOR CUSTOMER SERVICE AND MAINTENANCE. COURSE LENGTH IS ESTIMATED AT 1 - 2 DAYS.

Introduction to Coffee and Barista Foundation are recommended (but not mandatory) pre-requisite modules. All knowledge and skill from these modules will be assumed as being held and may be tested through the practical and/or written assessments.

BLOOMS TAXONOMY: Understanding / Applying / Analyzing

Recommended reading:

CODE/ MODULE	SUB CODE	KNOWLEDGE/SKILL REQUIRED	STANDARDS
2.01 COFFEE BEANS	2.01.1	Understanding of the components of blend/single origin being used.	Identifies varieties and origins of blend used and links to flavour/body expected.
	2.01.2	Understanding of different species/sub-varieties and possible impacts on flavour.	Can name at least 2 Arabica sub varieties.
	2.01.3	Understanding of different geographic origins and possible impact on flavour.	Identifies geographic origins from three distinct coffees from different continents.
	2.01.4	Awareness of different processing methods (washed/natural/pulp natural) and how this affects flavour.	Knows how the processing methods affect coffee flavour and body. Distinguishes washed process from natural process by taste (ideally from the same farm/region).
	2.01.5	Awareness of the degassing period of fresh coffee and how this affects coffee performance/flavour.	Identifies coffee that is still degassing by its performance and flavor.
2.02 WORKSPACE MANAGEMENT	2.02.1	Analysis of the layout of key equipment, accessories and ingredients – to promote speed and efficiency.	Places all equipment and accessories in appropriate positions – to minimise travel, twisting and turning.
	2.02.2	Analysis of the layout of key equipment, accessories and ingredients – to achieve smooth workflow (starting from the grinder, moving to the espresso machine and refrigerator and ending at the customer service counter).	Places all equipment and accessories in appropriate positions – to achieve smooth workflow.
2.03 GRINDING, DOSING AND TAMPING	2.03.1	Analysis of advantages and disadvantages 'on-demand' dosing – compared with tradition dosing from a dosing chamber (in particular, advantages related to freshness, distribution of the dose, consistency with both single and double doses, ease of adjustment, and that a grinder with a dosing chamber has advantages related to familiarity and price).	Explains advantages and disadvantages of on-demand grinding.
	2.03.2	Demonstration of setting the dose and grind – using a grinder with a dosing chamber AND an 'on-demand' grinder.	Calibrates grind and dose (on both styles of grinder) within 15 minutes to produce an espresso to the required brew recipe.
	2.03.3	Analysis of how increasing or decreasing the dose affects body and flavour.	Increases dose to make more solids available which may improve body, depending on how the coffee is extraction. Decreasing the dose may have the opposite effect.
	2.03.4	Demonstration of how to make micro-adjustment to the grind.	Makes micro-adjustments to the grind quickly and confidently.
	2.03.5	Understanding of the effect of heat generated by the grinder itself or other climatic and environmental conditions.	Can describe and predict changes to the coffee due to heat issues as well as predict required changes to grind size.
	2.03.6	Demonstration of consistently good techniques for evenly distributing the dose in preparation for tamping.	Holds tamp correctly to consistently produce a flat and even surface on the tamped cake – and to reduce repetitive strain injuries.



