

Caffé *bene*



FRAPPENO

LEARNING BLOCK-2
BAR-2
LEARNING MODULE-WAFFLES & BREADS

FRAPPENO

LEARNING BLOCK-2
BAR-3
LEARNING MODULE-FRAPPENO



FRAPPENO-COFFEE(CHOCOLATE CHIPS)

- 1. Put frappeno mix (S:120ml/M:150ml/L:175ml) in the blender pitcher.
- 2. Add chocolate chip (S:30ml/M:45ml/L:60ml)
- 3. Grind with a full cup of ice. (Blender no.4)
- 4. Put the whipping cream on the top after transferring from the pitcher to the cup.
- 5. Topping with chocolate chip (S/M/L:5ml) and cover with dome lids.
- * If customers do not want the whipping cream, put chocolate chip on the top and cover with flat lids.



INGRIDIENTS :	FRAPPENO MIX	CHOCOLATE CHIPS	ICE	WHIPPING CREAM	CHOCOLATE CHIP
CAPACITY :	S:120ML M:150ML L:175ML	S:30ML M:450ML L:60ML	CUP ICE FLATTENED	2 CIRCLES & HALF	S/M/L:5ML

FRAPPENO-COFFEE(CARAMEL)

- 1. Put frappeno mix (S:120ml/M:150ml/L:175ml) in the blender pitcher.
- 2. Add caramel syrup (S:2pump/M:3pump/L:4pump).
- 3. Grind with a full cup of ice. (Blender no.4)
- 4. Put the whipping cream on the top after transferring from the pitcher to the cup.
- 5. Drizzle caramel sauce and serve with dome lids.
- * If customers do not want the whipping cream, put caramel drizzle on the top and cover with flat lids.



INGRIDIENTS :	FRAPPENO MIX	CARAMEL SYRUPS	ICE	WHIPPING CREAM	CARAMEL DRIZZLE
CAPACITY :	S:120ML M:150ML L:175ML	S:2 PUMP M:3 PUMP L:4 PUMP	CUP ICE FLATTENED	2 CIRCLES & HALF	HIVE SHAPE+ 2SPIN

FRAPPENO

LEARNING BLOCK-2
BAR-3
LEARNING MODULE-FRAPPENO



FRAPPENO-COFFEE(MOCHA)

- 1. Put frappeno mix (S:120ml/M:150ml/L:175ml) in the blender pitcher.
 - 2. Add chocolate sauce (S/M: half pump/L:2pump).
 - 3. Grind with a full cup of ice. (Blender no.4)
 - 4. Put the whipping cream on the top after transferring from the pitcher to the cup.
 - 5. Serve with dome lids.
- * If customers do not want the whipped cream, cover with flat lids.



INGRIDIENTS :	FRAPPENO MIX	CHOCOLATE SAUCE	ICE	WHIPPING CREAM
CAPACITY :	S:120ML M:150ML L:175ML	S/M:HALF PUMP L:2 PUMP	CUP ICE FLATTENED	2 CIRCLES & HALF

FRAPPENO-COFFEE(WHITE MOCHA)

- 1. Put frappeno mix (S:120ml/M:150ml/L:175ml) in the blender pitcher.
 - 2. Add white chocolate sauce (S/M: Half pump/L:2pump).
 - 3. Grind with a full cup of ice. (Blender no.4)
 - 4. Put the whipping cream on the top after transferring from the pitcher to the cup.
 - 5. Serve with dome lids.
- * If customers do not want the whipped cream, cover with flat lids.



INGRIDIENTS :	FRAPPENO MIX	WHITE CHOCOLATE SAUCE	ICE	WHIPPING CREAM
CAPACITY :	S:120ML M:150ML L:175ML	S/M:HALF PUMP L:2 PUMP	CUP ICE FLATTENED	2 CIRCLES & HALF

FRAPPENO

LEARNING BLOCK-2
BAR-3
LEARNING MODULE-FRAPPENO



FRAPPENO-NON COFFEE(MISUGARU)

- 1. Put milk (S:120ml/M:150ml/L:175ml) in the blender pitcher.
- 2. Put grain powder (S:30ml/M:45ml/L:60ml) in the pitcher.
- 3. Add vanilla syrup (S:2pump/M:3pump/L:4pump).
- 4. Grind with a full cup of ice. (Blender no.4)
- 5. Transfer from the pitcher to the cup (flat lids).



INGRIDIENTS :	MILK	GRAIN POWDER	VANILLA SYRUP	ICE	WHIPPING CREAM
CAPACITY :	S:120ML M:150ML L:175ML	S:30ML M:45ML L:60ML	S:2 PUMP M:3 PUMP L:4 PUMP	CUP ICE FLATTENED	2 CIRLES AND HALF

FRAPPENO-NON COFFEE(GREEN TEA)

- 1. Put milk (S:120ml/M:150ml/L:175m) in the blender pitcher.
- 2. Put green latte powder (S:30ml/M:45ml/L:60ml) in the pitcher.
- 3. Add sugar syrup (S:2pump/M:3pump/L:4pump).
- 4. Grind with a full cup of ice. (Blender no.4)
- 5. Put the whipping cream on the top after transferring from the pitcher to the cup.
- 6. Cover with dome lids.
 - If customers do not want the whipped cream, cover with flat lids.



