

Caffé *bene*



COFFEE & NON COFFEE

LEARNING BLOCK-2

BAR-2

LEARNING MODULE-COFFEE & NON COFFEE

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



- Espresso extraction is based on the 2shot.
- Use the ground coffee bean 14 grams
 - Ground coffee bean should be used within 1 hour.
 - Coffee beans do not grind more than half in dozer chamber .
- Ground coffee should be tamped horizontally at one go.
- Shot extraction time is 23 to 28 seconds.
- Extracted shot of the holding time is 10 seconds.
(Use extracted shot directly before layers of Heart, Body and Crema are disappeared.)
- Capacity of the extracted shot is 30ml (1oz) x 2.
- Extract espresso shot using shot glasses.



COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



COFFEE-ESPRESSO

[Hot]

- 1. Put ground coffee bean (14g) in portafilter and tamp it.
- 2. Extract espresso shot into shot glasses.
- 3. Serve in a cafe bene demitasse (S:1shot/L:2shot) within 10 seconds.

[Take out] Use Take Out Paper cup 6.5 Oz.



INGRIDIENTS :	Espresso
CAPACITY :	S: 1 shot L:2 shot

COFFEE-ESPRESSO CON PANA

[Hot]

- 1. Extract the espresso into shot glasses and put them in a cup of espresso (R:1shot/L:2shot)
- 2. Put the whipping cream on the top and serve.

[Take out] Use Caffe bene tasting cup (6.5oz) or paper cup(R).



INGRIDIENTS :	Espresso	Whip Cream
CAPACITY :	S: 1 shot L:2 shot	30 ml

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



COFFEE-ESPRESSO MACHIATO

[Hot]

- 1. Make Steamed milk.
- 2. Extract the espresso into shot glasses and put them in a cup of espresso (S:1shot/L:2shot).
- 3. Put milk foam (1cm) on the top using a steam spoon and serve.

[Take out] Use Take Out Paper cup 6.5 Oz.



INGRIDIENTS :	Espresso	Milk Foam
CAPACITY :	S: 1 shot L:2 shot	30 ml

COFFEE-AMERICANO HOT

[Hot]

- 1. Extract the espresso into shot glasses.
- 2. Put them into a Caffebene cup (S:2shot/M:3shot/L:3shot).
- 3. Pour the hot water until below 1cm from the top of the cup .



INGRIDIENTS :	ESPRESSO	HOT WATER
CAPACITY :	S:2shot M:3shot L:3shot	1 CM BELOW THE SURFACE

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



COFFEE-AMERICANO (ICE)

[Ice]

- 1. Extract the espresso into shot glasses.
- 2. Pour cold water until Americano line (Syrup Line) of the cup.
- 3. Put espresso shot into the cup (S:2shot/M:3shot/L:3shot).
- 4. Pour cold water until Mocha line (Decaf Line)
- 5. Fill in the cup with ice and stir it to make colder.



INGRIDIENTS :	ESSPRESSO	COLD WATER
CAPACITY :	S:1shot M:2shot L:3shot	

COFFEE-CAFE/LATTE(HOT)

[Hot]

- 1. Make steamed milk.
- 2. Extract the espresso into shot glasses and put them into a Caffebene cup (S:1shot/M:2shot/L:3shot).
- 3. Pour steam milk (without foam) before 2cm from the top.
- 4. Put milk foam (1cm) on the top and serve.



INGRIDIENTS :	ESPRESSO	STEAM MILK
CAPACITY :	S:1shot M:2shot L:3shot	S:240ml M:300ml L:450ml

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



COFFEE-CAFE/LATTE(ICE)

[Ice]

- 1. Pour cold milk until Americano line (Syrup line) and put espresso shot in the cup (S:1shot/M:2shot/L:3shot).
- 2. Pour cold milk until Mocha line (Decaf Line)
- 3. Fill in the cup with ice and stir it to make colder.



