

Download Starbucks Coffee And Tea Resource Manual

Hot Coffee. The National Coffee Association says brewers should maintain a water temperature between 195 and 205 degrees for an optimal brew. According to a beverage resource manual, the standard ...@Sam Vanjoosten – First off, as you know, this article itself is a little dated, but the basic information that you've got is right: The coupon on the side of grocery store bags that said "bring this bag in for a free brewed coffee" (not verbatim) is almost entirely phased out. I just experienced this problem at a store in Ohio – ordered a frappe and wanted a refill of tea but the barista refused to give it to me. I showed her on the Starbucks website the refill policy and she said 'I understand and have read that but Brandon (a manager I'm guessing?) printed out a policy that we all had to sign when we started working here to not give refills on frappes.' Besides the actual coffee that you select to brew with, water is the most important element that goes into a cup of coffee. The mineral content and ph level of the water you use, can have drastic effects on the finished product. Using the wrong water can ruin a beautiful coffee and nobody wants to see that happen.