

## MIXOLOGY LEADERSHIP & CRAFT: MIXOLOGY THEATER

### Trainer Activity Guide

We love to put on a show for our customers with our astounding brewing equipment and incredible Starbucks Reserve® coffees. As a bartender, we have the chance to deliver amazing experiences for the customers in front of us. This activity is a chance to apply what you learned in brewing methods with mixology theater.



30 minutes



Learning Objective	Directions	Checklist
After completing this activity partners should be able to: <ul style="list-style-type: none"><li>• Build mixology beverages demonstrating Passion for Service</li><li>• Maintain health and safety standards while building beverages</li></ul>	<p>To get the most out of the activity, plan to lead this as a 1:1 exercise with a partner or in a small group setting.</p> <p>The training should be led by a Bartender Trainer.</p>	<p><input type="checkbox"/> Schedule appropriate time for this training activity based on needs of bartender</p> <p><input type="checkbox"/> Review the following materials:</p> <ul style="list-style-type: none"><li>○ This discussion guide</li></ul> <p><input type="checkbox"/> Ensure you have the following supplies:</p> <ul style="list-style-type: none"><li>○ Mixology Theater Facilitator Guide &amp; Module</li><li>○ Double Handwashing QRG</li></ul>



30 minutes



## 1 Prepare – Introduce the activity (5 mins)

**Welcome to the Mixology Theater activity. Over the course of the next 30 minutes we will:**

- Review coffee theater key learnings
- Introduce the theater of mixology
- Review the mixology station to become familiar

## 2 Present – Review (10 mins)

**Say:** In addition to what you learned about cleanliness and safety standards in Roastery and Reserve Barista training, an additional step during the handwashing process is required at the Mixology Zone. Partners must double-wash their hands following the Double Handwashing QRG. This extra step will keep our customers safe.

**Do:** Review the Double Handwashing QRG in detail. Explain why this standard is required for Mixology.

**Ask:** What questions do you have?

## 2 Present – Mixology Theater Module (10 mins)

(following the notes in the facilitator guide)

## 4 Follow Up (5 mins)

**Say: That concludes this activity.** You are ready to craft delicious beverages for customers using mixology theater techniques.

**Ask:** What questions do you have for me? What was your biggest insight from the activity?

**Say:** Be sure to take a few notes in your Learning Journal.

Well done and thanks for your time and commitment!