

Barista Manual 1.0

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Free Excerpt

The following pages are samples from the Gimme! Coffee *Barista Manual* and are available for free download at gimmecoffee.com.

Full Version

Complete copies of *Barista Manual 1.0* can be ordered at:

- ▶ gimmecoffee.com
- ▶ 1.877.446.6325

The full version includes:

- ▶ 120+ pages of crisp professional printing
- ▶ 60 images including 28 color photos
- ▶ Original diagrams and illustrations
- ▶ Forms for cupping, training, and more
- ▶ Checklists for prep and maintenance
- ▶ Wide margins for obsessive note-takers
- ▶ Coffee-resistant glossy cover
- ▶ Sturdy steel coil-binding

Why the 1.0?

Barista Manual 1.0 isn't our final word on the vast subject of specialty coffee preparation. We're always learning from fellow professionals and enthusiasts, and we're already looking forward to future versions. Please send your feedback:

- ▶ feedback@gimmecoffee.com
- ▶ gimmecoffee.com/feedback

Barista Manual 1.0

Core Training in Artisanal Coffee and Espresso Preparation

About the Barista Manual

Barista Manual 1.0 organizes the introductory knowledge and practical techniques behind paradigm-shifting coffee drinks. Gimme! Coffee baristas, technicians, and our Master Roaster have shared their findings from years in pursuit of the perfect espresso shot. The *Barista Manual* is the core of our training program, a strategic edge for our wholesale clients, and the key to turning customers into fanatics.

Shall We Dance?

The world of artisanal coffee evolves quickly and baristas are right in the middle of the action. You can find the best baristas online, engaging in lively debates covering every aspect of the craft – see Appendix A for web sites and other resources. This first edition of the *Barista Manual* is one way that Gimme! is advancing the discussion. It's our attempt to synthesize the fundamentals as we teach them to our own baristas.

Were all the ideas in the *Barista Manual* originated by Gimme! Coffee? Of course not. We didn't invent espresso and we haven't built our coffee program in isolation. We've learned from many professionals and enthusiasts. And we want your input, too.

Get This Book Dirty

We've made it pretty sturdy so that you can use it in your daily work. Smudge it with grounds and spill on it. Scribble notes in the margins and send us your thoughts:

- ▶ feedback@gimmecoffee.com
- ▶ gimmecoffee.com/feedback
- ▶ 1.877.446.6325
- ▶ speak with your Gimme! trainer or account representative

Ideas for future versions of the Barista Manual include more photos and illustrations, interactive web features, and instructional videos. Anything else you'd like to see?

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