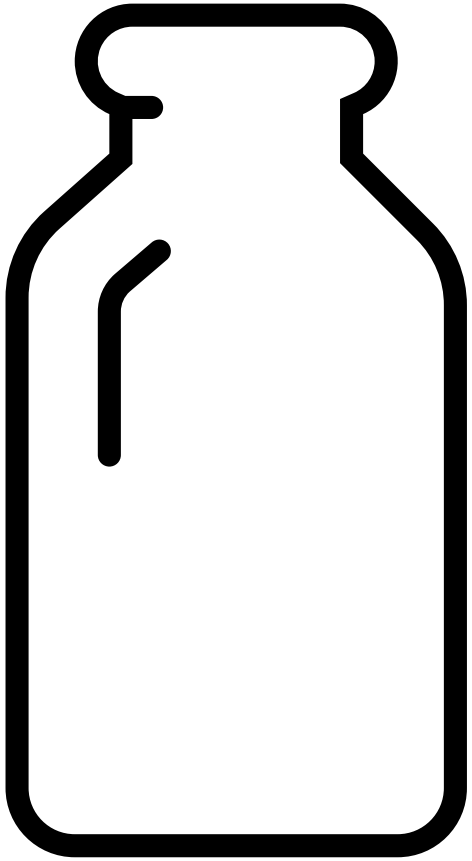
MILK

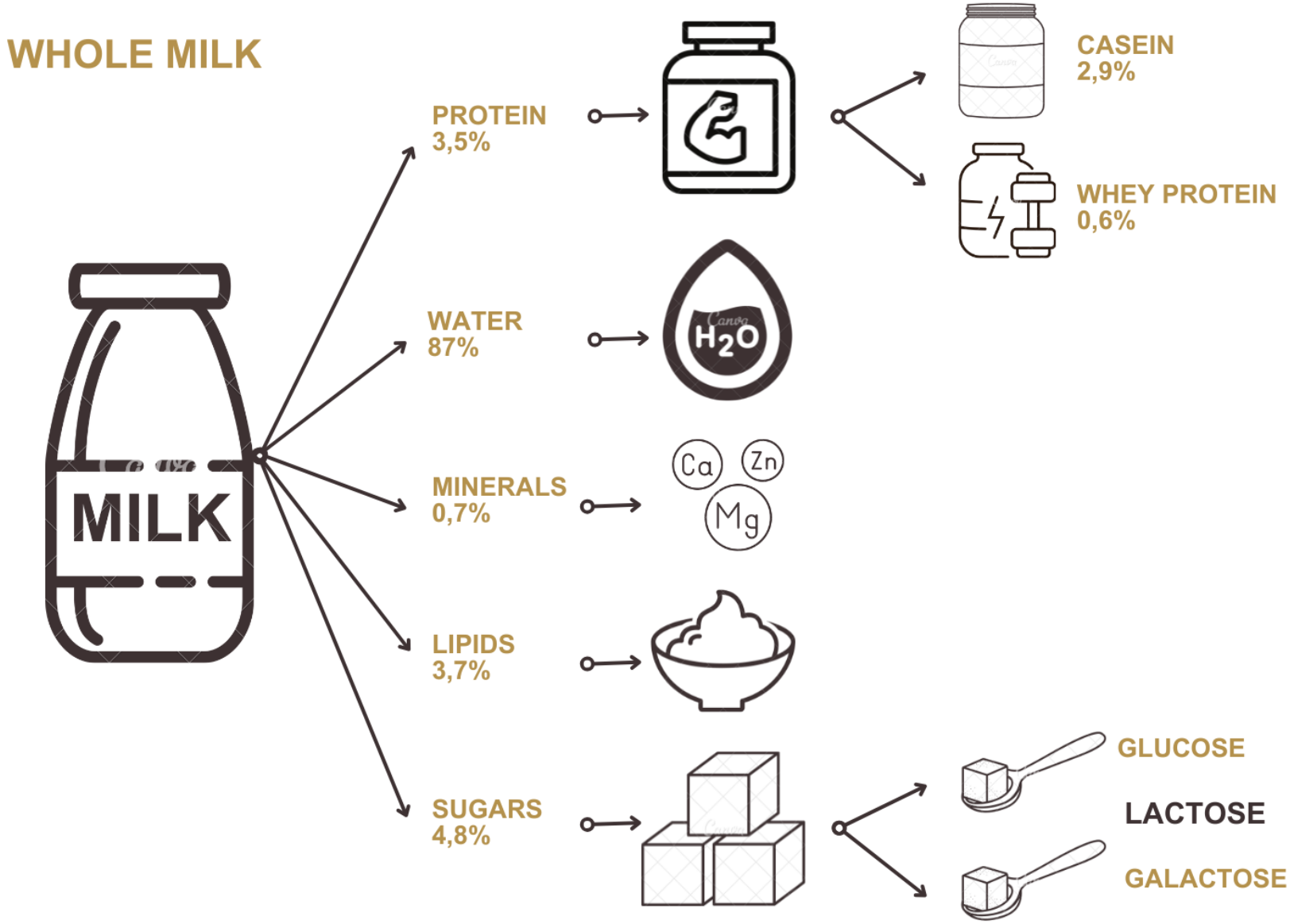
- Milk Components
- Temperature
- Texture
- Standard Procedure

