

School of studies in Tourism & Hotel Management

BATCHLOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (BHMCT)

FOUNDATION COURSE OF FOOD & BEVERAGE SERVICE-(202)

Non Alcoholic Beverage-Coffee



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COFFEE

- **Coffee** is a widely consumed stimulant beverage prepared from roasted seeds, commonly called coffee beans, of the coffee plant. Coffee was first consumed in the 9th century, when it was discovered in the highlands of Ethiopia. From there, it spread to Egypt and Yemen, and by the 15th century had reached Armenia, Persia, Turkey, and northern Africa. From the Muslim world, coffee spread to Italy, then to the rest of Europe and the Americas. Today, coffee is one of the most popular beverages worldwide.

Coffea arabica



Flowering coffee bean plant

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history

Over the door of a Leipzig coffee shop is a sculptural representation of a man in Turkish dress receiving a cup of coffee from a boy.

Coffee use can be traced at least to as early as the 9th century, when it appeared in the highlands of Ethiopia. According to legend, Ethiopian shepherds were the first to observe the influence of the caffeine in coffee beans when the goats appeared to "dance" and to have an increased level of energy after consuming wild coffee berries. The legend names the shepherd "Kaldi." From Ethiopia, coffee spread to Egypt and Yemen. It was in Arabia that coffee beans were first roasted and brewed similarly as they are today. By the 15th century, it had reached the rest of the Middle East, Persia, Turkey, and northern Africa.

processing

- Coffee berries and their seeds undergo multi-step processing before they become the roasted coffee with which most consumers are familiar. First, coffee berries are picked, generally by hand. Then, they are sorted by ripeness and color and the flesh of the berry is removed, usually by machine, and the seeds—usually called beans—are fermented to remove the slimy layer of mucilage still present on the bean

coffee



Coffee preparation

- Coffee beans must be ground and brewed in order to create a beverage. Grinding the roasted coffee beans is done at a roastery, in a grocery store, or in the home. They are most commonly ground at a roastery then packaged and sold to the consumer, though "whole bean" coffee can be ground at home. Coffee beans may be ground in several ways.

Burr mill

- A burr mill uses revolving elements to crush or tear the bean, an electric grinder chops the beans with blades moving at high speeds, and a mortar and pestle grinds the beans to a powder. The type of grind is often named after the brewing method for which it is generally used. Turkish grind is the finest grind,

processing

- When the fermentation is finished, the beans are washed with large quantities of fresh water to remove the fermentation residue, which generates massive amounts of highly polluted coffee wastewater. Finally the seeds are dried, sorted, and labeled as green coffee beans

Café expresso



Coffee presentation

- Espresso-based coffee has a wide variety of possible presentations. In its most basic form, it is served alone as a "shot" or in the more watered down style café americano—a shot or two of espresso with hot water. The Americano should be served with the espresso shots on top of the hot water to preserve the crema. Milk can be added in various forms to espresso: steamed milk makes a café latte equal parts espresso and milk froth make a cappuccino and a dollop of hot, foamed milk on top creates a caffè macchiato

Espresso

- Espresso or caffè espresso is a concentrated coffee beverage brewed by forcing very hot (but not boiling) water under high pressure through coffee that has been ground to a consistency between extremely fine and powder.

A latte

- *For the type of pillar found in the Marianas Islands, see Latte stone.*
- *A latte (also referred to as a café latte, and sometimes erroneously spelled “latté”) is a type of coffee drink made with hot milk.*

Café latte

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cappuccino

- is an Italian coffee
- based drink prepared with espresso, hot milk, and milk foam. A cappuccino differs from a caffè latte in that it is prepared with much less steamed or textured milk than the caffè latte with the total of espresso and milk/foam making up between approximately five and six ounce.

Cappuccino service

A cappuccino is traditionally served in a porcelain cup, which has far better heat retention characteristics than glass or paper. The foam on top of the cappuccino acts as an insulator and helps retain the heat of the liquid, allowing it to stay hotter longer.

cappuccino



Café macchiato

Often called Espresso macchiato, an Italian beverage is espresso with a small amount of hot, foamed milk. Caffè macchiato is similar to, but should not be confused with Espresso Con Pana, which was invented by Victor Castro, that is espresso topped with a dollop of whipped cream on top and not foamed milk

Caffe macchiato



ICED COFFEE

- **ICED COFFEE IS A COLD VARIANT OF THE NORMALLY HOT BEVERAGE COFFEE.**

