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Starbucks barista training cheat sheet

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I've been a Starbucks barista for over 10 years, and I love sharing my coffee knowledge with anyone who will listen. Learn the lingo to order like a pro! Before I started working at Starbucks, I didn't know much about espresso. Sure, I liked coffee and tea, but I couldn't have told you the difference between a cappuccino and a macchiato. A lot of Starbucks customers are unfamiliar with espresso drinks and could benefit from some information about our menus. There is also some unique lingo at Starbucks. Read on so you can sound like a pro when you order your next drink! In This Article What is a Shot of Espresso? Drink Sizes Drink Temperatures Milk Choices Regular and Seasonal Flavors Syrup Choices and Quantities What Is a "Skinny" Drink? Bonus: Starbucks Secret Menu Ask for a "doppio" only if you're ordering a plain double shot of espresso. If you are ordering an espresso drink (a latte or capuccino) with two shots, ask for "a double" or two shots. What Is an Espresso Shot? Many drinks on the Starbucks menu are made with espresso shots. A shot is about 75mg of caffeine. You may hear the term "pulling a shot" thrown around. "Pulling" is a barista's way of referring to how the espresso is brewed by the machines. Starbucks stores use automatic espresso bars. This means that the machine grinds and prepares our shots for us. Traditional cafes may do this by hand. We still retain some control of the quality of the shot, however, as we must maintain and adjust our machines throughout the day. The amount of caffeine in any coffee-based drink is known to fluctuate, but 75mg per shot is the best estimate. If you are worried about your caffeine consumption for health reasons, I would urge you to overestimate and assume there is anywhere from 80mg to 100mg of caffeine per shot of espresso. For comparison, an average eight-ounce drip cup of coffee contains around 104 to 192mg of caffeine, according to the American Beverage Association. Espresso Shots at a Glance Quantity Term Caffeine 1 shot (1 oz.) Single/Solo About 75mg 2 shots (2 oz.) Double/Doppio About 150mg 3 shots (3 oz.) Triple>About 225mg 4 shots (4 oz.) Quad>About 300mg 1 shot decaf (1 oz.) Single/Solo Decaf>About 3mg 1 shot half-caf (1 oz.) Single/Solo Half-Caf>About 40 mg From left to right: short, tall, grande, and venti. Drink Sizes What size will you get if you ask for a "regular" at Starbucks? If I am your barista, I will ask you to be more specific. You can always ask for small, medium, large, and even extra large (for iced teas, refreshers and iced coffees), but here are Starbucks' special terms for sizes. Drink Sizes at a Glance Short The smallest size Starbucks offers, a short drink is 8 oz. Only hot drinks are available in this size cup. You'll have to ask for this size specially, as it's not even listed on the menu. Served in the same size cup that is used for shots of espresso, this is also the default size for kids' drinks. Tall Tall drinks are 12 oz. You'll get this size if you ask for a "small". Grande Grande hot and iced drinks both contain 16 oz. This is the only size available for smoothies. This is the size you get if you order a "medium". Venti Venti hot drinks are 20 oz. Venti iced drinks are 24 oz. The size you get if you order a "large". Trenta The Trenta size is only available for iced teas, refreshers, and iced coffee and the cup holds about 30 oz. Drink Temperatures Customers can control how hot their drinks are, but if no special temperature is requested your barista will steam the milk to about 160 degrees Fahrenheit. Any temperature up to 200 degrees Fahrenheit is possible. (It's worth noting is that soy milk is said to burn at 180 degrees Fahrenheit, so anything above that is inadvisable.) Kids' Drinks: Your barista will prepare the drink to 130 degrees Fahrenheit, which is still warm but definitely immediately drinkable. Extra Hot: This special request is 180 degrees Fahrenheit and it is nice if you have a long way to take a drink. It will still be warm once you get where you're going. Coffee and Hot Tea: These drinks are both made from water that is 200 degrees Fahrenheit. I hope that's plenty warm for you! Milk Choices Starbucks offers many different milk options, including nonfat (also called skim), 1%, 2%, whole, and soy milk. Half and half, also referred to as breve (BREH-vay), heavy whipping cream, and vanilla soy milk are also available. Most Starbucks drinks are made with 2% low-fat milk, unless you ask for something else. One big exception is the frappuccino —those delicious, iced, blended drinks—which are made with whole milk unless another choice is specified. Another exception is the new Flat White, which is also made with whole milk. Eggnog is also offered seasonally. Generally speaking, it's available from October or November until January or February. Eggnog can be substituted as the milk for any drink. The Eggnog Latte is actually a mix of 2/3 eggnog and 1/3 milk (normally 2%, but other options can be substituted.) Flavored syrups available at Starbucks The Syrups All of the syrups used at Starbucks are measured with pumps for consistency's sake. One pump of a normal syrup comes out to one-quarter of an