

Hi Graphic Design students!

I hope that you are enjoying this course and that you have been learning amazing new skills.

You will find the detail for the flyer we created in Lesson 4's demo in this document. To make use of it, simply copy it (Windows: Ctrl + C and Mac: Cmd + C) and paste it using the Type tool (Shortcut is T) in Adobe Illustrator. Remember to click and drag your textbox onto your artboard before pasting it into Illustrator. To paste, you can simply click Ctrl + V (Windows) or Cmd + V (Mac). Alternatively, go to Edit at the top left of your screen and select "paste".

Happy designing on the works-everytime-layout assignment!

Annerie

The Art of Perfecting Coffee

Barista-style tips to impress your mates

Whole bean coffee is fresher and more flavourful. You can make high-quality coffee at home by purchasing whole bean coffee and grinding the coffee beans yourself.

To brew better coffee at home, it is recommended to use a scale. For a 6-cup, automatic drip coffeemaker, measure out 90 grams of whole bean coffee onto a scale before grinding and brewing.

Don't grind all of your coffee beans at once. Keep your at home coffee as fresh as possible by only grinding the amount of coffee beans you plan to use.

Once opened, coffee should be stored in a canister that shields sunlight. It's also important to avoid freezing your coffee as there's a chance that it will absorb moisture, which can affect its taste.

Did you know?

You can flavour your coffee at home without using syrups. The baristas suggest stirring pieces of chocolate into your coffee or topping your coffee drink with whipped topping and ground cinnamon or nutmeg.

Did you know that you can steam your own milk at home? If lattes and cappuccinos are a morning must-have, buy an electric milk frother.

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