MILK



- In the daily operations of a café, baristas prepare a good number of milk-based drinks. (Most Coffee Drinks)
- Steaming milk will bring the flavors to life, as steaming does not just heat, but also improves sweetness and texture, in comparison to milk that has not been foamed that will taste flat and dull if compared.

MILK COMPONENTS



IDEAL MILK TEMPERATURE

• Per DOH, hot food must be at 140˚F (60˚ C) or higher.
• **140˚F** is also the ideal for milk steaming, specially when doing drinks **“TO STAY”** as they will allow the customer to drink straight away without burning themselves.
• At this temperature, the milk flavor has the perfect balance of sweetness and creaminess.

• **158˚F** is the highest temperature recommended for milk steaming, as past this point, the milk will taste burnt and salty. Also, the micro foam will not be as stable and with the perfect consistency to do latte art.
• This temperature range is encouraged only when preparing drinks that will be picked up / delivered **“TO GO”**

140˚F — 158˚F

IDEAL RANGE

140 to 158˚F / 60 to 70˚C

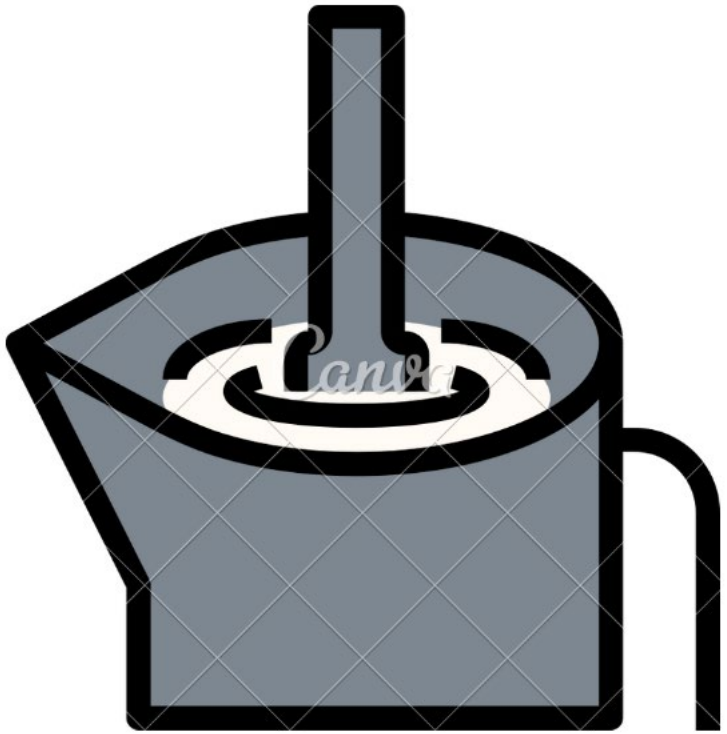
Why is 158°F / 70°C advised as the maximum temperature to heat milk?

IDEAL MILK TEMPERATURE

Why is 158°F / 70°C advised as the maximum temperature to heat milk?

The proteins in the milk are denaturing, giving an undesirable flavor and smell.

MILK STEAMING PROCEDURE



Heat: Makes the molecules move and to unravel to some extent. Also, sugars get dissolved. As a result, we taste sweetness more clearly when milk is hot.

