



May 4th - GREEN COFFEE intermediate

10.00 – 11.00 CUPPING PROTOCOL & SENSORY LEXICON
11.00 – 12.00 COFFEE BOTANY - different varieties
14.00 - 15.00 COFFEE AGRONOMY - processing methods
15.00 - 17.00 cupping different varieties and processing methods / practical exams

May 5th - GREEN COFFEE intermediate

14.30 - 15.30 COFFEE GRADING - learning about defects and classification
15.30 - 17.00 TRANSPORT & STORAGE - how coffee is traded
17.00 - 18.00 green coffee grading & quality control management practice
18.00 – 19.00 GREEN INTERMEDIATE PRACTICAL EXAMS

May 6th - SENSORY SKILLS intermediate

14.30 - 15.30 SENSORY ANALYSIS
15.30 - 16.30 PHYSIOLOGY OF TASTES AND AROMAS
16.30 - 18.30 TRAINING TASTES AND AROMAS / practical exams

May 7th- SENSORY SKILLS intermediate

14.00 - 15.30 SENSORY TESTS in a coffee business
15.30 - 16.30 SCAA cupping form – building a Sensory vocabulary
16.30 - 18.00 TRIANGLE TESTS - PAIR CUPPINGS practical exams
18.00 – 19.00 SENSORY INTERMEDIATE PRACTICAL EXAMS

May 8th

16.00 – 18.00 CUPPING SKILLS – EXAM RETAKES - COMPETITION

May 9 th

13.30 – 15.30 written exams

May 10th - BARISTA foundation

14.00 - 16.00 Barista skills foundation theory
16.00 - 18.00 Practical training on barista skills & written exams
18.00 – 19.30 BARISTA SKILLS PRACTICAL EXAMS

May 12th

16.00 – 17.00 EXAM RETAKES