

Global Rankings Highlight Premier Cafes

VOCABULARY WORDS

1. **Atmosphere (noun)** /'æt.mə.sfiər/: The character, feeling, or mood of a place or situation.
Example: The café is famous for its relaxing atmosphere and modern design.
2. **Option (noun)** /'ɒp.jən/: One thing that can be chosen from a set of possibilities.
Example: Vegetarians have many food options on the new breakfast menu.
3. **Ordinary (adjective)** /'ɔː.dən.ə.ri/: Not different or special or unexpected in any way; usual.
Example: This is not an ordinary shop; it is a laboratory for coffee experts.
4. **Takeout (noun/adjective)** /'teɪk.aʊt/: Food or drink that you buy in a restaurant to eat or drink somewhere else.
Example: Most customers prefer takeout coffee because they are in a hurry for work.
5. **Expert (noun)** /'ek.spɜːt/: A person with a high level of knowledge or skill relating to a particular subject.
Example: The Brazilian coffee expert won the world championship last year.



In many urban areas, it often seems as though cafes and specialty coffee trucks occupy every street corner, making the search for a caffeine fix incredibly simple. However, with such a vast number of establishments globally, identifying the truly exceptional ones is a formidable challenge. Despite this difficulty, a specialized website titled "The World's 100 Best Coffee Shops" has attempted to rank the finest locations based on rigorous criteria.

The evaluation process focused on several key factors, including the technical quality of the brew, the proficiency of the baristas, and the overall atmosphere of the shop. Food availability and variety were also taken into consideration. Additionally, the rankings were influenced by a global voting system, allowing coffee enthusiasts from around the world to support their favorite local businesses.

Securing the top position on the list is Onyx Coffee Lab, located in the US state of Arkansas. This establishment is recognized not only for its superior coffee but also for its unconventional menu, which includes tacos and mezcal. The remaining top five positions are occupied by shops in Norway, El Salvador, and Australia. In Asia, Apartment Coffee in Singapore was distinguished as the region's best, while Japan secured two spots in the top 50: Osaka's Ult Coffee and Tokyo's Koffee Mameya Kakeru.

The Japanese entries are particularly noteworthy for their unique backstories. Ult Coffee was established by Boram Um, a Brazilian expert who achieved international fame as the 2023 world barista champion. Meanwhile, Koffee Mameya Kakeru is described as far from an ordinary establishment. While it provides standard takeout services at the entrance, the interior of the shop offers a more immersive experience. Here, dedicated enthusiasts can participate in tastings and educational sessions to deepen their understanding of different coffee varieties.

DISCUSSION

1. How much are you willing to pay for a "world-class" cup of coffee?
2. Do you prioritize the taste of the coffee or the atmosphere of the café?
3. In your opinion, why has coffee culture become so popular globally?
4. Would you travel to another city just to visit a famous coffee shop?
5. How important are food options when you are choosing a place to have coffee?
6. Do you think a barista's personality affects the quality of the experience?
7. Have you ever visited a "concept" coffee shop that offered more than just drinks?
8. Why do you think Australia and Japan are consistently ranked highly for coffee?
9. Do you prefer a quick takeout coffee or sitting down for a long period?
10. If you opened a café, what unique feature would you add to make it stand out?