INGRIDIENTS :	ESPRESSO	COLD MILK
CAPACITY :	S:1shot M:2shot L:shot	S:160ml M:190ml L:200ml

COFFEE-CAPPUCCINO(HOT)

[Exclusive cup]

- 1. Make steamed milk
- 2. Extract the espresso (S:1shot/M:2shot/L:3shot) into shot glasses and put them in a cup of cappuccino.
- 3. Pour steamed milk (without foam) to the cup until below 'b' logo inside the cup)
- 4. Fill a full cup of milk foam.
- * half a cup of coffee + steamed milk until below "b" logo, Half a cup of milk foam (full)

[Paper Cup]

- 1.Pour Espresso
- 2.Pour milk to out the foam till cappuccino line
- 3.Foam Below 1cm from the top



INGRIDIENTS :	ESPRESSO	STEAM MILK
CAPACITY :	S:1shot M:2shot L:3shot	S:150ml M:180ml L:300ml

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



CAPPUCINO - ICE

1. Fill in the cup with ice until first line
2. Extract the espresso (S:1shot/M:2shot/L:3shot) to the shot glass and pour it to the cup
3. Pour cold milk into the milk frothier
4. Make froth using the milk frothier
 - If the milk isn't cold it's hard to make milk froth
5. Pour the milk froth into the cup



INGRIDIENTS :	MILK	ESPRESSO	ICE
CAPACITY :	S:120ml M:150ml L:175ml	S:1 SHOT M:2 SHOT L:3 SHOT	FIRST LINE

CAFE MOCHA- HOT

[Hot]

1. Make steamed milk.
 2. Put chocolate sauce (S:1pump/M:1 and half pump/L:3pump) into a cup.
 3. Extract the espresso (S:1shot/M:2shot/L:3shot) and stir it.
 4. Pour steam milk (without foam) before 2cm from the top.
 5. Put whipping cream on the top (1 Circle and Half)
- * If customers do not want whipping cream, put milk foam(1cm) instead of it.



INGRIDIENTS :	STEAM MILK	CHOCO SAUCE	ESPRESSO	Whipping Cream
CAPACITY :	S:310ml M:360ml L:400ml	S:1 PUMP M:1PUMP HALF L:2 PUMP	S:1 SHOT M:2 SHOT L:3 SHOT	1 Circles and half

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



CAFFE MOCHA-ICE

[Ice]

- 1. Put chocolate sauce (S:1pump/M:1 and half pump/L:3pump) into a cup.
 - 2. Extract the espresso(S:1shot/M:2shot/M:3shot) and stir it.
 - 3. Pour cold milk until Mocha line (Decaf Line)
 - 4. Fill in the cup with ice and stir it to make colder.
 - 5. Put whipping cream on the top and cover dome lids to provide.
- *If customers do not want whipping cream, cover flat lids to provide.



INGRIDIENTS :	COLD MILK	CHOCO SAUCE	ESPRESSO	Whipping Cream
CAPACITY :	S:125 ml M:200 ml L:250 ml	S:1 PUMP M:1 AND HALF L:3 PUMP	S:1 SHOT M:2 SHOT L:3 SHOT	1 Circles and half

WHITE MOCHA - HOT

[Hot]

- 1. Make steamed milk.
 - 2. Put white chocolate sauce (S:1pump/ M:1 and Half pump/L:3pump) in a cup.
 - 3. Extract the espresso (S:1shot/M:2shot/L:3shot) and stir it.
 - 4. Pour steam milk (without foam) before 2cm from the top.
 - 5. Put whipping cream on the top (1 Circle & half)
- * If customers do not want whipping cream, put milk foam (1cm) instead of it.



INGRIDIENTS :	STEAM MILK	W/CHOCO SAUCE	ESPRESSO	Whipping Cream
CAPACITY :	S:275ml M:375ml L:400ml	S:1 PUMP M:1 HALF PUMP L:3 PUMP	S:1 SHOT M:2 SHOT L:3 SHOT	1 Circles and half

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



WHITE MOCHA - ICE

[Ice]

- 1. Put white chocolate sauce (S:1pump/M:1 pump and Half/L:3pump) in a cup.
 - 2. Extract the espresso (S:1shot/M:2shot/L:3pump)and stir it.
 - 3. Pour cold milk until Mocha line (Decaf line)
 - 4. Fill in the cup with ice and stir it to make colder.
 - 5. Put whipping cream on the top and cover dome lids to provide
- * If customers do not want whipping cream, cover flat lids to provide.



