

Lexington launches new Barista Institute to develop coffee expertise across the business

8 months ago



Leading B&I contract caterer, [Lexington Catering](#), has launched the Lexington Barista Institute, an initiative designed to nurture and develop barista talent within the business, whilst elevating service standards.

Lexington's Barista Institute offers hands-on training to develop both essential and advanced coffee-making skills. Stephanie Rodrigues, Lexington's head of hot beverage, and an authorised [Specialty Coffee Association](#) (SCA) trainer, will introduce internationally recognised SCA barista skills and brewing certifications into the programme.

The training programme comprises four modules including barista fundamentals, grinder troubleshooting, milk steaming and latte art, ensuring team members have the technical expertise to consistently deliver high-quality beverages. Barista training will allow Lexington to raise coffee-making to international standards across the business and offer employees the opportunity to gain industry-recognised credentials.

The Lexington Barista Institute will also encourage collaboration and connection between colleagues from different parts of the business.

"Coffee isn't just a drink anymore, it is an experience and a highlight of the day," said Stephanie Rodrigues, Lexington's head of hot beverage and SCA trainer. "By developing our teams' skills and confidence, we can enhance the coffee moment we offer our clients and ensure that every cup exceeds expectations."

Matt Wood, Managing Director at Lexington, added: “We’re really proud and excited about the launch of the Lexington Barista Institute. It’s a fantastic opportunity for our teams to collaborate, learn and showcase their talents. This programme is a great example of our commitment to our people and to unlocking their full potential, while also raising the standard of the coffee we serve across our sites.”

The launch sessions over the summer saw participants practicing a variety of techniques, including intricate latte art under expert guidance. The Barista Institute will continue to roll out training opportunities across the business over the coming months.