

Barista Training Manual

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The Coffee Guide United Nations Publications 2021-12-09 The Coffee Guide is the world's most extensive, hands-on, and neutral source of information on the international coffee trade.

Classify and Label Matt L. Drabek 2014-10-15 Classify and Label is a philosophical treatment of classification in the social sciences and everyday life, focusing on its moral, social, and political implications. This book stands at the intersection of philosophy of the social sciences, feminist philosophy, philosophy of sex, and social and political philosophy.

The Physics of Filter Coffee Jonathan Gagné 2021-04-15 The Physics of Filter Coffee is a deep dive into the science behind coffee brewing. In the book, renowned astrophysicist Jonathan Gagné brings welcome scientific expertise to coffee making. Not only does the book contain numerous original ideas about coffee brewing, but Jonathan lays to rest many controversial ideas about coffee making.

Barista Techniques Trainer's Manual 2004

Coffee For Dummies Major Cohen 2021-03-03 Get the skinny on your morning joe Do you swear by your morning jolt of caffeine but are hard-pressed to tell a siphon from a slow dripper? No problem: just order a fresh copy of Coffee For Dummies for a smooth blend of fun facts and practical advice to give an extra shot of flavor to your appreciation of the second-most valuable commodity on planet Earth—and filter out all that excess grind in your knowledge. This warm and welcoming serving from passionate coffee guru Major Cohen—a Specialty Coffee Association certified instructor, and now retired highly respected former Starbucks coffee educator and program manager—takes you on a rocket-fueled journey from the origins of the liquid bean's popularity to best ways to prepare and enjoy coffee in your own home. You'll learn how to evaluate the advantages of different coffee styles and makers, and how even the smallest detail—varietal, roast type, texture—can influence how good that cupped lightning tastes on your tongue. Evaluate different roasts or brews Navigate menus for the best deals Learn how to speak “coffee” and order your half-cap-low-fat-no-sugar-add- whip with confidence Save money with the best store apps Meet some of the unknown pioneers of coffee that have made our coffee world of today See how you might think bigger about your coffee spend changing the world The average American spends over \$1000 on their daily brain juice every year: why not hire Coffee For Dummies as your personal barista and get more for your money—and from each invigorating sip.

The Artisan Roaster David Rosa 2019-07-31 Welcome to The Artisan Roaster - your complete guide to setting up and running an artisan coffee roastery café from start-up to sale. This comprehensive book covers everything you need to know to run a professional, rewarding business, from choosing a great location, fitting out your coffee roastery café, sourcing, roasting and blending specialty coffee, managing your staff and more. Written in an engaging and easy-to-read manner, yet packed with essential practical advice as well as fascinating facts on all-things-coffee, this book is designed to give you all the expert tips you'll need to hit the ground running in this exciting industry. David Rosa is an award-winning Australian coffee roaster with a twenty-year career in running a successful coffee roastery and brand. David's previous experience in consumer marketing and advertising proved invaluable in setting up his coffee roastery café. He currently runs coffee roasting and industry-related courses and provides private consultancy services. "David shares his expertise on all aspects of establishing a roastery and the various pitfalls of running a successful business. What David shares is invaluable, informative and concise. It perfectly reflects his enthusiasm, honesty, thirst for knowledge and not least, his sense of humour. I have no doubt this will be read, enjoyed and used as a guide for all new roasters as well as current roasters worldwide." ANDREW MACKAY - COFI-COM TRADING

I Love Coffee! Susan Zimmer 2014-02-25 * I Love Coffee! features over 100 easy-to-make coffee drinks, including the Black Forest Latte, Sugar-Free Java Chai Latte, Iced Orange Mochaccino, Tiramisú Martini, and Candy Cane Latte. * I Love Coffee! brings the passion for coffee into your home with a creative variety of hot and cold drinks. It is the ultimate how-to handbook for the 111 million coffee drinkers in North America. Now coffee lovers can make delicious cappuccinos, cold coffee quenchers, decadent coffee desserts, and classy coffee martinis year-round using simple techniques with gourmet results in this indispensable coffee guide and cookbook. In I Love Coffee! coffee connoisseur Susan Zimmer shares expert advice and techniques, from how to brew the perfect cup and how to make a basic cappuccino without a machine to a World Barista Latte Art Champion's tips for making masterful latte art designs. It is brimful with a wealth of coffee understanding from the "ground" up, from bean to cup, including international coffees and brewing techniques best suited to a variety of preferences, all topped off with plenty of problem-solving tips and delectable full-color photographs.

