

COURSE on Bubble Tea

KEIFU has created the COURSE ON BUBBLE TEA.

The program of the Course offers demonstrative and practical lessons held by professional lecturer, which will provide participants with the basics on all the topics of bubble tea.

DURATION: 3 days

3 days of theoretical-practical lessons at the KEIFU headquarter in Kaohsiung of Taiwan.

FEES: USD \$1200 full course

Maximum three people per training

The fee includes all the materials for the course, lessons.

Bubble Tea Training Course at the Global Bubble Tea Center in Kaohsiung, Taiwan. Whether you're planning to open your own shop or expand your beverage line, this course gives you hands-on skills, expert coaching, and business insights to succeed.

<https://www.keifu-global.com/services-2>



COURSE on Bubble Tea

Main Topics

Equipment Introduction

Fructose Machine
Sealing Machine
Ice Machine

Commercial & Marketing Consulting

Menu Design
Global Market Analysis
Shop SOP
Material Shipping

Topping Preparation

Tapioca Pearls
Jelly & Pudding
Milk Foam
All kinds of instant topping

Beverage Making

Pure Tea
Bubble Milk Tea
Flavored Milk Tea
Fruit Tea
Sparkling Layer Drink
Smoothie & Slush

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Beverage Making

Tea Base Preparation

Black tea
Green tea
Oolong Tea

Bubble Milk Tea

Sticky Brown Sugar Bubble Milk
Bubble Tea w/Creamer powder
Bubble Tea w/Fresh Milk
Matcha Latte

Smoothie & Slush

(If you have **ice blender machine**
Or we will show how to do)
Mango Slush
Strawberry Smoothie

Fruit Tea & Sparkling Layer Drink

Lychee Oolong Tea
Passion Fruit Green Tea
Mango Green Tea
Butterfly Pea Sparkling

Flavored Milk Tea

Taro Milk Tea
Strawberry Milk Tea

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專業飲品研發

Professional beverage research and development

