

5th Grade Coffee Shop



Where do the proceeds go?



We began this project when we learned about a grant that could be used in classrooms to benefit staff/students. We are using the profits to pay for our annual trip to Deep Portage. We are thankful to not have to have families pay for all of the \$160 towards the field trip. Any additional profits will go towards replenishing used supplies so next year's 5th graders can do this too!



How does the coffee shop work?

Each month we make a themed menu to hand out to staff. We then send out a google form for staff to order their drinks and pick which day they want it. We then put it all together on a document and label cups with staff names and drink orders to keep everything organized and running smoothly.

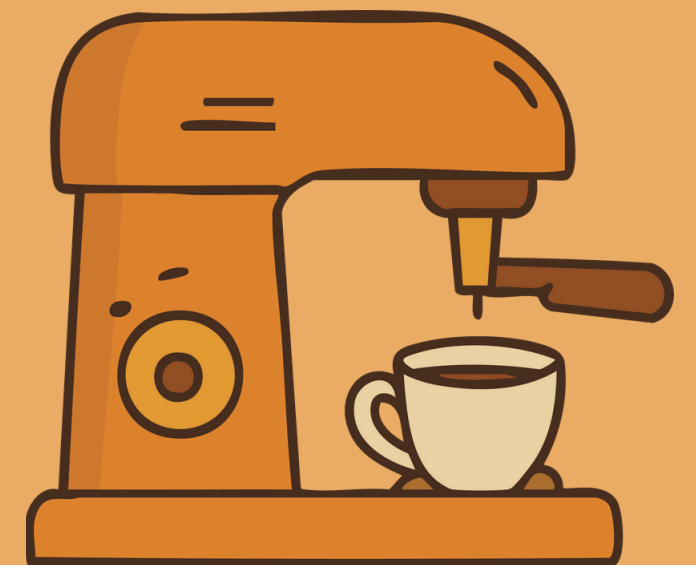
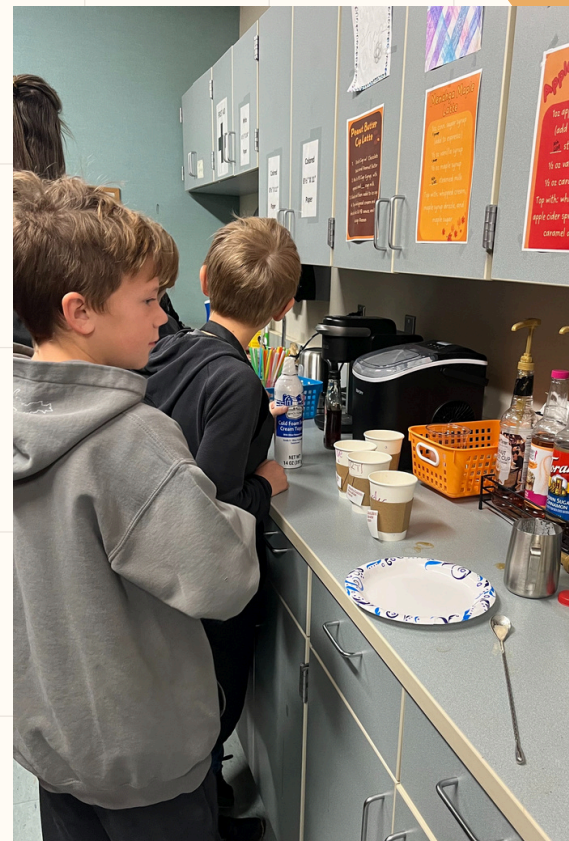
Students applied for the jobs they wanted most. Each person gets a turn to work for a two week "shift". Every 5th grader has had an oppurtintiy to help in the coffee shop in some way or other.





Coffee Shop Jobs

1. Brew Master- makes espresso shots
2. Flavor Creator- mixes and decorates drinks
3. Fizz Wizzard- makes italian sodas
4. Right Hand Helper- helps with all jobs
5. Cube Crew- works on making/restocking ice
6. Cup Caddy- delivers the drinks

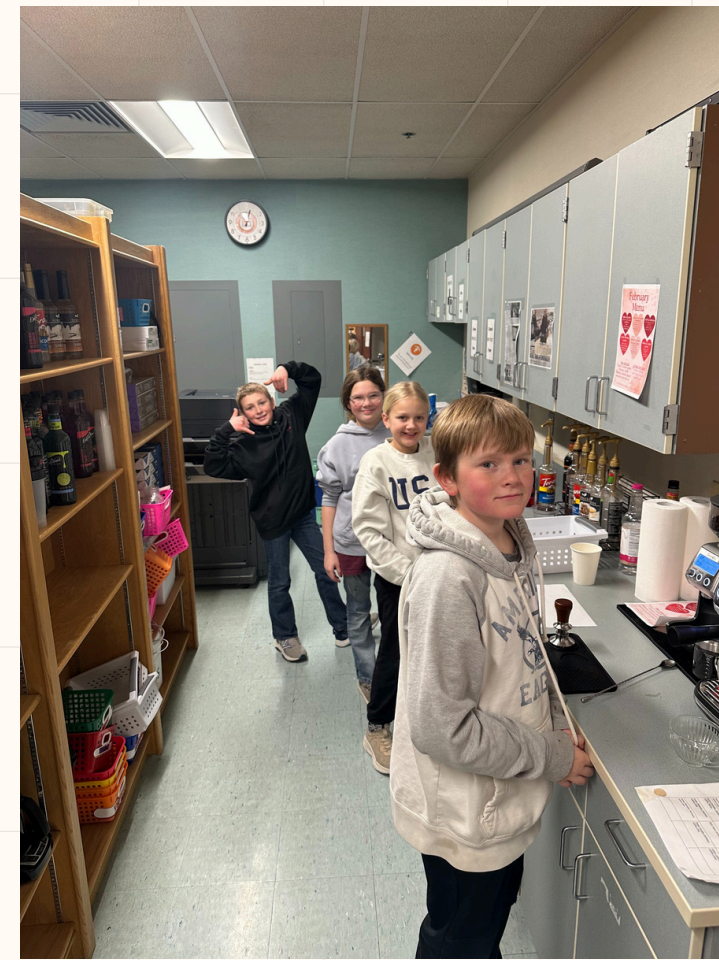


What have we learned?

We have learned the importance of team work. All jobs are important! We have also learned the importance of cleanliness. Every time we go into the coffee shop we have to wash our hands before touching anything. We also are in charge of cleaning the counters, floor, and washing all of the dishes.

We have learned how to use the different machines such as the espresso maker, coffee pot, tea Kettle, and soda stream.

We have learned the importance of responsibility and showing up on time to our job. Working can be fun!





What are some of our favorite things about the coffee shop?

Elliot Aho- cleaning the floor and delivering coffees. It is fun to make someones whole day

Darius Aho- doing dishes!

Colter Sanson- making peeople's days better

Sam Aho- taste testing!

Kyle Dannheim- delivering coffees

Dru Koll- seeing the reactions of staff when delivering coffee (:

Ellyn Ylitalo- it gives us experience if we work in a coffee shop when we are older

Cayden Honga- smelling the coffee every morning



Any
Questions?

