

Syphon

Task	Brew 1	Brew 2	Brew 3	Baseline
Recipe				Barista states the recipe and the brew method, i.e., dose, brew water weight, temperature, time, and approach to brewing (e.g., time of break, time of drawdown).
Assembly				Sets up all requisite equipment (has not forgotten anything). Equipment is clean and hygienic.
Rinse				Rinses the filter paper or cloth with a reasonable quantity of water (100 mL recommended).
Discard				Discards rinse water.
Thermometer				Monitors the temperature throughout the brewing process. Adds grinds to the water at the stated temperature.
Dosing				Portions and grinds the coffee to within +/- 0.2 g of the target weight.
Tare				Zeroes the scale.
Timer				Engages the timer.
Technique				Ensures all the grinds are submerged; no dry or concentrated patches.
Consistency				Uses the same approach to brewing for all three brews.
Drawdown/ Agitation				Uses an organised and repeatable method of agitation.
Time management				Makes use of spare time during drawdown.
Safety				Safe management of heat source. Extinguishes heat source after the preparation of the final brew.
Service vessel(s)				Cleans and arranges cups and saucers symmetrically; removes the filter cone; no drips or spills.
Agitating the brew				Agitates the brew before serving, in order to combine the layers.
Total preparation time				<15 minutes

BARISTA:

COACH:

DATE: