



MINGA HOUSE

Minga House Foundation

Non-Profit Organization – Founded in 2014

NIT: 900867100-4

www.MingaHouse.org

What is MINGA?

“Minga entails a collaborative work system that dates back to the Incas. It refers to the commitment, contract or work agreement between two or more people. The word minga also stands for meeting or reunion.”

INTERNSHIP OPPORTUNITY



COLOMBIAN COFFEE - BARISTA

Coffee is a complex agricultural product that changes from year to year and deserves the utmost care in growing, harvesting, processing, roasting, and brewing. Coffee is also a very labor-intensive business. Each step requires education and much attention to detail. Baristas without the sufficient appreciation for the huge amount of labor and commitment that has taken place prior to having the opportunity to prepare a single cup of coffee for their customers will never truly be a great barista.

If you want to learn and have an awesome over-all coffee culture experience, come to Chinchina! It is in the Heart of the Coffee Region of Colombia, where you will find the one of the most unique and complete coffee culture in the world as recognized by the United Nations Educational, Scientific and Cultural Organization. Chinchina is the home of the Colombian Federation Coffee Laboratories and the largest Instant Coffee Factory in Latin America.

Learning Objectives/ Potential Day-to-Day Activities :

- How to use and clean a coffee bean grinder and espresso machine
- How to add foam and texture to milk
- Adding artistic designs to the top of a latte
- Knowledge of sourcing, roasting, extraction, milk temperatures and different brewing methods
- Coffee production process, from seed to cup, and how each step affects the final beverage
- Characteristics of different types of coffee
- Roasting process, roast type, caffeine and Swiss Water decaffeination
- Characteristics of Fair Trade, fairly traded, and Rain Forest Alliance coffee
- Dimensions of coffees grown in different regions



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- How to create a drink for a customer based on his individual preferences
- Option to live at a coffee farm for a week, with hands-on learning experience on the 9 stages from seed to cup
- Learn the inventory and tasks associated with running a coffee shop

Participant Requirements:

Educational Background: N/A

Spanish Language Skills: (None) 1 2 3 4 5 6 7 8 9 10 (Fluent)

Service Term:

- **Plan Prep Time:** 14 days minimum prior to arrival date
- **Service Term:** 7 days minimum - 20 hrs/wk minimum
- **Work Schedule:** Flexible
- **Service Window:** January - December

Special Skills Desired:

- An extroverted and vivacious personality
- Top notch customer service skills
- Ability to work well under pressure multitasking
- Proactive and working well independently
- Attention and eye for detail
- Flexible and works well with a team
- Knowledge of health, safety, and hygiene in retail setting



Also available: 20-hr Formal Barista Professional Certified Training: \$200 USD

CINNAMON



LIGHT



CITY/MEDIUM



FULL CITY



DARK



FRENCH



ITALIAN



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MingaHouse.org

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