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	2.03.7	Analysis of causes of channeling (uneven distribution of the dose, tamping on a slant, banging group handle after tamping, using a clogged for poorly made filter basket).	Identifies and corrects causes of channeling.
2.04 EXTRACTION & BREWING	2.04.1	Basic understanding of how to produce a balanced espresso and how to correct imbalance.	Identifies heightened acidity of under-extraction, and heightened bitterness of over-extraction, and the balance with sweetness achieved with a good extraction. Can describe how to corrects imbalance by use of changes in dose quantity, grind texture, water temperature and water quantity. (Balance may be assessed by discussions with candidate on the taste of the espresso or by measurement of extraction percentage).
	2.04.2	Understanding of how flavour compounds do not dissolve uniformly, and different flavours extract at different times.	Identifies (by taste and appearance) the production order of an espresso split into 3 parts.
	2.04.3	Understanding of how different shot lengths may affect extraction and body.	Can describe differences in flavour and body for 1.2 (50% EBF) and 1.4 (25% EBF) ratio shot (grams of ground coffee: grams of water)
	2.04.4	Analysis of how different shot times may cause under-extraction and over-extraction and resulting changes in flavor.	Identifies and describes difference in flavour and body between a 15-20 second shot and a 25-30 second shot.
2.05 MILK TECHNIQUES	2.05.1	Understanding of composition of milk and role each component (mainly protein and fat) plays in foaming ability, quality and stability of foam.	Knows the function of protein and the effect of different fat content. Can recognise the required quality of foam in line with CDS Foam Quality Guide
	2.05.2	Understanding of how different milk alternatives foam differently.	Foams milk alternatives (e.g. soy milk) to achieve the right texture and temperature and is aware of the limitations of some alternatives to be able to foam (e.g. rice milk).
	2.05.3	Understanding of reasons why milk may not foam successfully (age of milk, milk is not cold enough, deterioration of proteins from incorrect storage conditions, incorrect foaming technique).	Solves problem when milk will not foam.
	2.05.4	Demonstration of consistently good milk techniques to produce the correct texture and temperature of foam.	Foams milk to produce consistently high quality micro-foam (Level 2 or above on the CDS Foam Quality Guide). Pours milk to achieve correct foam level as well as the right texture and temperature for the drink.
	2.05.5	Demonstration of ability to 'free pour' one latte art pattern to a consistently reasonable standard – on two consecutive drinks repeatedly.	'Freepours' latte art pattern consistently to a reasonable standard or higher as set out in the CDS Latte Art Standards.
2.06 BARISTA MENU	2.06.1	Demonstration of preparation of a range of commonly ordered drinks to a good standard (espresso, macchiato, americano, cappuccino, latte, flat white).	Prepares drinks demonstrating correct CDS methodology. Final drinks to comply with quality standards as laid out in the practical examination paper and CDS Drinks Definitions
	2.06.2	Demonstration of managing a complex order of drinks to a high standard – prepared quickly with efficient use of the espresso machine.	Prepares a complex order of 4 beverages to a consistently high standard quickly and efficiently - within 6 minutes.



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2.07 HYGIENE, HEALTH & SAFETY	1.07.1	Demonstration of organisational and operational policies and procedures (for beverage preparation and service, cleaning and storage) – to keep everything in the espresso workspace safe and hygienic.	Implements policies and procedures for hygiene and safety, taking local laws and manufacturers instructions into consideration.
	1.07.2	Understanding of the causes of cross contamination in an espresso workspace (steam wand wipes being used on the floor or bench, jugs not emptied and cleaned between each use, unhygienic personal habits with regard to hands, cloths and clothing).	Identifies and minimises risks related to cross contamination. Colour codes wipes and uses different ones for different purposes. Empties and cleans jugs between each use. Practices hygienic personal habits.
	1.07.3	Understanding of the causes of direct contamination in an espresso workspace (wipes and not rinsed regularly, steam wands not being cleaned immediately after each use, milk left out of the refrigerator, incorrect storage temperatures for potentially hazardous foods, beans and condiments left in open containers, vermin contaminating ingredients, leaving splashes and spills left machines and the workspace, sneezing and coughing over the workspace).	Predicts and minimises risks related to direct contamination. Wipes and cloths are rinsed regularly. Milk is kept in the refrigerator when not in use. Operating temperature for the refrigerator is checked and maintained at legal temperatures Stores all potentially hazardous foods (milk, cream etc.) at the correct legal temperatures. Stores dry foods (beans, chocolate etc.) to prevent access by vermin. Practices stock rotation all storage areas. Regularly cleans all splashes, drips and spills from machinery, accessories and workspace. Covers mouth and rinses hands regularly when coughing and sneezing.
	1.07.4	Understanding of safety hazards in an espresso workspace (burrs in the grinding mechanism, hot water and steam from the espresso machine, the backflushing procedure, spills on the floor, incorrect storage and use of cleaning chemicals, spills and leaks around electrical cords and machines, incorrect technique when carrying heavy items, repetitive strain injury from incorrect tamping technique).	Takes care when cleaning around the burrs in the grinder. Takes care when using steam and hot water from the espresso machine. Flushes cleaning chemicals from espresso machine and grinder properly. Takes care when backflushing the espresso machine. Stores cleaning chemicals away from foods. Cleans up spills and has leaks fixed immediately. Keeps electrical cords away from water. Uses correct/safe techniques for carrying heavy items and tamping.
2.08 CUSTOMER SERVICE	2.08.1	Understanding of the importance of maintaining high standards of personal hygiene.	Keeps body and clothing (including apron) clean and hygienic.
	2.08.2	Demonstration of high standards of personal presentation.	Maintains neat and tidy personal presentation.
	2.08.3	Demonstration of good communication skills.	Listens well and speaks clearly.
	2.08.4	Understanding of what good customer service means.	Focuses on customers needs.



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	2.08.5	Demonstration of good techniques to provide a high standard of customer service when greeting customer and taking orders.	Greets customer appropriately. Requests order and answers questions accurately about the preparation and service of an espresso, macchiato, Americano, cappuccino, latte and flat white. Manages a queue through taking orders efficiently. Identifies what the customer is ordering (their true drink order, including any special requests). Uses appropriate body language, tone and attitude when communicating with customers. Uses techniques to remember what customers order.
	2.08.6	Demonstration of good techniques to provide a high standard of customer service when preparing orders for customers.	Uses preparation techniques that save time and energy. Prepares drinks to a consistently high standard. Prepares orders according to customers' special requests (a different type of milk, decaffeinated beans, more or less foam, hotter or cooler, larger or small, stronger or weaker etc). Uses preparation techniques to identify different drinks that look the same. Maintain communication with customer during preparation of order.
	2.08.7	Demonstration of good techniques to provide a high standard of customer service when serving orders to customers.	Serves orders in an appropriate timeframe and manner. Handles complaints appropriately.
2.09 CLEANING, MAINTENANCE & TROUBLE- SHOOTING	2.09.1	Demonstration of good techniques for cleaning the espresso machine and grinder.	Cleans the espresso machine and grinder at least daily.
	2.09.2	Understanding of key problems with the espresso machine (blocked/ dirty steam wands, waste pipes, hoses, showers and filter baskets, leaky connections, worn seals, machine not heating correctly, steam pressure too low or too high, scale, gauges not registering the right levels, broken filter basket spring), how to solve them or who to refer them to.	Solves all problems related to the espresso machine immediately – according to manufacturers recommendations, ability and allowable level of responsibility. Understands personal limitations and when to contact an engineer.
	2.09.3	Understanding of key problems with the grinder (grinder is overheating, grinder won't work, worn burrs, an obstruction between the burrs, clogged/dirty dosing chamber, broken dosing lever spring), how to solve them or who to refer them to.	Solves problems related to the grinder immediately – according to manufacturers recommendations, ability and allowable level of responsibility.
2.10 FINANCIAL MANAGEMENT	2.10.1	Awareness of costs involved in preparing and serving espresso beverages (cost of ingredients, including wastage).	Can identify profit margins on commonly produced drinks Stores ingredients correctly to prevent spoilage. Orders in appropriate quantities to prevent spoilage and waste. Uses preparation techniques that minimise waste.



READING LIST

TITLE	AUTHOR	FORMAT
FOUNDATION:		
Barista Bible	Christine Cottrell	Book
The Ultimate Coffee Book for Beginners & Professionals	Johanna Wechselberger, Tobias Hierl	Book
Coffee with Tim Wendelboe	Tim Wendelboe	Book
Coffee: Beans, barista & latte art	Coffee Community	iPad app
Espresso Quest	Instaurator	Book
INTERMEDIATE:		
The Professional Barista's Handbook	Scott Rao	Book
The Espresso Coffee Production System	Franco E Mauro Bazzara	Book
The Coffee Tasting Book	Franco E Mauro Bazzara	Book
Coffee Basics Posters	Kaffe Konsulat	Posters
Espresso Quest	Instaurator	Book
PROFESSIONAL:		
Espresso Coffee: The Science of Quality	Andrea Illy & Rinantonio Viani	Book
The Coffee Brewing Handbook	Ted Lingle	Book
The Coffee Cupper's Handbook	Ted Lingle	Book
McGee on Food & Cooking	Harold McGee	Book
Some Aspects of Espresso Extraction	Jim Schulman	Article/on-line