Prepare and Serve Espresso Coffee Futura Group 2013

Espresso Coffee David Schomer 2004-01-01

The Curious Barista's Guide to Coffee Tristan Stephenson 2015-03-12 The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast.

The Home Barista Simone Egger 2016-06-14 For coffee enthusiasts everywhere, a charming handbook to becoming your own favorite barista More than 100 million Americans start each day with a cup of coffee (many at no small price)! It's a fact : We love coffee. Now, in The Home Barista, two professionals reveal the secrets to brewing coffee worthy of the priciest cafés right in your own kitchen. Connoisseurs Simone Egger and Ruby Ashby Orr enlighten readers with insights and advice from crop to cup and beyond. Savvy, smart, and charmingly designed, The Home Barista guides you through the essentials—from understanding your bean's origins and establishing your palate to perfecting your technique. It's the essential coffee-lover's guide to turning a simple bean into a sensational beverage: Roast your own beans. (Is it worth it? How not to burn them!) Learn all the lingo you need to talk coffee like a pro. Master the elusive espresso (by refining tamp, time, and temperature). Create barista-worthy milk texture and foam designs. Try seven different ways to brew—from the French press to the Turkish ibrik.

The Blue Bottle Craft of Coffee James Freeman 2012-10-09 A guide to selecting and brewing artisan coffees covers how to use standard kitchen tools to make professional-tasting coffees and espressos and is complemented by recipes for coffee-inspired treats.

Coffee Talk Morton Satin What is it about coffee that makes it so popular across so many different cultures? Can it be the caffeine or is there something else about coffee that makes it so alluring?No beverage has broader worldwide appeal. In North America and Europe, the annual amount of coffee consumed is overwhelming. And in China and even in India, the traditional stronghold of tea drinking, the coffee business has grown by leaps and bounds.In this entertaining yet comprehensive book, food expert Morton Satin describes how, in recent times, coffee has become the magnet that draws people together for spirited interchanges of information and ideas. In the intellectual capitals of the world, coffeehouses have been and continue to be the venues where the great minds flock to discuss the latest developments in the arts, sciences, and social philosophies.Satin, moreover, traces the rich and intriguing history of coffee, showing how coffee consumption evolved to fit the social and economic needs of different times. His fascinating narrative dispels common myths and conveys such little-known facts as: the dark coffee bean originated in Africa, not South America, as many believe.Today, of course, it is the indispensable wake-up beverage in most households throughout the West and the East. It is also the mainstay of the Starbucks phenomenon--a chain of coffeehouses whose popularity continues to soar. Satin even goes on to reveal the best techniques for home brewing. And he enlivens his narrative with stories of the fine art of the barista, which includes the World Barista Championship where rival barmen from around the globe display the highest artistry of coffee brewing.Lavishly illustrated, this delightful and informative book is the perfect complement for your next coffee break.Morton Satin (Rockville, MD) is currently the director of technical and regulatory affairs at the Salt Institute. He recently retired as the director of the United Nations Food and Agriculture Organization's Global Agribusiness Program. A molecular biologist, he is the author of Death in the Pot: The Impact of Food Poisoning on History.

Coffee Obsession DK 2014-07-01 More than 150 million Americans drink coffee each day. We're not the only nation obsessed: More than 2.25 billion cups of coffee are consumed in the world each day. In Coffee Obsession, we take a journey through the coffee-producing nations around the world, presenting the different styles, flavors, and techniques used to brew the perfect cup. We explore how coffee gets from bean to cup in each region, and what that means for the final product. Through clear step-by-step instruction, Coffee Obsession will teach you how to make latte, cappuccino, and other iconic coffee styles as if you were a professionally trained barista. With more than 130 classic coffee recipes to suit every taste, detailed flavor profiles and tasting notes, as well as recommended roasts from around the world, Coffee Obsession is like nothing else out on the market.

