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01 - Barista Orientation **Barista Training Video**

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Barista Trainer Seattle Barista Academy March 2015 – Present 4 years 9 months. Kent, WA. ... I am also a co-author in the soon-to-be published revised training manual.

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Over 128 pages of 60 stunning designs from Britain's champion latte artist. From free pouring to etching, stencilling and more complicated designs for the black belt barista, you'll have fun emulating innovative designs such as The Swan, The Unicorn, and frothy 3-D babyccino animals. The book even includes 9 stencil patterns for you to trace and try. Starting with basic skills and patterns, readers will learn how to create the crema (the froth that acts as a canvas in the coffee cup) and how to produce the hearts, rosettas and tulips that will be used as the basis to form more complicated artworks. Dhan Tamang is a world-renowned latte artist particularly known for his use of colour, and now you too can create impressive multicoloured designs following Dhan's step-by-step instructions. By the end of

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Manual this book you will be able to create fabulous designs to delight family members and dinner party guests alike.

Anyone Can Do It chronicles the start and evolution of a successful business dream. Beginning with the Hashemi siblings' first conversations (when the seed of the idea was planted) it follows the progress of Coffee Republic from business plan to the present day. Coffee Republic is now worth around £50m with 90 outlets around the UK. This is a start-up business book for real people. Sahar and Bobby take the reader step by step through every aspect of starting and growing a business from asking 'why?' and writing the plan to hiring staff and letting go. The book is illustrated throughout with inspirational anecdotes from their own experience. It is a very personal story of dreaming, acting and succeeding offering a myriad of lessons for

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aspiring entrepreneurs and blowing apart
themyth that only 'special' people start
successful businesses.

I Know Coffee Series: Book 6 A well-brewed shot is only the first step to creating the sweet taste and creamy texture latte and cappuccino lovers crave. The steaming of the milk is equally important to making the perfect latte or cappuccino! This book will walk you through the correct practices of steaming all varieties of milk, including non-dairy options, whether you're using a commercial espresso machine or a hand-held frother. You'll also learn the differences between the various drinks and the basics of latte art, for when you're ready to take your milk steaming to the next level. Unlike what most people believe, you don't need expensive equipment to steam milk and you can get pro results in your home

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Manual. The only thing that is stopping you is having the know-how. If are serious about coffee, get this book, and read it!

"Enchanting . . . An absorbing narrative of politics, ecology, and economics."--New York Times Book Review (Editor's Choice) Located between the Great Rift Valley and the Nile, the cloud forests in southwestern Ethiopia are the original home of Arabica, the most prevalent and superior of the two main species of coffee being cultivated today. Virtually unknown to European explorers, the Kafa region was essentially off-limits to foreigners well into the twentieth century, which allowed the world's original coffee culture to develop in virtual isolation in the forests where the Kafa people continue to forage for wild coffee berries. Deftly blending in the long, fascinating history of our favorite drink, award-winning author Jeff Koehler

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takes readers from these forest beginnings along the spectacular journey of its spread around the globe. With cafés on virtually every corner of every town in the world, coffee has never been so popular--nor tasted so good. Yet diseases and climate change are battering production in Latin America, where 85 percent of Arabica grows. As the industry tries to safeguard the species' future, breeders are returning to the original coffee forests, which are under threat and swiftly shrinking. "The forests around Kafa are not important just because they are the origin of a drink that means so much to so many," writes Koehler. "They are important because deep in their shady understory lies a key to saving the faltering coffee industry. They hold not just the past but also the future of coffee." "A must-read for coffee enthusiasts."--Smithsonian (Best of the Year) "Reads like an engaging

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Multimystery detective novel."--Wall Street Journal "Fascinating . . . How a local crop transformed into a global commodity."--Real Simple (Best of the Month) Coffee is one of the largest and most valuable commodities in the world. This is the story of its origins, its history, and the threat to its future, by the IACP Award-winning author of Darjeeling.

In this updated guide, Vault publishes the entire surveys of current students and alumni at more than 100 top business schools. Each 4- to 5-page entry is composed almost entirely of insider comments from students and alumni. Each school profile features surveys of about 10 students or alumni. These narratives provide applicants with detailed and balanced perspectives and insider information on admissions and employment prospects, which is lacking in

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other business school guides.

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Manual and dozens of other valuable, time-saving tools of the trade that no espresso entrepreneur should be without.

An encyclopedia designed especially to meet the needs of elementary, junior high, and senior high school students.

Includes Part 1, Number 2: Books and Pamphlets, Including Serials and Contributions to Periodicals July - December)

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