INGRIDIENTS :	MILK	GREEN TEA POWDER	SUGAR SYRUP	ICE	WHIPPING CREAM
CAPACITY :	S:120ML M:150ML L:175ML	S:30ML M:45ML L:60ML	S:2 PUMP M:3 PUMP L:4 PUMP	CUP ICE FLATTENED	2 CIRLES AND HALF

SMOOTHIES

LEARNING BLOCK-2
BAR-3
LEARNING MODULES-SMOOTHIES



SMOOTHIE-STRAWBERRY YOGURT

- 1. Put yogurt (S/M:90ml/L:120ml) in the blender pitcher.
- 2. Put milk (S:50ml/M:75ml/VL:100ml) in the pitcher.
- 3. Add Strawberry puree (S:75ml/M:100ml/L:135ml).
- 4. Grind with a full cup of ice (Blender no.4).
- 5. Serve in the cup.



INGRIDIENTS :	YOGURT	MILK	STRAWBERRY PUREE	ICE
CAPACITY :	S/M:90ML L:120ML	S:50 ML M:75 ML L:100 ML	S:75 ML M:100 ML L:135 ML	CUP ICE FLATTENED

SMOOTHIE-BLUEBERRY YOGURT

- 1. Put yogurt (S/M:90ml/L:120ml) in the blender pitcher.
- 2. Put orange juice (S:50ml/M:75ml/L:100ml) in the pitcher.
- 3. Add Monin Blueberry Fruit Pure (S:75ml/M:100ml/L:135ml).
- 4. Grind with a full cup of ice (Blender no.4).
- 5. Serve in the cup.



INGRIDIENTS :	YOGURT	ORANGE JUICE	BLUEBERRY PUREE	ICE
CAPACITY :	S/M:90ML L:120ML	S:50 ML M:75 ML L:100 ML	S:75 ML M:100 ML L:135 ML	CUP ICE FLATTENED

SMOOTHIES

LEARNING BLOCK-2
BAR-3
LEARNING MODULE-SMOOTHIES



PINA COLADA

- 1. Put orange juice (100ml) to the measuring cup.
- 2. Put the coconut puree (15ml)
- 3. Put Pineapple puree to the blender pitcher (60ml).
- 4. Put water (50ml)
- 5. Grind with a full cup of ice. (Blender no.4)
- 6. After transferring to the cup, put Orange Slice 2 pieces and mint leaves (2 leaves).
- 7. Serve covered dome lid.



INGRIDIENT S :	ORANGE JUICE	COCONUT FRUIT MIX	PINAAPLE FRUIT MIX	COLD WATER	ICE	SLICE ORANGE	MINT
CAPACITY :	100ML	15 ML	60 ML	50 ML	CUP ICE FLATTENED	2 PIECES	2 LEAVES

GOLDEN MEDALIST

- 1. Put ½ banana slice (50~60g).
- 2. Put the coconut puree (15ml).
- 3. Put strawberry puree (60ml) to the measuring cup.
- 4. Put cold water to the blender pitcher (100ml).
- 5. Grind with a full cup of ice. (Blender no.4)
- 6. After transferring to the cup, put mint leaves (2 leaves).
- 7. Cover with dome lids.



INGRIDIENTS :	BANANA	COCONUT FRUIT MIX	STRAWBER FRUIT MIX	COLD WATER	ICE	MINT
CAPACITY :	½ (50-60G)	15 ML	60 ML	100 ML	CUP ICE FLATTENED	2 LEAVES

SMOOTHIES

LEARNING BLOCK-2
BAR-3
LEARNING MODULE-SMOTHIES



CHOCOLATE-BANANA

- 1. Put ½ banana (50~60g) to the blender pitcher.
- 2. Put coconut puree (30ml).
- 3. Put chocolate powder (30ml).
- 4. Put Water (50ml).
- 5. Grind with a cup of ice filled until first line of a cup.
(Blender no.3)
- 6. Make milk froth using the milk froth. (Put a cup of milk 100ml)
- 7. Pour the milk froth to the cup. Cover with Flat lid



INGRIDIENTS :	BANANA	COCONUT FRUIT MIX	CHOCOLAT POWDER	COLD WATER	ICE	COLD MILK (MILKFROT)
CAPACITY :	½ (50-60G)	30 ML	30 ML	50 ML	FIRST LINE	100 ML

SWEET MANGO-SMOOTHIE

- 1. Put a cup of mango puree (45ml) to the blender.
- 2. Put sweetened condensed milk (15ml)
- 3. Put a cup of cold water (75ml)
- 4. Grind with the ice until first line. (Blender no.4)
- 5. Serve in cup.
- 6. Make milk froth using the milk froth.(Put a cup of milk 100ml)
- 7. Pour the milk froth to the cup. Cover with flat lid.