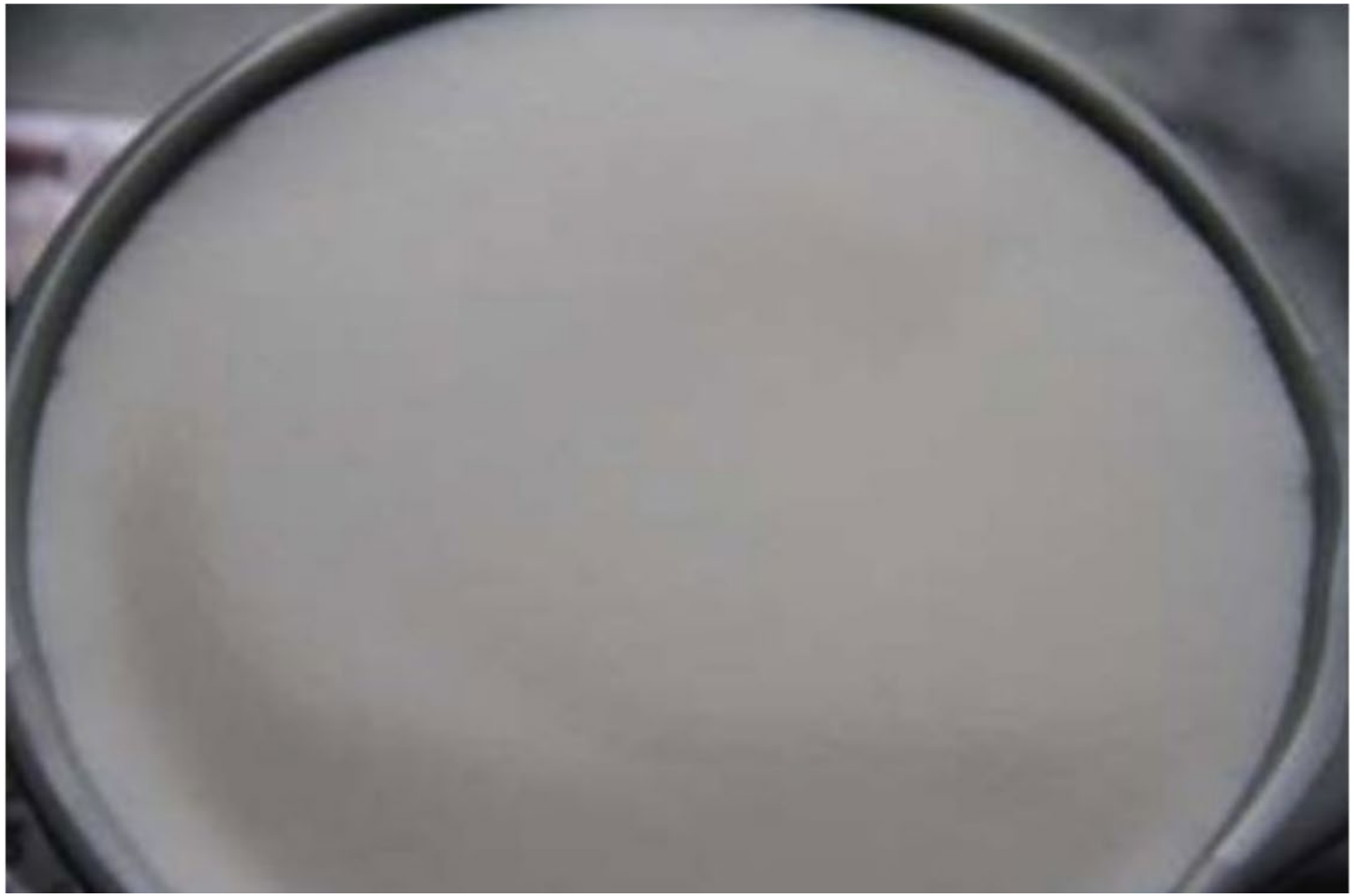
Air: Visibly present in the small bubbles we create during the steaming process.

Water: (Being part of steam) can contribute to a minor extent to generate sweetness since the water phase gets bigger and the sensing of sweetness is increased.

