

# Barista Training – Steaming Dairy & Plant-Based Milks

## 1. Objective

To ensure all baristas can consistently produce high-quality beverages using both dairy and plant-based milks, achieving the same standards of texture, temperature, and presentation while maintaining strict allergen control.

## 2. Core Principles

All milk beverages must meet the following standards:

- Smooth, glossy microfoam (no visible bubbles)
- Consistent temperature (58–62°C)
- Stable texture when combined with espresso
- Equal quality across dairy and plant-based drinks

Plant-based milks are treated as equal products, not alternatives.

## 3. Equipment Setup

Before steaming:

- Ensure steam wand is clean and purged
- Use correct, colour-coded jug for milk type
- Check milk freshness and correct storage temperature
- Select correct milk based on order

## 4. Standard Steaming Method

(All Milks)

### Step 1: Purge

Purge steam wand before use

### Step 2: Position

Submerge tip just below milk surface

### Step 3: Aeration

Introduce air gently to create microfoam

Listen for a light “hissing” sound (not loud screeching)

### Step 4: Texture

Submerge wand deeper to create a whirlpool effect

This integrates foam into milk

### Step 5: Temperature

Heat to 58–62°C

Do not overheat

### Step 6: Finish

Tap and swirl milk to remove bubbles

Achieve smooth, glossy finish

## 5. Adjustments for Plant-Based Milks

Milk Type	Key Adjustment
Oat	Most stable; treat similar to dairy
Soya	Aerate gently due to high protein
Almond	Requires precise aeration; avoid over-foaming
Coconut	Lower foam; best for lighter drinks

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## 6. Common Faults & Corrections

Issue	Cause	Correction
Large Bubbles	Too much air	Reduce aeration
Flat Milk	Not enough aeration	Introduce more air early
Splitting	Overheating	Keep within 58–62°C
Weak Foam	Incorrect technique	Improve whirlpool integration

## 7. Allergen Control Procedures

- Steam wand purged before and after every use
- Dedicated colour-coded jugs for each milk type
- Cloths separated by milk type
- Full clean between allergen-sensitive orders
- Clear communication with customers on allergens

## 8. Quality Control

Baristas must check:

- Texture (smooth, glossy)
- Temperature (within range)
- Presentation (latte art capable)
- Consistency across all milk types

Supervisors conduct regular checks during service.

## 9. Daily Checklist

- Steam wand cleaned and sanitised
- Jugs correctly assigned and clean
- Milk stocked and in date
- Temperature checks completed
- Barista calibration completed

