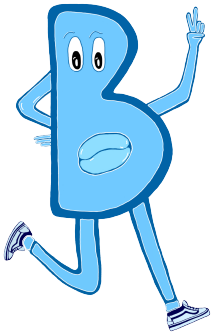
BEFORE WE GET BREWING.



Tell us about your team so we can make every minute count.

FILL IT IN. SEND IT BACK. WE'LL BRING THE COFFEE.

01 ABOUT YOUR VENUE

Business / venue name

Contact name and role

Contact email

Phone number

Training address and postcode

02 YOUR TEAM

Number of trainees (up to four)

Preferred date range / available times

Experience level (beginner / mixed / experienced)

What would you most like to improve?

LET'S TALK COFFEE BAR.



Your equipment, your drinks and the way you work.

FILL IT IN. SEND IT BACK. WE'LL BRING THE COFFEE.

03 YOUR MACHINE & GRINDER

Espresso machine brand / model and number of groups

Grinder brand / model and number of grinders

Other equipment (scales, jugs, filtration, etc.)

04 MILK, MENU & WORKFLOW

Milk and milk alternatives you normally use

Approximate coffee volume / busy periods

Main drinks, sizes or any issues with current recipes