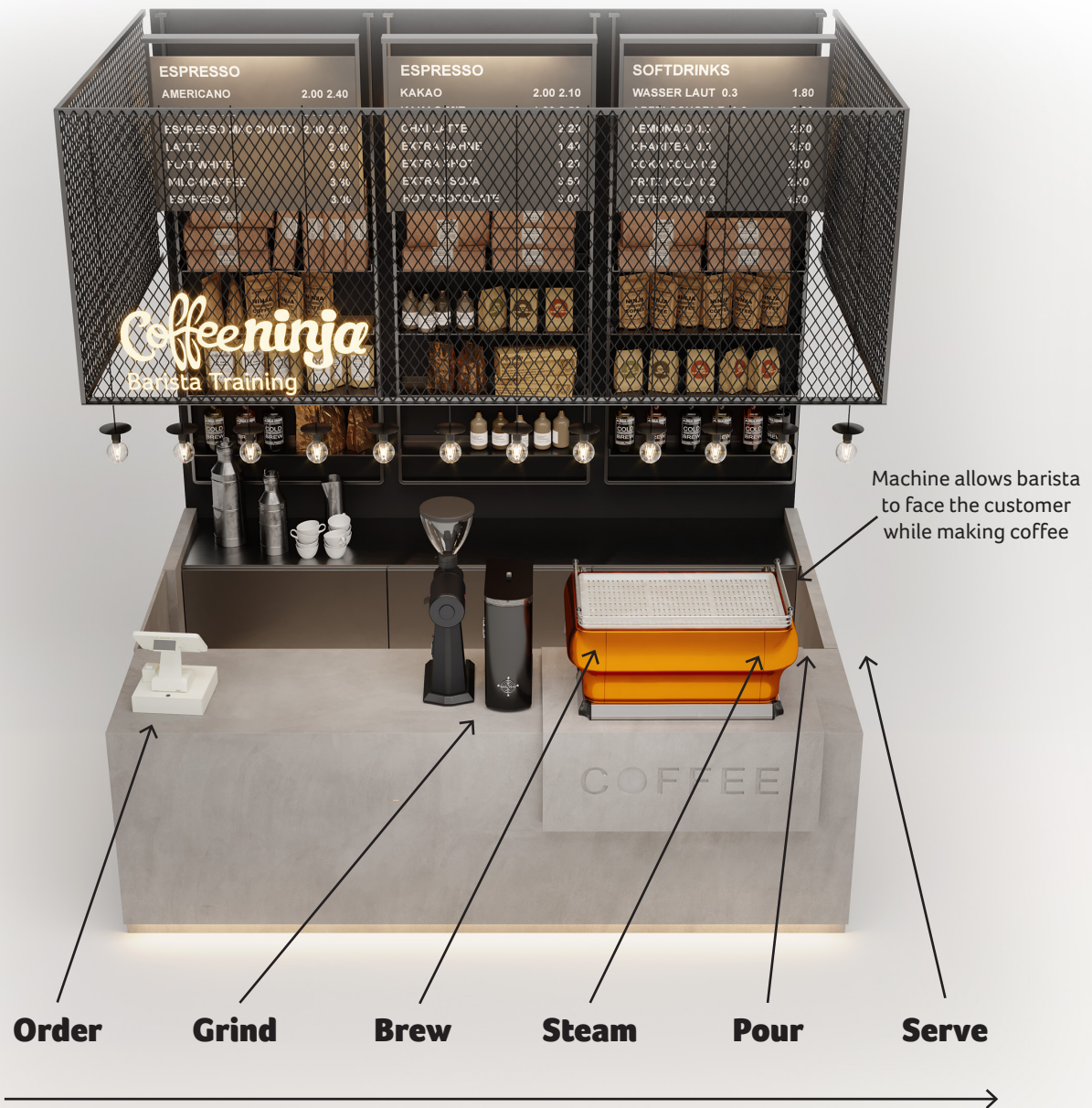




# Barista Flow

The goal is to complete tasks in the shortest time possible with the least amount of effort. We want to be productive, not just busy. The coffee-making process, ideally, should all flow in one direction.

This allows for a system where multiple staff can be productive without tripping over each other. We should easily be able to identify clear stations, clear areas and be clear to the customer.





# Barista Flow

## Exercise

Design your barista bar flow. Even if its an existing bar, can the flow be improved? Draw out the space you have to work with and explore ways you can improve the workflow.

