INTRODUCTION TO COFFEE MODULE

The Introduction to Coffee course is ideal for anyone who is new to specialty coffee. It charts coffee's journey from its origins in Ethiopia to the major commodity that it is today. This course gives a general overview of the specialty coffee supply chain and explores topics such as history and cultivation, variables that affect coffee quality, basics of sensory analysis, fundamentals of roasting, factors of coffee freshness, and principles of brewing. In addition, learners will discuss the importance of water quality, cleanliness and maintenance. This interactive course also includes a cupping, an industry-specific process for evaluating coffee through a sensory experience. There is an online written exam administered upon the completion of the course.

Required Prerequisites	None	Recommended Prerequisites	None	Delivery Method	In-person, distance learning or as a combination of both.	Minimum Length	4 hrs	Required Exams | Passing Scores	Written exam | 60%

INTRODUCTION TO COFFEE – TOPIC OVERVIEW

ORIGINS AND SUPPLY CHAIN
    Origins of Coffee
    Coffee's Growing Regions
    Coffee's Journey from Farm To Cup
    The Current Coffee Industry - Producers & Consumers
    Coffee as a Plant, Fruit and Seed
    Most Common Coffee Species
    General Differences in Coffee Species
    Common Varieties of Coffee Species
    Quality - What is Specialty Coffee?
    Harvesting and Processing
 	
COFFEE ROASTING AND STORAGE
    Basics of Roasting Process
    Importance and Strategies for Prolonging Freshness
 	
SENSORY EXPERIENCE
    The Humans Senses
    Taste Recognition and Flavor Perception
    Sensory Experience Influenced by Origin and Terroir, Species, Processing, and Roasting
 	
BREWING
    Common Brewing Methods
    Brewing and Extraction Principles
    Sensory Impact of Extraction
    Introduction to Cupping
 	
IMPACT OF WATER QUALITY AND TEMPERATURE
 	
CLEANING AND MAINTENANCE