INGRIDIENTS :	MANGO FRUIT	SWEET CONDENSE	COLD MILK (FROTH)	COLD WATER	ICE
CAPACITY :	45 ML	15 ML	100 ML	75 ML	FIRST LINE

SPARKLING DRINK

LEARNING BLOCK-2
BAR-3
LEARNING MODULE-SPARKLING DRINK



ORIGINAL-MOJITO

- 1. Put Lemon Concentrate (30ml) in a cup.
- 2. Put a Mint syrup (2pump).
- 3. Put Mint leaves (2 leaves)
- 4. Pour 7UP until Mocha line (Decaf line) and stir it.
- 5. Fill in the cup with ice and stir it.
- 6. Put the 2 pieces sliced lime to be seen on the side.



INGRIDIENTS :	LEMON CON	MIN SYRUP	MINT	7 UP	ICE	SLICED LIME
CAPACITY :	30 ML	2 PUMP	2 LEAVES	MOCHA LINE	CUP FILLED	2 PIECES

KIWI-MOJITO

- 1. Chop half kiwi (35~40g) and put into the cup.
- 2. Put Mint syrup (1pump)
- 3. Put 2 mint leaves (2 Leave)
- 4. Set 7UP until mocha line (Decaf line)
- 5. Fill in the cup with ice and stir it.
- 6. Put the 2 pieces sliced lime to be seen on the side.



INGRIDIENTS :	KIWI	MINT SYRUP	MINT	7 UP	ICE	SLICED LIME
CAPACITY :	½ EA (35-40G)	1 PUMP	2 LEAVES	MOCHA LINE	CUP FILLED	2 PIECES

SPARKLING DRINK

LEARNING BLOCK-2
BAR-3
LEARNING MODULE-SPARKLING DRINK



- * How to Keep in Mint

1. Put Mint sunken in cold purified water(necessarily) in an airtight container and should be refrigerated.

** If leaving mint at room temperature in water, it will be easy to deterioration and discoloration.
So it should be refrigerated immediately after use.

* How to keep Lime

1. Before use, wash lime.

2. Sliced lime in closed containers should be refrigerated (safe storage: 4hours (browning)).

LEMON

1. Put Lemon Concentrate 45 ml

2. Mint syrup – 2 pump

2. Set 7UP until mocha line

3. Fill in the cup with ice and stir it.



INGRIDIENTS :	LEMON CON	MINT SYRUP	7 UP	ICE
CAPACITY :	45 ML	2 PUMP	MOCHA LINE	CUP FILLED

FRUIT JUICE

LEARNING BLOCK-2
BAR-3
LEARNING MODULE-SPARKLING DRINK



JUICE-ORANGE&CARROT

Instructions:

- 1. Put Orange (70-80g) in the blender pitcher
- 2. Put sliced Carrot (120-140g)
- 3. Add Orange Juice (50ml)
- 4. Add Lemon Concentrate (10ml)
- 5. Add Honey (30ml) using measuring spoon
- 6. Put cup filled ice flatten (Blend no. 3)
- 7. After transferring to the cup, put 1 piece Lemon slice and 2 mint leaves.
- 8. Cover with dome lid.



INGRIDIENTS :	ORANGE	CARROT	ORANGE JUICE	LEMON CON	HONEY	ICE	SLICE LEMON	MINT
CAPACITY :	70-80 G	120-140 ML	40-50 ML	10 ML	30 ML	ICE FLAT CUP FILLED	1 PCS	2 LEAVES

NB: Do not include the white peel and seeds of the orange in the preparation.
Peel the carrot before using.

ITEM	ORANGE	CARROT	HONEY
STORAGE TYPE	AMBIENT	4	2
PRILIMINARY SHELF LIFE	CHILLED	7	2
SECONDARY SHELF LIFE	AMBIENT	AS PER BOTTLE	30

FRAPPENO

LEARNING BLOCK-2
BAR-3
LEARNING MODULE-SPARKLING DRINK



BASE-MANUAL

FRAPPENO-MIX

AMOUNT	1 PORTION	20 PORTION
Coffee Powder	30 ml (23)g	460 G
Vanilla Powder	15 ml (13)g	260 G
Espresso Shot	1 Shot (30)ml	600 ml
Milk	50 ml	1 Liter

TOTAL PORTION-
KEEP REFRIGIRATED,THE SHELF LIFE IS 24 HOURS
USE AFTER SHAKING AND RECORD UBD

BLUBERRY-MIX

SECTION	1 PORTION	-
BLUEBERRY JAM	70 ML	-
BLUEBERRY FUREE FRUIT	10 ML	-
WATER	20 ML	-
TOTAL	100 ML	-

TOTAL PORTION-
KEEP REFRIGIRATED,THE SHELF LIFE IS 24 HOURS
USE AFTER SHAKING AND RECORD UBD