



SKILL CHECK: COFFEE PRESS

PARTNER NAME: _____

TRAINER NAME: _____

DATE: _____

Explain what we love about....	Y	N	Comments
Partner provides detailed explanation of Coffee Press			

Follow French Press Brewed Coffee Workflow to Prepare Coffee	Y	N	Comments
Station has correct smallwares. Station is clean and free of clutter.			
Place coffee receptacle on the scale and set to 0g. Weigh proper amount of whole bean coffee (20g 3-cup, 54g 8-cup) into the coffee receptacle.			
Grind beans into the coffee receptacle. Ensure no coffee remains in the grinder.			
Add freshly ground coffee into the brew chamber. In a swirling motion, fill coffee press with hot water(195°-205°) to the top of the metal band.			
Place filter plunger on top of press. Start timer for four minutes.			
At four minutes, slowly press down plunger. Pour coffee into warm mug or vessel.			
Partner serves coffee in an appealing way, cups are free of spills and partner is following correct plating guidelines.			
Maintain clean work station.			



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Elevate Customer Experience of Coffee and Brewing Method	Y	N	Comments
Partner engaged the customer by explaining brewing process throughout brewing workflow.			
Partner demonstrates coffee knowledge and passion in a way that engages the customer.			
Partner creates a storytelling moment, and has a meaningful theme they are able to share with the customer.			
Coffee is plated & presented to standard & served in a professional and appealing way. * Partner makes eye contact with customer when handing off the coffee with a smile.			

Taste of Coffee	Y	N	Comments
Trainer tastes the coffee – taste of coffee matches the description provided by the partner			

Time Management	Y	N	Comments
Time for presentation was within 10 – 15 minutes.			

Coffee Knowledge	Y	N	Comments
<i>Ask: Share at least 2 differences between a French Press or other brewing method?</i>			



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Full Presentation Criteria

Explain what we love about it ...

"Describe the flavor characteristics of a cup of coffee brewed on the Press.

- The Coffee Press retains the precious oils that paper filters absorb, resulting in a rich, thick, full flavor. The coffee has a pleasing consistency that let's the true essence of the flavors shine through.

Follow Coffee Press Workflow to Prepare Coffee

Partner has prepared their Chemex station with all the correct smallwares*. Station should be both clean and free of clutter.

Place coffee receptacle on the scale and set to 0g.

Weigh proper amount of whole bean coffee (20g 3-cup, 54g 8-cup) into the coffee receptacle.

Grind beans into the coffee receptacle.

Ensure no coffee remains in the grinder.

Add freshly ground coffee into the brew chamber.

In a swirling motion, fill coffee press with hot water(195°-205°) to the top of the metal band.

Place filter plunger on top of press.

Start timer for four minutes.

At four minutes, slowly press down plunger.

Pour coffee into warm mug or vessel.

Partner serves coffee in an appealing way, cups are free of spills and partner is following correct plating guidelines.

Maintain clean work station.



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Full Presentation Criteria

Elevate Customer Experience of Coffee and Brewing Method

Partner engaged the customer by explaining the brewing process throughout brewing routine.

Partner demonstrates coffee knowledge and passion in a way that engages the customer.

* Partner creates a storytelling moment sharing information about Origin, Quality, Brewing method, Roasting, Blending, CAFÉ practices, History of coffee or other and/or personal coffee experience.

* Provide description of coffee characteristics (Body, Acidity, Aroma and Flavor).

The coffee is presented and served in a professional and appealing way.

* Partner makes eye contact with customer when handing off the coffee with a smile.

Taste of Coffee

Trainer tastes the coffee – taste of coffee matches the description provided by the partner.

Time Management

Partner presented the coffee tasting in a timely manner, providing the right amount of information in balance with the tasting. i.e. partner didn't talk too much, partner shared enough.

Coffee Knowledge

Ask: Share at least 2 differences between a French press or other brewing method.