BARISTA FOAM STANDARDS

MILKING STANDARD	PICTURE REFERENCE	DESCRIPTION
<p>LEVEL 1: Excellent milk standard</p>		<p>Microfoam produced smooth shiny and moist. No visible bubbles.</p>
<p>LEVEL 2: Very good milk standard</p>		<p>Microfoam produced smooth and moist. Very few small bubbles <0.5mm diameter.</p>
<p>LEVEL 3: Acceptable milk standard (Minimum acceptable to pass Foundation requirements)</p>		<p>Microfoam produced smooth and moist. Microfoam texture with many small (<1mm diameter) and very few larger (1-2mm diameter) bubbles.</p>
<p>LEVEL 4: Unacceptable milk standard (Failing requirement for Foundation level)</p>		<p>Many large (>1mm + diameter) bubbles present. Texture uneven/dull/dry.</p>
<p>LEVEL 5: Very poor milk standard (Failing requirement for Foundation level)</p>		<p>Many large (>1mm + diameter) bubbles present. Very dry and uneven looking like it has been placed on by spoon/spatula rather than poured</p>



LATTE ART STANDARDS

LATTE ART STANDARD	EXCELLENT STANDARD	REASONABLE STANDARD	UNACCEPTABLE STANDARD
Contrast	<ul style="list-style-type: none"> • Sharp contrast between clean white foam of the pattern against the rich colour of the cr�ma. (Cr�ma colour may vary based on coffee used). • This sharp contrast should be demonstrated throughout the majority of the pattern to be considered excellent. 	<ul style="list-style-type: none"> • The pattern can be clearly identified but there is a degree of "marbling" between the white foam and the brown cr�ma. • There are areas of "beige" where the cr�ma and foam have mixed 	<ul style="list-style-type: none"> • Contrast is generally poor so that the pattern is hard to distinguish. • Much mixing of the white foam into the cr�ma.
Harmony, size and position in cup	<ul style="list-style-type: none"> • For right-handed drinkers the pattern should ideally be presented with its base at 6 o'clock (tolerance between 5-7 o'clock) and the handle at 3 o'clock. • The size of the pattern should suit the size of the top of the cup, big enough to fill the space while still leaving space to the edges to "frame" the design. • If multiple patterns are poured in the cup then they should be positioned in a complementary manner to each other, giving an overall attractive design. 	<ul style="list-style-type: none"> • For right-handed drinkers the pattern is presented with its base between 4-8 o'clock • The size of the pattern is considered slightly too small for the space available. • The size of the pattern is too big for the cup and loses its "frame" of cr�ma. • The pattern is poorly positioned in the cup e.g. to one side of the cup or touching the side/top/base. • Multiple patterns are unbalanced in their size or quality, but still clearly identifiable. 	<ul style="list-style-type: none"> • For a right-handed drinker the pattern is poured upside down when the handle is positioned at 3 o'clock.
Symmetry of pattern (if required)	<ul style="list-style-type: none"> • Key free pour patterns such as hearts, rosettas and tulips need to have good symmetry to be considered excellent. The pattern should be a good mirror image if cut down the middle. • "Absolute" symmetry is not assessed, e.g. in each leaf of a rosetta, but symmetry in the overall shape of the pattern. 	<ul style="list-style-type: none"> • Symmetry of the pattern is fair but not considered excellent 	<ul style="list-style-type: none"> • Symmetry is considered poor. • Pattern is hard to distinguish and so symmetry is difficult to assess.
Foam quality	<ul style="list-style-type: none"> • CDS Foam Quality Level 1-2 	<ul style="list-style-type: none"> • CDS Foam Quality Level 3-4 	<ul style="list-style-type: none"> • CDS Foam Quality Level 5-6
Identification of pattern	<ul style="list-style-type: none"> • Pattern is clearly identified and attractive 	<ul style="list-style-type: none"> • Pattern is clearly identified 	<ul style="list-style-type: none"> • Pattern is not clearly identified