ounce. Chai, Mocha, and White Mocha pumps are about a half of an ounce. The amount of syrup in a drink can be changed to suit your taste. It's not at all uncommon for a barista to be asked to put half as much syrup in a drink. Baristas are perfectly capable of executing a half-pump. I've even served a few drinks with a quarter-pump of syrup. Regular Syrup Flavors Here are some of the syrups you might find at your local Starbucks: Vanilla: Also available sugar-free Caramel: Also available sugar-free Cinnamon Dolce: Also available sugar-free Hazelnut: Also available sugar-free Toffee Nut Peppermint: Also available sugar-free (seasonally) Raspberry Classic: Simple syrup; a mixture of sugar and water Mocha: Also available sugar-free White Mocha Tazo Chai: Standard, classic chai Teavana Oprah Chai Seasonal Syrup Flavors Pumpkin Spice: Usually available from October until January or February. Caramel Brulée: This syrup has become a Starbucks holiday season staple. It's usually available from November to January/February, as stock runs out. Gingerbread: A winter seasonal syrup, usually available from November through January/February. Sugar-Free Peppermint: Another winter seasonal syrup, this is used in the skinny version of the Peppermint Mocha, but you can request it on its own. Peach: A summer-time seasonal syrup that is most commonly used in the featured Peach Green Tea and Peach Green Tea Lemonade. Blackberry: A newcomer for summer 2014, this was featured in the Blackberry Mojito Tea and Blackberry Mojito Tea Lemonade. Syrups at a Glance These are the amounts of syrup your barista will use in your drink, unless you request another amount. Size Pumps of Syrup Shots of Espresso Short - hot only (8oz) 2 Tall (12 oz) 3 Grande (16oz) 4 Venti - hot (20 oz) 5 2 Venti - iced (24 oz) 6 3 Trenta - iced only (32 oz) 7 N/A What is a "Skinny" Drink? A skinny drink contains nonfat/skim milk and sugar-free syrup. Skinny drinks will not be topped with whipped cream unless requested. The term "skinny" usually refers to a latte, but if you ask a barista to make any drink skinny, they'll know what you're talking about. Calories Fat Sugars Grande Flavored Latte 250g 35g Grande Skinny Flavored Latte 200g 16g Starbucks Secret Menu The Starbucks "secret menu" of drinks Thanks for reading! I hope you found this information helpful. To learn more about the menu, read my articles about Starbucks lattes and Starbucks flat whites. Questions & Answers Question: How many shots go in Starbucks iced drinks? Answer: For most iced drinks, a tall and a grande both get two shots of espresso, and a venti gets three. Question: I'd like to order a chai tea from Starbucks, but they are too sweet. How can I ask for a chai diluted with milk by half? Answer: Keep in mind that the chai used in Starbucks is a liquid measured in pumps. If you were ordering a grande, ask for two pumps instead of the usual four. The space would be automatically filled up with milk. So, order a Grande Chai with 2 pumps. Question: If I want a chai tea diluted by half or 3/4, what do I ask for? Answer: A chai tea latte is made with pumps of syrup. The usual amount of pumps are 3-4-5; so three in a tall, four in a grande, and five in the venti. To get a less strong chai, just ask for fewer pumps. Comments RI on July 03, 2020: As a current Starbucks barista, a TON of this info is wrong. We discontinued skinny mocha, oprah chai, peach (it's now a juice which you can still get in teas, along with guava juice), and blackberry. most stores don't have sugar free caramel, hazelnut, or peppermint (unless it's a flavor reinvention store). We recently added honey and pineapple ginger syrup (seasonal probably), the amount of shots for hot espresso drinks are: short- 1, tall- 1, grande- 2, venti- 2. for iced espresso drinks are: tall- 1 (not 2 like it says in the FAQ section, which contradicts what it says above), grande- 2, venti- 3. we do not offer smoothies anymore. Extra Hot drinks go up to about 165°, not 180°, although you can ask for the specific temperature. A lot of baristas won't heat milk past 180° since past that, milk starts boiling and splashing, making it dangerous for the barista. we only offer vanilla flavored soy milk. additionally, we also offer almond, coconut, and in select stores, oat. our eggnog is usually pre-mixed with the milk/eggnog mixture. Lastly, chais are actually made with pumps of syrup, half water, half milk not the solution for a more diluted chai is the same. Angie Ocana on August 02, 2019: What does 3 equals mean when you are ordering Christy on June 21, 2019: What is a mudcat? Conagher on June 19, 2019: Most of this information is wrong nowhere on September 04, 2018: I am a barista and this helped a lot! thanks! TT on July 24, 2018: explain what a Venti passion tea 2 pumps classic 2 pumps raspberry berry juice instead of water and light ice is? lolKLV on July 16, 2018: Does "No Classic" mean sugar free? GeGi on February 19, 2018: I'm sure you probably don't monitor this blog but if you do, what is the shot to water ratio for unspecified Starbucks Americano? if I walk in ask for a Tall, Grande, or Venti Americano how much espresso will be in each? plus 305 from Florida on November 14, 2015: You have 1000 times over, made life easier for my next coffee break at Starbucks. Thank you, very