

## Task: Preparing specialty coffee

### Objective:

You are familiar with the preparation of various types of coffee and can make them according to customer orders.

### Purpose:

You will learn to prepare different specialty coffees, such as espresso, cappuccino, and cafe latte.

### Pair exercise:

- One student acts as the customer and the other as the barista.
- The barista ensures that all necessary equipment and ingredients are available before starting the preparation.
- The customer draws a slip of paper from a jar, which indicates which specialty coffee to prepare (e.g. espresso, cappuccino, cafe latte).
- The barista prepares the ordered coffee according to the customer's preferences.
- The customer evaluates the taste, presentation, and appearance of the coffee.
- Students switch roles and repeat the exercise.

**Tip: Search online for video “Erikoiskahvit -The specialty coffees”**