INGRIDIENTS :	Cold Milk	W Choco Sauce	Espresso	Whipping Cream
CAPACITY :	S:120ml M:200ml L:250ml	S:1 pump M:1 & Half Pump L:3 pump	S:1 shot M:2 shot L:3 shot	1 Circles and half

CARAMEL MACHIATO-HOT

[Hot]

- 1. Make steamed milk.
- 2. Put vanilla syrup to the cup (S:2pump/M:3pump/L:5pump).
- 3. Pour steamed milk (without foam) until ¾ line of the cup.
- 4. Put milk foam (S:2cm/M&L:3cm) in the cup.
- 5. Extract the espresso (S:1shot/M:2shot/L:3shot) into shot glasses and put into middle of milk foam.
- 6. Drizzle caramel sauce on the top (hive shape+2 spin).



INGRIDIENTS :	Vanilla Syrup	Steam Milk	Espresso	Caramel Drizzle
CAPACITY :	S:2 pump M:3 pump L:5 pump	S:300ml M:350ml L:400ml	S:1 shot M:2 shot L:3 shot	Hive Shape+ 2 spin

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



CARAMEL MACHIATO -ICE

[Ice]

- 1. Put vanilla syrup in the cup (S:2pump/M:3pump/L:5pump).
- 2. Extract the espresso shot(S:1shot/M:2shot/L:3shot)
- 3. During extracting shot, put cold milk until the Mocha line (Decaf Line)
- 4. Fill in the cup with ice until first line of cup.
- 5. Put the Espresso (S:1shot/M:2shot/L:3shot) in the middle.
- 6. Drizzle caramel sauce on the top (hive shape+2 spins).



INGRIDIENTS :	Vanilla	Cold Milk	Espresso	Caramel Drizzle
CAPACITY :	S:2 pump M:3 pump L:5 pump	S:180 ml M:250 ml L:300 ml	S:1 shot M:2 shot L:3 shot	Hive Shape+ 2 Spin

VANILLA LATTE-HOT

[Hot]

- 1. Make steamed milk.
- 2. Put vanilla syrup in the cup(S:2pump/M:3pump/L:5pump).
- 3. Extract the espresso (S:1shot/M:2shot/L:3shot) and mixed.
- 4. Pour steam milk (without foam) before 2cm from the top.
- 5. Put milk foam 1cm thick on the top.



INGRIDIENTS :	Steam Milk	Vanilla Syrup	Espresso
CAPACITY :	S:300 ml M:360 ml L:400 ml	S:2 pump M:3 pump L:5 pump	S:1 shot M:2 shot L:3 shot

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



VANILLA LATTE-ICE

[Ice]

- 1. Put vanilla syrup in the cup
(S:2pump/M:3pump/L:5pump)
- 2. Extract the espresso
(S:1shot/M:2shot/L:3pump) and mixed.
- 3. Pour cold milk until the Mocha line (Decaf Line)
- 4. Fill in the cup with ice and stir it.



INGRIDIENTS :	Cold Milk	Vanilla Syrup	Espresso
CAPACITY :	S:180ml M:200ml L:250ml	S:2 pump M:3 pump L:5 pump	S:1 shot M:2 shot L:3 shot

AFFOGATO-GELATO

- 1. Put cream cheese gelato (150g) using scoop on the cappuccino cup (R)
- 2. Extract the espresso(1shot) to the exclusive glass.
- 3. Serve with spoon.
- * Gelato can be selected (Vanilla, Cream cheese, & Green tea)



INGRIDIENTS :	Gelato	Espresso
CAPACITY :	10 Size 1 Scoop Circle 150 g	1 Shot

NON-COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-NON COFFEE



MISUGARU-GRAIN LATTE(HOT)

[Hot]

1. Put grain powder (S:30ml/M:45ml/L:60ml) and pour small amount of steamed milk and stir well.
2. Pour steam milk (without foam) before 2cm from the top.
3. Serve milk foam below 1cm top of the cup.



INGRIDIENTS :	Milk	Bev Powder Grain
CAPACITY :	S:320ml M:410ml L:450ml	S:30ml M:45ml L:60ml

MISUGARU-GRAIN LATTE(ICE)

[Ice]

1. Put grain powder (S:30ml/M:45ml/L:60ml) and pour small amount of steamed milk and stir well.
2. Pour cold milk until Mocha line (Decaf Line)
3. Fill in the cup with ice and stir it to make colder.



INGRIDIENTS :	Milk	Bev Powder Grain
CAPACITY :	S:320ml M:410ml L:450ml	S:30ml M:45ml L:60ml

NON-COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-NON COFFEE



BLUEBERRY LATTE-HOT

[Hot]

- 1. Put **Mix Blueberry** (S:30ml/M:45ml/L:60ml) and pour small amount of steamed milk and stir well.
- 2. Pour steam milk (without foam) before 2cm from the top.
- 3. Put milk foam (1cm) on the top and serve.



INGRIDIENTS :	Milk	Monin Blueberry
CAPACITY :	S:250ml M:280ml L:450ml	S:30ml M:45ml L:60ml

BLUEBERRY LATTE-ICE

[Ice]

- 1. Put **Mix Blueberry** (S:30ml/M:45ml/L:60ml) and pour small amount of steamed milk and stir well.
- 2. Pour cold milk until Mocha (Decaf Line).
- 3. Fill in the cup with ice and stir it to make colder.



INGRIDIENTS :	Frappeno Mix	Chocolate Chip
CAPACITY :	S:120ml M:150ml L:175ml	S:30ml M:45ml L:60ml

NON-COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-NON COFFEE



GREEN TEA LATTE-HOT

[Hot]

- 1. Put green tea powder (S:30ml/M:45ml/L:60ml) and pour small amount of steamed milk and stir well.
- 2. Pour steam milk (without foam) before 2cm from the top.
- 3. Put milk foam (1cm) on the top and serve.



INGRIDIENTS :	Milk	Bev Powder Green:
CAPACITY :	S:320ml M:410ml L:450ml	S:30ml M:45ml L:60ml

GREEN TEA LATTE-ICE

[Ice]

- 1. Put green tea powder (S:30ml/M:45ml/L:60ml) and pour small amount of steamed milk and stir well.
- 2. Move it to the cup and pour cold milk until Mocha line (Decaf Line).
- 3. Fill in the cup with ice and stir it.



INGRIDIENTS :	Milk	Bev Pow Green:T	ICE
CAPACITY :	S:320ml M:410ml L:450ml	S:30ml M:45ml L:60ml	Cup filled with ice flatten

NON-COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-NON COFFEE



REAL CHOCOLATE-HOT

[Hot]

- 1. Put chocolate powder (S:30ml/M:45ml/L:55ml) and pour small amount of steamed milk and stir well.
- 2. Pour steam milk (without foam) before 2cm from the top.
- 3. Put the whipping cream on the top.
- 4. Sprinkle chocolate powder (small amount).
- * If customers do not want whipping cream, put milk foam(1cm) instead of it and sprinkle chocolate powder.



INGRIDIENTS :	Milk	Chocolate Powder	Whipping Cream	Bev Powder Choco
CAPACITY :	S:320ml M:410ml L:450ml	S:30ml M:45ml L:60ml	1 Circle & Half	Small Amount

REAL CHOCOLATE-ICE

[Ice]

- 1. Put chocolate powder (S:30ml/M:45ml/L:60ml) and pour small amount of steamed milk and stir well.
- 2. Pour cold milk until Mocha line (Decaf Line).
- 3. Fill in the cup with ice and stir it
- 4. Put the whipping cream on the top.
- 5. Sprinkle chocolate powder and serve with covered dome lids.
- * If customers do not want whipping cream, sprinkle chocolate powder and serve with covered flat lids.



