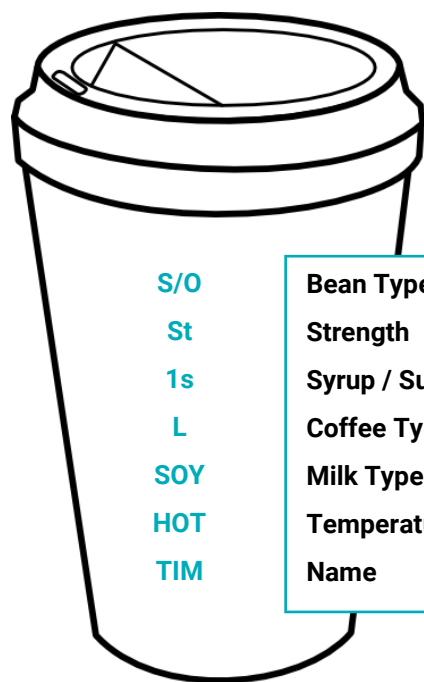


## Short-Hand Language

Coffee	<b>S/O</b>	Single Origin	
	<b>D</b>	Decaf	
Strength	<b>RIS</b>	Ristretto	
	<b>1/4</b>	Very weak / Quarter strength	
	<b>WK</b>	Weak / Half strength	
	<b>ST</b>	Strong / Extra shot	
Extras	<b>CAR</b>	Caramel Syrup	
	<b>HAZ</b>	Hazelnut Syrup	
	<b>VAN</b>	Vanilla Syrup	
	<b>1s</b>	1 Sugar	
	<b>1e</b>	1 Equal	
Beverage	<b>SB</b>	Short Black / Espresso	
	<b>PIC</b>	Piccolo	
	<b>C</b>	Cappuccino	
	<b>L</b>	Latte	
	<b>FW</b>	Flat White	
	<b>LB</b>	Long Black	
	<b>MAC</b>	Short Macchiato	
	<b>LMAC</b>	Long Mac	
	<b>M</b>	Mocha	
	<b>CHAI</b>	Chai	
	<b>S CHAI</b>	Sticky Chai	
	<b>HC</b>	Hot Chocolate	
	<b>RVL</b>	Red Velvet Latte	
	Milk	<b>SK</b>	Skim milk
		<b>SOY</b>	Soy Milk
		<b>ALM</b>	Almond milk
<b>COCO</b>		Coconut Milk	
<b>OAT</b>		Oat Milk	
<b>MACA</b>		Macadamia Milk	
Temperature	<b>Cool</b>	Kids (50°)	
	<b>Hot</b>	Hot (85°)	

Short-hand language needs to be written in this order to follow the baristas workflow.

Writing downward on the cup, put each item on a single line.



Watch the video



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