



## SKILL CHECK : SIPHON

PARTNER NAME: \_\_\_\_\_

TRAINER NAME: \_\_\_\_\_

DATE: \_\_\_\_\_

Explain what we love about....	Y	N	Comments
Partner can describe the flavor characteristics of a cup of Siphon brewed coffee. * Partner shares why they like the siphon brewing method and what is special about it.			

Follow Siphon Brewed Coffee Workflow to Prepare Coffee	Y	N	Comments
Place bottom brew chamber on the scale and tare the scale to zero. Use goose neck kettle to add 385ml hot water into the bottom brew chamber. <b>Note:</b> This step must be completed sequentially			
Place bottom brew chamber with water on the beam heater. Turn the beam heater on and set to high. <b>Note:</b> This step must be completed sequentially			
Siphon station set up with correct smallwares*. Station should be both clean and clear of clutter.			
Weigh 25g of coffee in the receptacle. Grind coffee in the Ditting grinder on setting 5.			
Offer ground coffee to customer to smell.			
While the water heats, assemble filter unit.			
Place filter into the top brew chamber, attach chain to the bottom of the tube.			
Place the top brew chamber into the bottom brew chamber tilted, not sealed.			
When bubbles are consistent, seal the top brew chamber into bottom brew chamber.			
Once water has transferred to top brew chamber - Reduce heat to medium.			
Set timer for 90 seconds, Add ground coffee and fold grounds into water 4 times.			



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Follow Siphon Brewed Coffee Workflow to Prepare Coffee Continued	Y	N	Comments
At 45 seconds stir grounds 4 times.			
After 90 seconds turn beam heater off. Remove from heat and stir another 4 times.			
Well-rounded mound of grounds in the top brew chamber.			
Tilt and rotate top brew chamber. Pull upwards to remove, place in the top stand.			
Pour a small amount into your tasting cup, smell and taste for quality before serving to your customer.			
Serve to customer. Partner serves coffee in appealing way, cups are free of spills.			

Elevate Customer Experience of Coffee and Brewing Method	Y	N	Comments
Partner engaged customer by explaining brewing process throughout brewing routine.			
Partner demonstrates coffee knowledge and passion in a way that engages the customer.			
Partner creates a storytelling moment			
The 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.			



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PARTNER NAME: \_\_\_\_\_

TRAINER NAME: \_\_\_\_\_

DATE: \_\_\_\_\_

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 Siphon and Chemex or Pour Over brewing method.</i>			



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DATE: \_\_\_\_\_

### Full Presentation Criteria

#### Explain what we love about it ...

"Describe the flavor characteristics of a cup of Siphon brewed coffee.

\* Partner shares why they like the siphon brewing method and what is special about it.

#### Follow Siphon Brewed Coffee Workflow to Prepare Coffee

Place bottom brew chamber on the scale and tare the scale to zero.

Use goose neck kettle to add 385ml hot water into the bottom brew chamber.

Note: This step must be completed sequentially

Place bottom brew chamber with water on the beam heater.

Turn the beam heater on and set to high.

Note: This step must be completed sequentially

Siphon station set up with correct smallwares\*.

Station should be both clean and clear of clutter.

Weigh 25g of coffee in the receptacle.

Grind coffee in the Ditting grinder on setting 5.

Offer ground coffee to customer to smell.

While the water heats, assemble filter unit.

Place filter into the top brew chamber, attach chain to the bottom of the tube.

Place the top brew chamber into the bottom brew chamber tilted, not sealed.

When bubbles are consistent, seal the top brew chamber into bottom brew chamber.

Once water has transferred to top brew chamber - Reduce heat to medium

Set timer for 90 seconds. Add ground coffee and fold grounds into water 4 times.



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DATE: \_\_\_\_\_

### Full Presentation Criteria

#### Follow Siphon Brewed Coffee Workflow to Prepare Coffee Continued

At 45 seconds stir grounds 4 times.

After 90 seconds turn beam heater off.  
Remove from heat and stir another 4 times.

Well-rounded mound of grounds in the top brew chamber.

Tilt and rotate top brew chamber. Pull upwards to remove, place in the top stand.

Pour a small amount into your tasting cup, smell and taste for quality before serving to your customer.

Serve to customer.  
Partner serves coffee in appealing way, cups are free of spills.

At 45 seconds stir grounds 4 times.



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TRAINER NAME: \_\_\_\_\_

DATE: \_\_\_\_\_

### Full Presentation Criteria

#### Elevate Customer Experience of Coffee and Brewing Method

Partner engaged the customer.

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

Partner creates a storytelling moment.

The 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

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 Siphon and a Clover or Pour Over brewing method.*