INGRIDIENTS :	Milk	Chocolate Powder	Whipping Cream	Bev Powder Choco	ICE
CAPACITY :	S:320ml M:410ml L:450ml	S:30ml M:45ml L:60ml	1 Circle & Half	Small Amount	Half Cup

NON-COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-NON COFFEE



MILK TEA LATTE-HOT

[Hot]

- 1. Put milk tea powder (S:30ml/M:45ml/L:60ml) and pour small amount of steamed milk and stir well.
- 2. Pour steam milk (without foam) to the bottom of the cup above 2cm.
- 3. Serve milk foam below 1cm top of the cup.



INGRIDIENTS :	Milk	Beverage Powder Milk
CAPACITY :	S:320ml M:410ml L:450ml	S:30ml M:45ml L:60ml

MILK TEA LATTE-ICE

[Ice]

- 1. Put milk tea powder(S:30ml/M:45ml/L:60ml) and pour small amount of steamed milk and stir well.
- 2. Moved in a cup and pouring cold milk until Mocha line (Decaf Line).
- 3. Fill in the cup with ice and stir it to make colder.



INGRIDIENTS :	Milk	Beverage Powder Milk	ice
CAPACITY :	S:320ml M:410ml L:450ml	S:30ml M:45ml L:60ml	Half Cup

NON-COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-NON COFFEE



MILK-HOT

[Hot]

- 1. Make steamed milk.
- 2. Pour steam milk (without foam) before 2cm from the top.
- 3. Put milk foam (1cm) on the top and serve.

[Ice]

- 1. Serve cold milk in the cup.



INGRIDIENTS :

Milk

CAPACITY :

S:320ml

TEA

*Large-Sized Beverages will be served in Paper Cups only

[Hot]

- 1. Put Teabag (S:1bag/L:2bag) in a cup and pour hot water before 1cm from the top.
- 2. Souse for 4 minutes.

[Ice]

- 1. Put Teabag (S:1bag/L:2bag) in cold water 100ml in 4 minutes.
- 2. Move the tea bag into the cup first, and then fill with ice fully in the cup and pour the infused tea.
- 3. Fill with cold water (purified) to the top and stir it.



Green tea - Refreshing taste and attractive dark aroma green tea grown in Handog.

Jasmine Tea : exotic flavor & exquisite scent of Jasmine flowers

Tea – English breakfast : distinctive rich flavor and tenderness tea, incense blending a strong and neat flavor and aroma characteristics of black tea.

Earl Grey : Sri Lanka based, Earl Grey tea flavor, not to get bored

Herb tea - Chamomile : Beautiful yellow color with aroma of fragrant chamomile herbal tea which is gentle, soft

Mint - Refreshing and freshness impressive Peppermint Herbal Tea

COFFEE

LEARNING BLOCK-2
BAR-1
LEARNING MODULE-COFFEE



CAFFEBENE'S-EXTRA REGULATIONS

2 SAR surcharge

- Add syrup (R:2pump/L:3pump/V:5pumps) / add shot / add whipping cream/add caramel, chocolate drizzle(hive shape+2spins)
- Still serve toppings on top of beverage even if the customers do not want the whipping cream.

1. Put whipping cream milk in the whipping cream device. (Big canister: 650ml, Small Canister: 325ml)
2. Insert head device.
3. Put a whipping gas into the holder in horizontal position and shake the device more than 50 times flipped in over.
4. Open the gas holder and threw away whipped used gas.
5. Repeat step 3 and 4 immediately if you are using a big canister (650 ml)



Precautions using whipping cream

1. Keep frozen, before using.
 2. Defrost in refrigerator when you need, and the safe storage time is for 14 days including defrosting.
 3. Comply with the whipping cream(opened and used) on safe storage of 7 days.
 4. Put in compliance with 24 safe hours after manufacturing in device, keep it refrigerator.
- * Do not grip used whipping gas in bare hands, it can be occurred safety accident.

Do Not Discard the Whip Cream in the sink !