

# Introduction to the handbook

Dear penguin,

Welcome to the Analog family! We are absolutely thrilled that you want to volunteer with us, and join the important mission that is supplying all of ITU with great coffee! Whether you are already a coffee expert, or just getting started, you probably have some questions as to how we do things in Analog. This handbook is here to answer your questions.

If you are already a barista having a look around, we hope book teaches you something new!

This book describes all facets of being a barista in Analog. It covers everything from the organisational structure of Analog, products and prices, perks, policies and much more.

## What this book is not

This book does not cover the operational side of Analog. For in-depth guides about shift tasks, machines and food administration, check out the 'Kitchen and Operations Handbook'.

For questions, please reach out to the board directly, or at [analogen@cafeanalog.dk](mailto:analogen@cafeanalog.dk)

---

Revision #7

Created Sat, Apr 17, 2021 9:11 PM by Jonas Anker Rasmussen

Updated Wed, Nov 17, 2021 8:53 PM by Emil Anker Joensen