

E – learning for beginners



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Correct manners of coffee drinking

Coffee spoon used for mixing only,
not for drinking with.

Avoid noises while drinking.





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Common coffee drinks

Espresso



“Espresso” comes from the Italian coffee language , with the means “on-the-spot brewing for you”, it gets the reputation as “the soul of a coffee”, tastes full-bodied, thick mellow, and fragrance

Caffe Latte



“Caffe Latte” translated from Italian language , the word means coffee and milk mix fullest, coffee becomes soft, sweet, intense and luscious with milk.



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Cappuccino



The name comes from the Capuchin and Cappuccio, which derived from monks' robes and peaked cap. Cappuccino is full with a lot of fragrant foam, the coffee is an aromatic and classic mixture of espresso, milk and foam.

Caffe Mocha



Caffe Mocha, coffee with chocolate, variant of classic Italian Caffe Latte. Mocha is made up of espresso, large amount of milk and indispensable chocolate.



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Americano



Classical american breakfast coffee, shots of espresso and a lot of hot water, elegant and soft taste.

Iced caffe Mocha



Chocolate should always be a good friend of coffee , which appears obviously in Iced Mocha, it's difficult to let go the sweet and smooth taste out your mouth.



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Requirements of cappuccino preparing and evaluation

- Surface fine and smooth with glossy
- Patterns centered and symmetrical
- Clear and complete golden circle
- Frothed milk thickness is 1-1.5cm
- Suitable temperature without burn out

