

# Green Bean Project UK

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## Client Prospectus

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### Welcome to Green Bean Project Training



The team at Green Bean Project are all passionate about coffee, whether it's how it's grown, roasted, brewed or just the coffee industry in general. We also all share a core belief that "There is no place where good coffee doesn't belong" We want to champion accessibility in all aspects of coffee, not only

bringing more people into the world of coffee, but also enabling those facing barriers to employment or education, to engage with and work within the industry we love.

### Who Are We? Meet the Team

#### Richard "Bear" Gardner



Jokingly referred to as a walking encyclopaedia of coffee. Bear is the "coffee geek" of the team. He also has experience in public speaking and educational presentation. Alongside his broad knowledge base and passion for accessible education, he also has experience both behind the bar, and in the retail of whole bean coffee and loose tea.

***Favourite Coffee:*** Long Black

## Peter Watkins



Pete is an experienced barista and coffee shop owner, having grown his own business from a coffee cart outside a train station, into a successful coffee venue in London which served over 100,000 cups of coffee a year at peak. He holds a particular passion for encouraging growth and development in his team members and believes in working to allow people to unlock their potential.

***Favourite Coffee:*** Flat White

## Emily Gardner



Em is at the heart of Green Bean's social media and communication. She has a passion for drinking great coffee and for engaging with people from around the world through digital media.

***Favourite Coffee:*** Double Espresso

## Accessibility & Inclusivity



All three members of the Green Bean Team have faced challenges from physical and mental health conditions over the years. Accessibility and Inclusion are the foundations of what we do, we are committed to ensuring that our work is accessible to as many people as possible.

# Training Program

## What do we offer?

Our training and education programs are designed to be flexible, comprehensive, comprehensible and inclusive. We offer our training in individual modules and are happy to adjust which ones we use to your specific needs. Available modules include:

### **Coffee from Crop to Cup**

A core module which covers the discovery and growth of coffee in the world. This module is designed to engage partners with the product, its history and above all, to inspire a passion for great coffee. We think this module makes a perfect foundation for any organisation.

### **Welcome to the Rabbit Hole: Tasting Coffees**

This module is all about exploring the immense variety of flavours in the world of coffee. We look at different beans, roasts and brewing methods and how flavours are changed by them.

We also discuss the differences in profile desired for espresso vs. non-espresso beans. Alongside this, we introduce tools and techniques for best practice tasting, including the use of flavour wheels and blind tastings.

### **Barista: Core Skills**

Here we focus on the skills needed to operate espresso machines and produce consistent, quality espresso shots on which we can base all of our drinks. We will cover recipe, ratios, extraction timing and critically how to use the senses to identify the quality of an espresso shot. This module is designed to be the engine house of our barista training program.

### **Barista: Espresso Drinks**

This module focuses on understanding the many types of espresso drinks that can be ordered at an espresso bar and how to make them. We cover milk steaming technique, ratios of milk to coffee and all the other ingredients that can be used to make superb coffee.

### **Barista: Best Practice**

In this module we aim to instil a specific mentality, focusing on how to efficiently, safely and cleanly run service at a busy shop. We will cover basic working practices, workflow, team dynamics, maintenance and cleaning procedures. All to ensure that your shop or bar runs smoothly and delivers the very best coffee it can.

### **Barista: Bar Management**

This module is designed for senior or managing barista team members. We cover likely problems, machine maintenance, changing recipe and re-programming kit, opening and closing practice. Also we provide an outline of personnel management strategy, talk about team morale and ethos. We hope to provide a suite of skills to enable you to get the best from your team.

### **Non Espresso Brewing**

This module is all about alternative coffee brewing methods, we can cover the skills needed to use many methods. Everything from how to produce a superb cafetiere to getting the best from an Aeropress or Siphon brewer.

### **Customer Service & Coffee**

This module is about how to engage with customers and to properly describe and sell coffee of different types. The module actually comes in two flavours “Hospitality Coffee Service” and “Retail Coffee Service” each focusing on the needs of different environments.

## **Other Services**

### **Events**

We are able to discuss arranging coffee education or tasting events to highlight quality coffee and engage with customers on behalf of businesses.

### **Business Mentoring & Consultancy**

Both Pete and Bear are happy to discuss consultancy work with your organisation, they can use their experience and knowledge to stimulate new ideas or refine existing practices.