much. O from New York on October 12, 2015: Pumpkin spice all the way lol.. Great read I'm following you :) follow back please. hussy on July 18, 2015: Thank you so much for doing this hub! I never understood the some of the terms before and I felt so weird when they said, "what size? Grande?" And I would say, "Uhhhhh..... small?" I finally know now! Thanks!!! Chantelle Porter from Ann Arbor on July 16, 2015: I am a Starbucks addict and I thought I pretty much knew everything there was to know. I was wrong! Great article. Thanks for sharing. Alessio Ganci from Italy on July 05, 2015: I simply love Starbucks and when I go abroad (in my country there is no Starbucks, but there is a similar chain called Arnold Coffee, but only in two big cities) I always go to Starbucks. The first times I had some problems at ordering there, but now I know all delicious drinks they make, and I find this hub very useful for people who, like me once, will go to Starbucks for the first times! Matthew Clemmer from NORTH TONAWANDA, NY on June 12, 2015: Wonderful information. I can feel less foolish when I purchase a coffee from Starbucks. Colin Garrow from Inverbernie, Scotland on June 11, 2015: I haven't been into Starbucks for a while but part of the reason for that is that ordering a simple cup of coffee is so damn confusing! I think I understand things it better now. Great Hub. Voted up. Nemmy on May 15, 2015: Seriously? Gimme a large double-double! Chad on January 31, 2015: Thank you so much for creating and updating this! I love Starbucks, and live right down the street from one, so I feed my addiction far too often, but I so often feel overwhelmed by all the choices, the lingo, and trying to make sure I get the right drink, without being a pain to the baristas or other people in line. This whole guide has been so helpful. :) Amanda W (author) from Pittsburgh on January 22, 2015: Brooke - I wish I had a book to recommend! It might be interesting to browse 'copy cat' type recipes for popular coffee shop chains to get an idea of what kind of ingredients you can use. Brooke on January 20, 2015: You rock! I am opening a small coffee shop in my small Texas town and I LOVED reading all your information! Can I fly you out to do a personal barista training...lol! Is there a good book that you would suggest for recipes? Amanda W (author) from Pittsburgh on January 06, 2015: I work with a barista who started in a Barnes & Noble store. There was certainly an adjustment to be made, but I hope the staff at your store is as supportive as the staff at mine! I'm glad my hubs could help. Brian on December 21, 2014: Just want to say thank you soooooo much mandination, I am new to Starbucks and this is an awesome complete guide on how to not look a stranger inside a Starbucks cafe, you're even concern writing down the seasonal items and time of availability therefore I wont look dumb when looking for it at a particular time, the terms, the options and kinds to choose from, thank you! M.L. on December 08, 2014: I just started my training as a Starbucks barista and have found myself very overwhelmed with everything, having not really been a cafe (Starbucks) goer since this last summer. I have basically no knowledge of Starbucks drinks. At least not yet. This will be great for me to review at home when I can. Thank you! Maggie on October 12, 2014: I've worked in a Barnes & Noble cafe for the past two years in SC and in MA and will soon be starting a new job at Starbucks. I was very excited to find your site to brush up on the way Starbucks makes their drinks as opposed to B&N. B&N does not follow the standards of Starbucks. They sometimes change the way a drink is made and the way cups are marked. This means you cannot work for one B&N and transfer to another without having to learn a completely new way of cup marking and drink making. Thanks again for posting this site. I don't want to look like a complete fool when I start and even though I know the basics and how to make all of the drinks I wanted to make sure before I start that my information is correct. This has helped a lot. Amanda W (author) from Pittsburgh on August 01, 2014: I remember speculating about how much milk exactly is in a Frappuccino, and what I'm thinking is that I must have said that in a comment. The lines on the cups are what we use for measurement, so I've never tried any other method of measuring the milk - but, the milk plus the coffee fills up the first line on the cups. There isn't a ton of milk in these, especially when comparing to an iced latte, which gets milk plus syrup plus coffee up to the top line on the cups. Considering a Grande cup holds 16 oz, I'll stand by my 4-5 ounce estimate. There's something like two ounces of coffee, so I would guess the first line on the cup is somewhere between 4-6 ounces, making the milk content 3 ounces at the very least. Dwayne N Meg from Bakersfield, California on July 17, 2014: First off... Bravo... This has helped me so much. I go thru Starbucks one a day. (Sometimes twice.... Ugh I know.) I have looking online for 2 days straight night and day for more info as the crew at Starbucks has been eyeing me odd when I asked a simple question.... "How much milk is in the Grande Frappuccino?" I asked for one... I wanted to know (I already knew how many pumps and how much