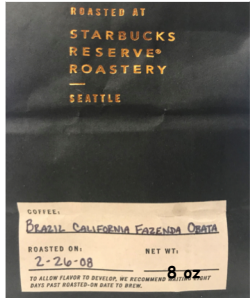


JOB AID- SCOOPED COFFEE

1



Mark scooped coffee bag with coffee name, roasted on date, and ounce weight

2



Tare scale to zero. Scoop coffee into vessel until desired weight is reached

3



Pop the top of the scoop bag open, ensuring your fingers don't touch the inside

4



Decant beans from the scooping vessel into the bag

5



Tap the bag the bag on the countertop to ensure the beans are tightly packed and air-tight

6



Fold the top flap of the bag towards you, then roll the bag 5 times away from you

7



Tuck the clasps under the fold to seal the bag, leaving the front and sides clear

8



Attach a sticker/clip to the right side of the coffee card. Center the card on the bag, tucking the sticker under the roll

9



Finish and connect with customer, sharing the recommendation for brewing 8-14 days from the roast date.

Supplies needed:

- Scoop bags
- Stickers/clips
- Thin-point marker
- Coffee Card
- Scale

