

TRANSITION COURSE

# THE PROFESSION OF COFFEE ROASTER



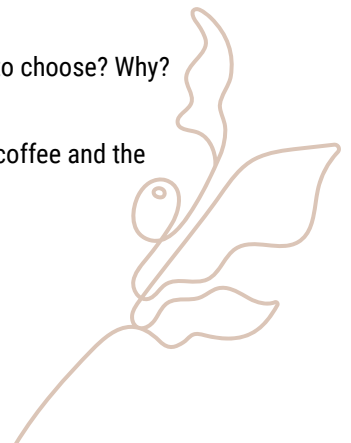
**The programme of the Coffeel courses is structured around the requirements that are derived from the goals the participant wishes to achieve. The course modules below are indicative.** They will be defined once an introductory questionnaire and an individual interview between you and the Coffeel Training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

In response to growing demand for professional courses in coffee roasting, an opportunity was created to experience the World of Quality Coffee for one day with the Coffeel Quality Coffee Experience in Ventimiglia (IM). Briefing on the Ethiopian origins of coffee and its diffusion in Arab and European society.

- Learn more about coffee Did you know that coffee is the fruit of a plant?
- Insights into the main coffee species *Coffea Arabica* and *Coffea Canephora* (Robusta). Do you know their aesthetic and organoleptic features?
- There are different ways of farming and harvesting coffee Do you know why?
- Together we will take you through a general assessment of the various methods of processing coffee beans once harvested: washed, semi-washed, natural, honey, wet hulled, etc.
- You will get to compare both a natural coffee and a washed coffee, visually and by taste, to recognise its appearance and characteristics
- You will be able to fix in your mind the main coffee producing countries and their harvesting periods.
- Overview of green coffee certifications (UTZ, Fair Trade...)
- How green coffee is classified (by size, altitude, terroir, cultivar, defects...) and what this means.
- Why is the green bean assessment done for Sieve size, Moisture, Density? What importance does the assessment have that is useful for roasting?
- Together, at the laboratory, we will see the change that green coffee undergoes as a result of roasting.
- In total participation we will experience this transformation process given by roasting the coffee beans. (in a 1.5 Kg Giesen Professional Roaster)
- Maintaining focus on the goal you seek to achieve is very important. Concentrating without dissipating your energy is the key to your success. Take stock of what you want to roast, how to enhance the value of what you want to roast and focus on why it is important to roast green coffee.
- The roaster is the tool that transforms and roasts coffee. Which one is best for you to choose? Why? Overview of different roasting methods.
- Taste single origin and blended roasted coffees. Learn to recognise Arabica variety coffee and the Robusta variety.



## DURATION

Day 1, during these hours 8:30 a.m. - 1:00 p.m. and 2:00 p.m. - 5:30 p.m.

## INSTRUCTOR



**FULVIO MANUELLO**

SCAE graduate and certified trainer

Coffeel - Quality Coffee Experience Marketing Promoter

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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T. +39 0184 841 522 | [info@coffeel.it](mailto:info@coffeel.it)

Contact us for course scheduling



# Coffeel

quality coffee experience

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[www.coffeel.it](http://www.coffeel.it)