Barista Techniques John C. Doyle 2005-06-01

Perfect Espresso Christine Cottrell 2006-12-01 "Driven by a passion for great coffee and a search fro the truth about espresso, Christine connects with baristas and coffee experts around the world, refining her skills and research to become the ultimate authority on everything about espresso." -- Back cover.

The World Atlas of Coffee James Hoffmann 2018-10-04 The worldwide bestseller - 1/4 million copies sold 'Written by a World Barista Champion and co-founder of the great Square Mile roasters in London, this had a lot to live up to and it certainly does. Highly recommended for anyone into their coffee and interested in finding out more about how it's grown, processed and roasted.' (Amazon customer) 'Whether you are an industry professional, a home enthusiast or anything in between, I truly believe this is a MUST read.' (Amazon customer) 'Informative, well-written and well presented. Coffee table and reference book - a winner' (Amazon customer) 'Very impressive. It's amazing how much territory is covered without overwhelming the reader. The abundant photos and images are absolutely coffee-table-worthy, but this book is so much more. I think it would be enjoyable for an obsessed coffee geek or someone who just enjoys their java.' (Amazon customer) For everyone who wants to understand more about coffee and its wonderful nuances and possibilities, this is the book to have. Coffee has never been better, or more interesting, than it is today. Coffee producers have access to more varieties and techniques than ever before and we, as consumers, can share in that expertise to make sure the coffee we drink is the best we can find. Where coffee comes from, how it was harvested, the roasting process and the water used to make the brew are just a few of the factors that influence the taste of what we drink. Champion barista and coffee expert James Hoffmann examines these key factors, looking at varieties of coffee, the influence of terroir, how it is harvested and processed, the roasting methods used, through to the way in which the beans are brewed. Country by country - from Bolivia to Zambia - he then identifies key characteristics and the methods that determine the quality of that country's output. Along the way we learn about everything from the development of the espresso machine, to why strength guides on supermarket coffee are really not good news. This is the first book to chart the coffee production of over 35 countries, encompassing knowledge never previously published outside the coffee industry.

Coffee Ninja Barista Manual Steven Jackson 2017-11 The ultimate barista manual for all developing coffee professionals and businesses. Here Steven presents coffee by using some of the latest computer software. Including everything from where coffee comes from to latte art the knowledge within will give you the ammunition to get that job, build your skills and make you the barista you aspire to be. What makes a good coffee? Unfortunately, there are multiple answers to that question. But anyone can learn to be the best barista on the block. Making coffee can look like a complicated process but when it is broken down, it's easy. But like a chain, it only takes one link to break down for the final product to be compromised. This book goes through everything from the bean to the final beverage in a simple and visual way that hasn't been done before. In addition to the content in this book, you will gain access to extra printable charts and guides for you to keep and implement in your workplace. This includes a breakdown of over 60 espresso beverages, barista assessments and guide sheets. If you're a barista hoping to begin, improve or refine your skills, then this is the book for you. If you're a business hoping to achieve the same for yourself and/or your staff, this is the book for you. Inside is also access to free downloadable charts and guides which can be used however the reader wishes. If you're looking for the tools to stay ahead and be a coffee ninja, this book is for you.

East Texas Railroads and Locomotives Collection 1853 Material compiled from various sources concerning railroads and locomotives which have operated in East Texas.

Eyelash Extension Training Manual MS Rachael Kado 2018-01-05 Our brand new Eyelash Extension Training Manual is jam packed with up to date information about the eyelash extension industry. We break down the most popular eyelash extension application techniques, the different materials used, the importance of the consultation process, potential health risks, including eye diseases and how to prevent the spread of infection. There is also some great information regarding humidity levels, drying times, proper glue storage techniques and the Eyelash Extension Aftercare Process and what your clients can do to ensure maximum lash retention. Some other topics include: How to store your Fast Drying Glues for maximum freshness, How to care for a client who returns with a severe allergic reaction, AND SO MUCH MORE! This Eyelash Extension Training Manual has the most up to date, useful and important information pertaining to the eyelash extension industry. A must have for an eyelash professional or someone just starting out. A great tool to use in an eyelash extension training program or to have around your eyelash salon just in case!