base... Ice eh I did not figure too much or too little ice was effecting the taste that much.) and reason two... I can not stand when it is not made right and I have a rude employee snidly say "well what is wrong with it?..." I don't know, I did not make it, I do not know no much of what goes in it. So I asked the last time after it was made wrong which they were kind enough to remake. No big deal. But when asked how much milk and attempting to explain why they looked at me like telling me was forbidden... Long story short. I googled the question and your page came up. THRILLED. It showed the google preview as "if I had to guess a grande would have 4-5oz. of milk" But now I can't find that listed anywhere on here. Am I missing it? Thanks once more for this info. You put a lot of time into it and is very useful. Thanks!!!! :Darby on April 22, 2014: Thanks for the info. I was looking for the info. I was looking for the number of pumps to make my own at work on the days that I don't stop at Starbucks. I love how you relate the names of the sizes, and the reason that you used to only order the Tall. I'm right there with ya! Michelle Widmann on April 05, 2014: Awesome! I consider myself to be a huge fan of Starbucks coffee and pride myself of having quite a bit of knowledge about their menu - especially when I go to brew at home. (It's ground to work in things like standard Mr. Coffee machines.) Being a barista, I obviously get my Starbucks coffee from my store, but I do have friends that buy their coffee elsewhere. I do believe you can buy it whole bean and either grind it in store (most grocery stores tend to have grinders in the coffee aisle,) or you can absolutely take it to a Starbucks to have it ground. Unfortunately, I don't think pre-ground coffee will be available for a French Press, because it's just not as common of a brewing method. Tyler DeNeade from Tucson, Arizona on October 20, 2012: I just want to say thank you for this post! I just started working at Starbucks (today will be my third day!) and I forgot how many shots of espresso the different sizes of drinks got. The pumps are pretty easy to remember, 2-7 with one extra for each drink, but I got mixed up with the grande and venti shots, one person said the Venti gets 3, another said 2 and iced gets three, another person said they do three all the time for Venti. Glad I have the proper amount now! Thank you. Let on October 19, 2012: Awsome spot Thanks.. Chee Yi on October 07, 2012: WOW. Thanks for the comprehensive guide! Also, as a barista, do you know if the Starbucks ground coffee sold in Target, Amazon, Walmart etc are ready for French Press brewing method? Or do I have to drop by a store and have the baristas grind them coarsely on the spot for me? Thanks again. Beverly on September 06, 2012: I am a new employee at Starbucks and I loved your page. It's a learning process making all the drinks, but I'm having a blast :) Starbucks junk! on August 06, 2012: Just a heads up guys I'm a partner at Starbucks and we were all in your shoes with not knowing terms, etc. Just wanted to let you know Starbucks does a good job in training there. Balista's in knowing almost everything about the company. So yall should never feel stupid for asking questions, and dont feel shy, we love when customers ask questions, and we enjoy answering them for you. Hope this helps. pAmanda W (author) from Pittsburgh on July 23, 2012: Thanks to everyone for the positive feedback! I'm so happy people have found these hubs helpful. :) (rahamniardent on July 18, 2012: After I read this, I'm impatient to go to Starbucks to practice those Starbucks' terms. I love Starbucks, thank you :) toomuchmint on June 06, 2012: I never knew they had kids' temperature as an option. That's great information! Now I can stop by Starbucks and worry less about the kids and their spills. Thanks! NiilsaVK from Arlington, Ma on May 28, 2012: Thank you for creating these Starbucks guides!! I recently (last week) started working in a very busy location. These guides are so helpful! I've been pretty overwhelmed with the amount of information regarding measurements and recipes. The guides are definitely allowing the info to soak in =). Thank you! Genie on May 08, 2012: Love Starbucks!!! Try an upside down triple venti Carmel macchiato w 3 pumps chai, 2 pumps vanilla extra foam....yummy!! TinaanRyan on April 03, 2012: I'm loving all your Starbucks posts! They are sooo informativ! I'd love to see one on the Carmel Macchiato next please?! airlandy on February 18, 2012: More helpful Starbucks information, thanks! Michelle on February 05, 2012: Hey, this was very helpful! I kept wondering what the hell was Venti! Lol, I was so confused. I always wanted to know why was Starbucks so much better than Dunkin', and now I am aware! Thanks! ????? Keri Summers from West of England on January 17, 2012: I found this really useful to know what I'm getting. I'm afraid I always ask for small, medium or large, on principle! Then I'm clear what I'm getting. Thanks for the info. katie54321 from Pennsylvania on July 20, 2010: I rarely go into Starbucks, but when I do I always feel like a fool because I don't know what these drinks are and I'm embarrassed to ask. Thanks for sharing your Starbucks 101 hub!

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