

# **Developing Cold Coffees Discussion Guide**

Discussion Guides provide a way to reflect, continue learning, and share insights about the content viewed in videos. This guide focuses on the Developing Cold Coffees video which gives learners an introduction to how Starbucks Coffee Developers approach cold coffee. Keep exploring Starbucks Coffee Academy and share this video with others. You can also learn more about individual coffees at traceability.starbucks.com

### Instructions/tips for individual use

- Pour a cup of coffee and plan to watch the Developing Cold Coffees video two times. Don't worry about taking notes the first time you watch it.
- Take notes the second time you view the video.

#### Instructions/tips for group use

- Share the video as part of a coffee tasting. We recommend tasting two coffees, the same coffee both hot and iced, or two different iced/cold coffees.
- Use this guide to start the conversation.
- Be prepared to share something that inspired you or that you learned from the video.



# **Foundational Questions**

- What did you learn about cold coffee from this video? Were you surprised by anything?
- Do all coffees work well as a cold/iced coffee?
- Which cold coffee is your favorite?
- What will you share with friends, customers, or fellow baristas about coffee roasting?

# **Additional Questions**

- How would you describe our approach to developing cold coffees to a customer?
- How would you describe the impact roast has on cold/iced coffee?
- What are you curious to learn more about?

#### **Notes**