What I Know about Running Coffee Shops Colin Harmon 2017

The Professional Barista's Handbook Scott Rao 2009-01-01

The Coffee Book Nina Luttinger 2012-05-01 A history of coffee from the sixth century to Starbucks that's “good to the last sentence” (Las Cruces Sun News). One of Library Journal's “Best Business Books” This updated edition of The Coffee Book is jammed full of facts, figures, cartoons, and commentary covering coffee from its first use in Ethiopia in the sixth century to the rise of Starbucks and the emergence of Fair Trade coffee in the twenty-first. The book explores the process of cultivation, harvesting, and roasting from bean to cup; surveys the social history of café society from the first coffeehouses in Constantinople to beatnik havens in Berkeley and Greenwich Village; and tells the dramatic tale of high-stakes international trade and speculation for a product that can make or break entire national economies. It also examines the industry's major players, revealing the damage that's been done to farmers, laborers, and the environment by mass cultivation—and explores the growing “conscious coffee” market. “Drawing on sources ranging from Molière and beatnik cartoonists to the Food and Agriculture Organization, the authors describe the beverage's long and colorful rise to ubiquity.” —The Economist “Most stimulating.” —The Baltimore Sun

Barista Coffee Guide New Holland Publishers 2019-07-09 Ever wondered how the professional barista can create all of those great designs on the top of your coffee? This is the guide they read, and is your opportunity to learn and become your family's own barista. Written with advice and instructions from international award winning baristas this book provides a step by step breakdown of a variety of coffee art, designed to assist you to become an artist in your own coffee making. You will love the intricate designs, and be surprised at how easy they can be achieved. Also included are some fantastic cake and biscuit recipes containing coffee as an ingredient.

Occupational Outlook Handbook United States. Bureau of Labor Statistics 1976

Craft Coffee Jessica Easto 2017-11-14 “Build a better brew by mastering 10 manual methods, from French Press to Chemex, with this comprehensive guide.” —Imbibe Magazine Named a top food & drink book of 2017 by Food Network, Wired, Sprudge, and Booklist This comprehensive but accessible handbook is for the average coffee lover who wants to make better coffee at home. Unlike other coffee books, this one focuses exclusively on coffee—not espresso—and explores multiple pour-over, immersion, and cold-brew techniques on 10 different devices. Thanks to a small but growing number of dedicated farmers, importers, roasters, and baristas, coffee quality is at an all-time high. But for nonprofessionals, achieving café quality at home can seem out of reach. With dozens of equipment options, conflicting information on how to use that equipment, and an industry language that, at times, doesn't seem made for the rest of us, it can be difficult to know where to begin. Craft Coffee: A Manual,

written by a coffee enthusiast for coffee enthusiasts, provides all the information readers need to discover what they like in a cup of specialty coffee—and how to replicate the perfect cup day after day. From the science of extraction and brewing techniques to choosing equipment and deciphering coffee bags, Craft Coffee focuses on the issues—cost, time, taste, and accessibility—that home coffee brewers negotiate and shows that no matter where you are in your coffee journey, you can make a great cup at home. “Engaging and fun . . . I really can’t recommend Craft Coffee: A Manual enough. If you’re even mildly curious about brewing coffee at home, it’s absolutely worth a read.” —BuzzFeed

Barista Techniques John Doyle 2005

Starting & Running a Coffee Shop Linda Formichelli 2019-09-10 Learn to start and run your own coffee bar with tips to brewing success The caffeine-lover in you has always wanted to start your own coffee bar--and all the guidance you'll need is right here in your hands! Order up a double shot of success with this guide packed to the brim with all things coffee and business. In it, you will find expert advice on selecting the best coffee beans and cafe treats, foolproof methods for tracking sales and inventory, straightforward suggestions on developing effective marketing strategies, helpful tips on negotiating contracts with employees and suppliers, and so much more...

So tie that apron, grind those beans, and get started on that dream!

