



The pathway to Coffeeologist

The CoffeeConnoisseurEducation covers the areas of coffee sensors, cup-tasting and aroma-science. It also provides knowledge about coffee, its cultivation and processing, its botany, as well as the basics of coffee preparation. The CoffeeConnoisseur can therefore liaise between all the production and preparation issues throughout the coffee chain and guide on sensory aspects.

Date: 9th – 14th April, 2019 | Duration: 6 days | RM 6, 950.00

Location: Earthlings Coffee Workshop HQ

Includes: Examination & Certification, Name listing on CoffeeConsulate Website

Instructor: Dr. Steffen Schwarz



A veteran of the European coffee industry, and the founder of Amarella, The Coffee Store, and Coffee Consulate Institute.

His span of coffee research covers the entire coffee industry chain - from crop to cup – and is committed to promoting the concept of coffee from the perspective of natural science and advocates respect for the diversity of the species.

Learning based on CoffeeConsulate's CoffeeBasics Posters



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CoffeeConnoisseurEducation

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CoffeePreparation

Preparing coffee using different methods. Which coffees and roasting depths are suitable for which method? What is important for each method of preparing coffee? How does the preparation method affect the taste?



CoffeeAromas

Information on aroma therapy, working methods and descriptors. Instruction on various descriptors and classification of main subgroups.



CupTasting

Instruction on influencing variables in cup tasting and their impact on the flavour profile depending on disturbing factors.



SensoryAspectsOfCoffee

Sensory fundamentals for describing coffee and teaching sensory methods. Influences and impacts on taste.



CoffeeTaxonomy

Botany, coffee species, coffee varieties (lines), origin, cultivation and dispersal.



CoffeeProduction

Coffee cultivation from plant to storage.

Registration:

The CoffeeConnoisseurEducation is a combination of 6 workshops from CoffeeConsulate, Germany.

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Would you like to register for this workshop?

Then please fill out our form found at:

www.facebook.com/earthlingscoffeeHQ/

