

INTRODUCTION TO COFFEE



COURSE TYPE
theoretical and practical

DURATION
6 hours

CERTIFICATION
Certification of attendance
SCA Certification

PRICE
€ 150,00 + VAT

COURSE CONTENT

Recommended for all those approaching the world of coffee for the first time, this lesson plan aims to introduce the quality chain's main elements analysing each step, from the plant to the cup. An intense and stimulating journey will allow the attendees to learn the correct methods for making one of the most common drinks in cafés and assessing the organoleptic profiles of different blends, roasting levels, and extractions.

WHO IS THIS COURSE FOR

A course dedicated to all coffee lovers and those who wish to start a professional career in the world of coffee.

PROGRAMME

- History and origin of coffee;
- botanical varieties. Differences between Arabica and Robusta;
- countries of origin and characteristics of the coffee cultivation;
- harvesting and processing methods;
- classification and quality;
- aromatic profiles and features of the various species;
- roasting and packaging methods;
- essential criteria for making espresso;
- maintenance: the importance of regular cleaning of the equipment.

Course valid for the Introduction to Coffee certification of the SCA Coffee Diploma System.
The exam can be taken at the end of the course directly at the venue.
For more information www.scaitaly.coffee

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DOLCE O AMARO