MILK STEAMING PROCEDURE

1. Start with an empty and clean milk jug/pitcher.
2. Fill the milk jug/pitcher with appropriate amount of cold milk, aiming to reduce as much waste as possible.
3. Purge and dry steam wand before steaming.
4. Sit the pitcher in the drip tray, align the spout with the center of the liquid, just deep enough to cover the tip of the triangle in the steam wand.
5. Move the pitcher a little bit to the left.
6. Turn on the steam wand and control the steaming process without moving the pitcher.
7. When the milk reaches the desired temperature, turn the steam wand off. The maximum acceptable temperature of steamed milk is 70˚C (158˚F)
8. Wipe the steam wand immediately after use.
9. Purge steam wand after wiping.
10. Pour your latte art and serve the drink immediately.
11. Empty and clean milk pitcher.

MILK FOAM QUALITY GUIDE



LEVEL 1: EXCELLENT MILK STANDARD

Microfoam produced is smooth, shiny and moist. No visible bubbles.

MILK FOAM QUALITY GUIDE

LEVEL 2: VERY GOOD MILK STANDARD

Microfoam produced is smooth and moist. Very few small bubbles <0.5mm diameter.

MILK FOAM QUALITY GUIDE

LEVEL 3: ACCEPTABLE MILK STANDARD

Microfoam produced is smooth and moist. Microfoam texture with many small bubbles <1mm diameter and standard very few larger 1-2mm bubbles.

MILK FOAM QUALITY GUIDE

LEVEL 4: UNACCEPTABLE MILK STANDARD

Many large >1mm diameter bubbles present. Texture uneven / dull / dry.

MILK FOAM QUALITY GUIDE

LEVEL 5: VERY POOR MILK STANDARD

Many large >1mm diameter bubbles present. Very dry and uneven looking like it has been placed on by a standard spoon / spatula rather than poured.

MAIN COMPONENTS OF LATTE ART

- Foam Quality
- Contrast
- Harmony, size and position in cup
- Symmetry
- Identification of Pattern

FOAM QUALITY

EXCELLENT

Foam quality Level 1-2

REASONABLE

Foam quality Level 2-3

UNNACEPTABLE

Foam quality Level 4-5

CONTRAST

EXCELLENT

- Sharp contrast between clean white foam of the pattern against the rich color of the crema.
- This sharp contrast should be demonstrated throughout most of the pattern to be considered excellent.

REASONABLE

- The pattern can be clearly identified but there is a degree of “marbling” between the white foam and the brown crema.
- There are areas of “beige” where the crema and foam have mixed.

UNNACEPTABLE

- Contrast is generally poor so that the pattern is hard to distinguish.
- Much mixing of the white foam into the crema.

HARMONY, SIZE AND POSITION IN CUP

EXCELLENT

- For right-handed drinkers, the pattern should ideally be presented with its base at 6 o’clock (tolerance between 5 – 7o’clock) and the **handle at 3 o’clock**.
- The size of the pattern should suit the size of the top of the cup, big enough to fill the space while still leaving space to the edges to “frame” the design.
- If multiple patterns are poured in the cup, then they should be positioned in a complementary manner to each other, giving an overall attractive design

REASONABLE

- For right-handed drinkers the pattern is presented with its base between 4 – 8 o’clock
- The size of the pattern is considered slightly too small for the space available.
- The size of the pattern is too big for the cup and looses its “frame” of crema
- The pattern in poorly positioned in the cup e.g. to one side of the cup or touching the side/top/base.
- Multiple patterns are unbalanced in their size or quality, but still clearly identifiable.

UNNACEPTABLE

- For a right-handed drinker, the pattern is poured upside down when the handle is positioned at 3 o’clock.

SYMMETRY OF THE PATTERN

EXCELLENT

- Key free pour patterns such as hearts, rosettas, and tulips need to have good symmetry to be considered excellent. The pattern should be a good mirror image if cut down the middle. "Absolute” symmetry is not assessed, e.g. in each leaf of a rosetta, but symmetry in the overall shape of the pattern.

REASONABLE

- Symmetry of the pattern is fair but not considered excellent.

UNNACEPTABLE

- Symmetry is considered poor.
- Pattern is hard to distinguish so symmetry is difficult to assess.

IDENTIFICATION OF PATTERN

EXCELLENT

- Pattern is clearly identified and attractive.

REASONABLE

- Pattern is clearly identified.

UNNACEPTABLE

- Pattern is not clearly identified.

BASIC LATTE ART PATTERNS

HEART

TULIP

BASIC LATTE ART PATTERNS

ROSETTA

SWAN