How to Spot the Next Starbucks, Whole Foods, Walmart, Or McDonald's BEFORE Its Shares Explode Mark Tier 2017-08-08 "A low-risk investment you can pretty much "buy and forget" -- until you want to retire to florida or the south of France"

The Craft and Science of Coffee Britta Folmer 2016-12-16 The Craft and Science of Coffee follows the coffee plant from its origins in East Africa to its current role as a global product that influences millions of lives through sustainable development, economics, and consumer desire. For most, coffee is a beloved beverage. However, for some it is also an object of scientific study, and for others it is approached as a craft, both building on skills and experience. By combining the research and insights of the scientific community and expertise of the crafts people, this unique book brings readers into a sustained and inclusive conversation, one where academic and industrial thought leaders, coffee farmers, and baristas are quoted, each informing and enriching each other. This unusual approach guides the reader on a journey from coffee farmer to roaster, market analyst to barista, in a style that is both rigorous and experience based, universally relevant and personally engaging. From on-farming processes to consumer benefits, the reader is given a deeper appreciation and understanding of coffee's complexity and is invited to form their own educated opinions on the ever changing situation, including potential routes to further shape the coffee future in a responsible manner. Presents a novel synthesis of coffee research and real-world experience that aids understanding, appreciation, and potential action. Includes contributions from a multitude of experts who address complex subjects with a conversational approach. Provides expert discourse on the coffee value chain, from agricultural and production practices, sustainability, post-harvest processing, and quality aspects to the economic analysis of the consumer value proposition. Engages with the key challenges of future coffee production and potential solutions.

The Hopes and Dreams of Libby Quinn Freya Kennedy 2020-05-05 'A lovely escape that leaves you feeling warm and fuzzy inside. Just what's needed at the moment.' #1 bestseller, Jane Fallon If you can dream it, you can make it come true... Libby Quinn is sick and tired of being sensible. After years of slogging her guts out for nothing at a PR company, she finds herself redundant and about to plough every last penny of her savings into refurbishing a ramshackle shop and making her dream of owning her own bookshop become a reality. She hopes opening 'Once Upon A Book' on Ivy Lane will be the perfect tribute to her beloved grandfather who instilled a love of reading and books in her from an early age. When her love life and friendships become even more complicated – will Libby have the courage to follow her dreams? Or has she bitten off more than she can chew? A gorgeous new romantic comedy about taking chances and realising your dreams, perfect for fans of Holly Martin, Christie Barlow and Mhairi McFarlane. What readers are saying about The Hopes and Dreams of Libby Quinn: 'Uplifting and full of hope, this story is one you can immerse yourself in for a good few hours and come out if it feeling better about the world.' 'This brought a smile to my face in these difficult times, feel good read, great characters and good storyline.' 'I absolutely loved it, truly one of the best books I have read.' 'This is a light, cheerful, quick read.' 'A fun and heartwarming book.' 'This is a gorgeous, uplifting, heart warming read that made a sunny Sunday afternoon all the better.' 'This truly is a beautiful story and easy to give five stars. It reminded me why I love to read, why escaping into the pages of a good book is just what the mind needs every now and again, and of course with a happy ending, I finished this story with a smile and a tear.' 'It was an uplifting, enjoyable read.' 'I loved this book' 'Funny, witty, romantic, uplifting, fabulously fun, great cast of characters and a good storyline. I really enjoyed this one.' 'The perfect antidote to all the doom and gloom that's on the news at the moment' 'The story put a smile on my face & was a beautiful uplifting read.' 'A fun story, and one I found hard to put down. Highly recommend this one, and look forward to reading more by this author.' 'This is more than just romantic fiction it's like a trip down memory lane where you can remember your own childhood.' 'Loved every minute spent with Libby Quinn' 'The plot was so good you didn't want the book to end!' 'Great lighthearted read, each chapters titled after classic books, which is a nice touch. Libby goes on a rollercoaster ride, in her personal life, whilst endeavoring to make their dream reality.' 'What a gorgeous book! I really liked the story and it touched my heart in so many ways.'

