

Coffeeel
quality coffee experience

MASTER CLASS COURSE

THE PROFESSION OF COFFEE ROASTER



The programme of the Coffeel courses is structured around the requirements that are derived from the goals the participant wishes to achieve. The course modules below are indicative. They will be defined once an introductory questionnaire and an individual interview between you and the Coffeel Training Consultant have been completed.

Our coaching project in the world of coffee will become exclusive for you: training paths tailored to your needs and goals.

TOPICS COVERED

The Master Class course on the profession of coffee roaster is reserved for those who have previously attended the introductory course to the profession of Coffee Roaster. The course was created and developed following a growing demand for professional instruction on coffee roasting and further presentation on the botany of Coffee. In addition to the many topics covered, the course is divided into hours of authentic experimentation with highly professional and state-of-the-art tools.

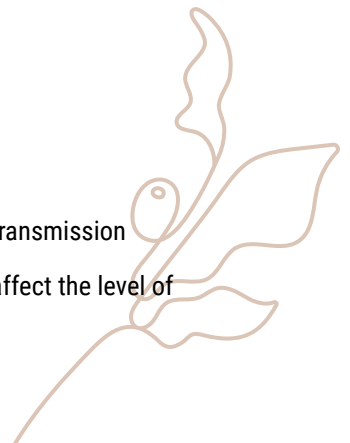
Below are the course topics and details:

DETAILS OF THE TOPICS COVERED IN THE BASIC COURSE

- Origin and meaning of the term Quality
- Coffee species: Cultivated *Coffea Arabica* and *Coffea Canephora* (Robusta)
- Different agricultural processing procedures: harvesting, drying, storage and caffeine content
- Evaluation of different methods of post-harvest coffee processing: washed, semi-washed, natural honey, wet hulled, etc.
- Coffee producing countries and their harvesting periods
- Coffee drying: natural method - mechanical method
- Decaffeination: methods and processing steps
- Green coffee: market listing, certifications and sustainability projects
- Overview of coffee market quotations at the time of purchase
- Defects and classification of green coffee
- Principles and function in the data collection procedure on Sieve, Moisture, Density

FUNDAMENTALS OF THE COFFEE ROASTING PROCESS

- Green Coffee's physical and chemical changes during roasting
- Analysis of the individual processing stages (what, how and why)
- The roaster and techniques used for roasting Energy balance, distribution and heat transmission
- Knowing, parametrising and using: humidity and temperature, when they negatively affect the level of coffee quality

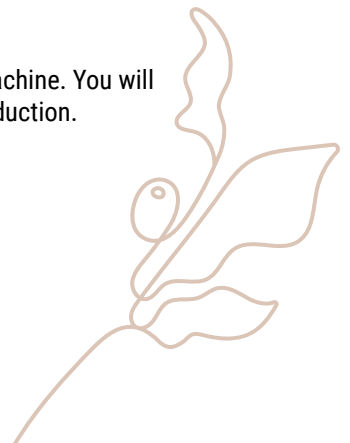


- Degassing, how to optimise it
- The importance of properly storing roasted coffee right after roasting
- Tasting coffee roasted as a single origin or as a blend; how to distinguish Arabica coffee from Robusta
- Recognising the changing aroma of coffee: depending on the variety, its origin and the roasting process
- Knowing the volatile aromatic compounds in coffee ageing
- Assessing roasted coffees using the Cupping tasting method
- Details on the coffee tasting method and filling out a cupping form
- Learning about the art of coffee blending, preparation and tasting
- How to buy green coffee: analysing and understanding a green coffee price list

WHY IS IT IMPORTANT FOR THE ROASTING PROCESS TO KNOW THE CHARACTERISTICS OF SINGLE ORIGIN, SPECIALTY AND COFFEE BLENDS?

- understanding how to create a blend (tests and evaluations)
- managing the physical and chemical reactions caused by roasting
- knowing the 5 classes of chemical compounds, fundamental constituents in Coffee Roasting
- knowingly managing the different types of Coffee cooking: Slow, Fast, Boiled, Dark, Light, Underdeveloped
- knowing the equipment and parameters measured on green coffee to be optimised for Roasting (Hygrometer, Densitometer with Synar; Sieve; Colorimeter with Roami)
- how to interpret the roasting curve and optimise coffee roasting
- knowing the importance of the ROR (Rate of Rise) and air management (AIRFLOW) during roasting
- evaluating and managing the time interval between the First and Second Crack
- understanding the function of the Water contained in the green bean during the Roasting process (chemical and physical functions)
- understanding the origin and development of roasted coffee aromas
- evaluating in-cup aromas

Individual roasting practice will be carried out on a 1.5 kg Giesen professional roaster machine. You will manage every procedure, from start-up to final cleaning of the machine at the end of production.



DURATION

4 to 5 consecutive days of full immersion training from 9:00 a.m. to 6:00 p.m. and on final day from 8:30 a.m. to 1:00 p.m.

INSTRUCTOR



FULVIO MANUELLO

SCAE graduate and certified trainer

Coffeel - Quality Coffee Experience Marketing Promoter.

KNOWLEDGE - BARISTA - BREWING - TASTING - ROASTING - GREEN COFFEE



MASSIMO FANNI

SCAE graduate and certified trainer

Coffeel - Quality Coffee Experience Consultant.

KNOWLEDGE - BARISTA - BREWING - TASTING - ROASTING - GREEN COFFEE

USEFUL INFORMATION

The courses are held in Ventimiglia, Liguria, on the border with the Côte d'Azur and Piedmont. For overnight stays, we have discount agreements with local accommodation facilities.

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Contact us for course scheduling.



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