



SKILL CHECK: POUR OVER CONE

PARTNER NAME: _____

TRAINER NAME: _____

DATE: _____

Explain what we love about....	Y	N	Comments
Partner provides detailed explanation of Pour Over			

Follow Pour Over Cone Brewed Coffee Workflow to Prepare Coffee	Y	N	Comments
Pour Over station has the correct smallwares*. Station is clean and clear of clutter.			
Fold the #4 paper along side and bottom of the seams. Place filter into the ceramic cone.			
Fill gooseneck kettle to "T-Iced" line with hot water. Wet filter and preheat cone and server. Discard water in the server before brewing coffee.			
Ensure the grinder is clear of residual coffee. Adjust to the correct grind setting.			
Place coffee receptacle on the scale, and set to 0 grams. Weigh 15, 22 or 30 grams of whole bean coffee into coffee receptacle.			
Grind the beans into the coffee receptacle. Ensure no coffee remains in grinder.			
Let the customer smell freshly ground coffee in the receptacle - this is an opportunity to connect with the customer.			
Place ground coffee into the ceramic cone.			
Fill gooseneck kettle to appropriate line with hot water. Use "Hot" line for hot, and "Iced" line for iced.			



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Follow Pour Over Cone Brewed Coffee Workflow to Prepare Coffee Continued	Y	N	Comments
Place the glass server under the cone. Pour a small amount of water to saturate all the grounds. Pause for five to thirty seconds, allowing coffee to bloom.			
Slowly and evenly in a small circular motion pour remaining contents of the gooseneck kettle over the grounds. Maintain a consistent and moderate pour rate ensuring all the grounds are saturated.			
Allow to fully brew. Beverage is finished when individual drips begin.			
Pour a small amount of brewed coffee into tasting cup, smell and taste for quality.			
Partner serves coffee in an appealing way, cups are free of spills and the partner is following the plating guidelines.			

Elevate Customer Experience of Coffee and Brewing Method	Y	N	Comments
Partner engaged the 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, 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.			



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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 Pour Over and a coffee press or other brewing method?</i>			



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Full Presentation Criteria

Explain what we love about it ...

- *Produces a clean cup of coffee that allows subtle flavor notes to shine.
- * Pour Over is a simple and accessible way to brew a single cup of coffee with clean, fully developed flavor and body. The Pour Over kettle measures out the exact right amount of water to deliver the perfect depth of coffee flavor in every cup.
- * Pour Over makes a consistent cup of coffee time after time. The ceramic cone holds heat well during brewing and the paper filter allows the soft body and clean flavor.

Follow Pour Over Cone Brewed Coffee Workflow to Prepare Coffee

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

Fold the #4 paper filter sharply along both the side and bottom of the seams. Place the paper filter into the ceramic cone.

Dispense hot water to the “T-Iced” line on the gooseneck kettle. Pour hot water from the gooseneck kettle through the cone to wet the entire filter and preheat the ceramic cone and server. Ensure partner discards the water from the server before brewing coffee.

Ensure the grinder is clear of residual coffee and adjust to the correct grind setting.

Place coffee receptacle on the scale and reset to 0 grams. Weigh 15, 22 or 30 grams of whole bean coffee into the coffee receptacle.

Grind the beans into the coffee receptacle. Ensure no coffee remains in grinder.

Let the customer smell the aroma of freshly ground coffee in the coffee receptacle.

Transfer grounds from coffee receptacle to pre-heated ceramic cone.

Measure water in the gooseneck kettle to the line for the appropriate beverage size. Use lines that say “Hot” for hot coffee and “Iced” for iced coffee.

Place the glass server under the cone. Pour a small amount of water to saturate all the grounds. Pause five to thirty seconds, allowing coffee to bloom.

Slowly and evenly in a small circular motion pour remaining contents of the gooseneck kettle over the grounds, maintaining a consistent and moderate pour rate ensuring all the grounds are saturated.



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Full Presentation Criteria

Follow Pour Over Cone Brewed Coffee Workflow to Prepare Coffee Continued

Allow to fully brew. Beverage is finished when individual drips begin.

Pour a small amount of brewed coffee into your tasting cup, smell and taste for quality.

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

Cleanup 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 Pour Over and a coffee press or other brewing method.