Interview Questions and Answers Richard McMunn 2013-05

Barista Training Manual Philip Search 2009

Uncommon Grounds Mark Pendergrast 2019-07-09 The definitive history of the world's most popular drug Uncommon Grounds tells the story of coffee from its discovery on a hill in ancient Abyssinia to the advent of Starbucks. Mark Pendergrast reviews the dramatic changes in coffee culture over the past decade, from the disastrous "Coffee Crisis" that caused global prices to plummet to the rise of the Fair Trade movement and the "third-wave" of quality-obsessed coffee connoisseurs. As the scope of coffee culture continues to expand, Uncommon Grounds remains more than ever a brilliantly entertaining guide to the currents of one of the world's favorite beverages.

The Killing School Brandon Webb 2017-05-09 As a SEAL sniper and combat veteran, Webb was tapped to revamp the U.S. Naval Special Warfare (SEAL) Scout/Sniper School, incorporating the latest advances in technology and ballistics software to create an entirely new course that continues to test the skills and even the best warriors. In this revealing new book, Webb takes readers through every aspect of this training, describing how Spec Ops snipers are taught each dimension of their art. Trainees learn to utilize every edge possible to make their shot--from studying crosswinds, barometric pressure, latitude, and even the rotation of the Earth to becoming ballistic experts. But marksmanship is only one aspect of the training. Each SEAL's endurance, stealth and mental and physical stamina are tested and pushed to the breaking point. Webb also shows how this training plays out in combat, using real-life exploits of the world's top snipers, including Jason Delgado, who led a Marine platoon in the Battle of Husaybah and made some of the most remarkable kill shots in the Iraq War; Nicholas Irving, the U.S. Army Ranger credited with thirty-three kills in a single three-month tour in Afghanistan; and Rob Furlong, who during Operation Anaconda delivered the then-longest kill shot in history. During Webb's sniper school tenure, the course graduated some of the deadliest and most skilled snipers of this generation, including Marcus Luttrell (Lone Survivor), Adam Brown (Fearless), and Chris Kyle (American Sniper). From recon and stalk, to complex last minute adjustments, and finally the moment of taking the shot, The Killing School demonstrates how today's sniper is trained to function as an entire military operation rolled into a single individual--an army of one.

The Complete Idiot's Guide to Starting and Running a Coffee Bar Susan Gilbert 2005 FORMICHELLI/CIG START RUN COFFEE BA

Head First Design Patterns Eric Freeman 2004-10-25 What's so special about design patterns? At any given moment, someone struggles with the same software design problems you have. And, chances are, someone else has already solved your problem. This edition of Head First Design Patterns—now updated for Java 8—shows you the tried-and-true, road-tested patterns used by developers to create functional, elegant, reusable, and flexible software. By the time you finish this book, you'll be able to take advantage of the best design practices and experiences of those who have fought the beast of software design and triumphed. What's so special about this book?

We think your time is too valuable to spend struggling with new concepts. Using the latest research in cognitive science and learning theory to craft a multi-sensory learning experience, Head First Design Patterns uses a visually rich format designed for the way your brain works, not a text-heavy approach that puts you to sleep.

Coffee Art Dhan Tamang 2017-09-28 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 this book you will be able to create fabulous designs to delight family members and dinner party guests alike.

Coffee Isn't Rocket Science Sebastien Racineux 2018-04-03 This fully-illustrated, highly-informative, and fun primer presents a whole new way to know and enjoy any type of coffee. In the same format as the highly-praised Wine Isn't Rocket Science. Rocket science is complicated, coffee doesn't have to be! With information presented in an easy, illustrated style, and chock-full of the fool-proof and reliable knowledge of a seasoned barista, COFFEE ISN'T ROCKET SCIENCE is the guide you always wished existed. From how coffee beans are grown, harvested and turned into coffee, the history and flavor profiles of beans from every country, making pour-overs, cold brew, and latte art, and the cultural practices of drinking coffee around the world, this book explains it all in the simplest way possible. All information is illustrated in charming and informative four-color drawings that explain concepts at a glance.

Barista Secrets Ryan Soeder 2017-09-01 "Two professional baristas show how to make artistic specialty coffee using foam and milk to create designs in the top of the cup. Features a photo gallery of latte art, including coloured foam sculptures, by the award-winner authors. Designs are cross-referenced to techniques and instructions in the book. Includes 5 design stencils to use with powdered flavours."--