FORMATIONS TRAINING RESOURCES SDN BHD (202301023943 (1517866-U))

Address: 8-1, Jalan Damai Utama 3, Taman Damai Utama, 47180 Puchong, Selangor General Line: 03-8082 5340 / 017-368 0890 Support Line: 012-359 1975 Email: general@formationshrd.com Website: www.formationshrd.com



Course Objective:

To foster collaboration, communication, and creativity among team members by participating in a fun, engaging, and interactive coffee brewing workshop. This hands-on activity will encourage teamwork and provide a relaxed atmosphere for team bonding.

In this Coffee Brewing Workshop, employees will learn a coffee brewing methods, enhance their understanding of coffee culture, and work together to create unique coffee blends. This team-building experience will focus on building camaraderie and boosting morale while exploring the world of coffee.

Outcome:

- **1. Improved Communication:** Through the collaborative brewing activities, team members will be encouraged to communicate effectively, share ideas, and provide constructive feedback.
- **2. Strengthened Teamwork:** The challenge of creating the perfect coffee (single origin or blend) will foster a spirit of collaboration, as participants will need to work together to achieve a common goal.
- **3. Creativity & Innovation:** By experimenting with different brewing techniques and flavors, participants will be encouraged to think outside the box and bring creative solutions to the table.
- **4. Enhanced Morale:** The relaxed and enjoyable setting of the workshop will allow employees to unwind and build stronger relationships with their colleagues.

Program Content & Highlight:

Session 1: DOPE personality exercise

- Overview of DOPE characteristics.
- Forming team with different personality.





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Session 2: Introduction to Coffee Basics

- ♣ Overview of types of coffee beans and origins.
- **♣** Explanation of brewing methods (Pour-over V60).

Session 3: Interactive Coffee Brewing Session

- Teams will be divided into small groups.
- ♣ Each group will be brewing coffee with the method learned.
- ♣ Group challenge: Create the best-tasting coffee (single origin or blend).
- present it to the team.

Session 4: Coffee Tasting & Feedback

- ♣ A guided tasting session where participants can sample different coffee.
- ♣ Groups will share insights on their brewing experience and receive feedback from their peers.

Session 5: Team Reflection & Bonding

- ♣ Reflec-on on how teamwork and communication played a role in the coffeemaking process.
- ♣ Open discussion on key takeaways and how these can be applied in the workplace.



