

Contact:

0962266630

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Skills

- Specialty Coffee Expert
- Barista Trainer
- Cupping Instructor
- Coffee Tourism Guide

Languages

- English (Native)
- Spanish (Native)



DAVID MIÑO

PROFILE

- Founder of *DM Café Barista School & Roastery*
- Founder of *Legacy Specialty Coffee & Spirits*
- Founding Barista of *Isveglío Cafés* and *Barista Training School*.
- Teacher and Trainer of Baristas.

Mission: To improve coffee culture in Ecuador through education, tourism, and the internal and external consumption of Ecuadorian specialty coffee.

MAJOR ACHIEVEMENTS

- National Barista Champion 2012
- First international representative of Ecuador at the Fushan Cup Championship in China 2013
- SCAA Certified Barista
- Barista Supervisor at Starbucks Coffee, San Jose, California
- Certified Coffee Taster at Starbucks
- Trainer of Ecuadorian National Champions: 2013, 2015, 2016, 2019
- Trainer of Ecuadorian Champions in World Competitions: Seattle 2015, Dublin 2016, Amsterdam 2018, and upcoming Melbourne 2019
- Guest Lecturer at UDLA and UIDE
- Guest Panelist at CONQUITO
- Representative of ProEcuador in exhibitions and cuppings of Ecuadorian coffee in Macau and Guangzhou, facilitating sales of Ecuadorian coffee
- Speaker at multiple exhibitions in Loja organized by the Provincial Government to promote Barismo and provide consulting on green coffee handling
- Speaker at several exhibitions in Carchi organized by the Provincial Government for coffee growers

EXPERIENCE

Legacy

Founder and Chief Operating Officer

(Present)

DM Café – Barista School

Founder, Academic Director, and Instructor

2020 – Present

ISVEGLIO

Founder

Ecuador, November 2013 – 2019

Marriott International

Sales & Tourism Coordinator

Ecuador, 2010 – 2012

Coordinator with tour operators and executive client sales

Nisis

Barista Supervisor

USA, January 2008 – February 2009

Supervisor of Barista operations

Starbucks

Barista Supervisor

USA, July 2005 – July 2007

Supervisor of Barista operations, coffee taster and buyer

EDUCATION

CQI

- Roasting Specialization (2019)
- Post-Harvest Specialization (2017)

Latin America Specialty Coffee Association

- Roasting Levels 1 and 2 Specialization (2016)
- Post-Harvest Coffee Specialization (2015)
- Advanced Extraction Training (Latam SCA) (2014)

Specialty Coffee Association of America

- Barista Guild of America (2012–2013)

World Coffee Events

- Judge Workshop, National Championship in Peru

Escuela Argentina de Baristas

- Barismo (2012)

Starbucks Coffee

- Barismo and Cupping (2005–2008)

William Shakespeare School

- Bachelor of Science (2000–2004)