



## **GREEN COFFEE MODULE**

Green coffee courses cover concepts and skills relevant to the evaluation, trade and handling of green coffee. Content of these courses include applicable aspects of botany, coffee farming, processing, grading, storage, transport, markets, certifications, contracts and more.

**Green Coffee** can be studied at three different levels within the SCA Coffee Skills Program:

### **Green Coffee Foundation**

The Green Coffee Foundation course introduces basic concepts regarding the production, trade and evaluation of green coffee. Participants will learn about the specialty coffee supply chain from farm to roaster, including cultivation, harvesting, processing, drying, shipping, storage, and delivery. Within this supply chain, learners take a closer look at the principles of coffee growing, processing, grading, trade and portfolio management. Practical learning objectives and activities prepare the learner to conduct basic assessments of green coffee. A written exam tests theoretical knowledge based on Foundation course learning objectives.

<b>Required Prerequisites</b>	None	<b>Recommended Prerequisites</b>	Introduction to Coffee	<b>Delivery Method</b>	In-person, distance learning or as a combination of both.	<b>Minimum Length</b>	7 hrs	<b>Required Exams   Passing Scores</b>	Written exam   60%
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### **Green Coffee Intermediate**

The Green Coffee Intermediate course builds on the knowledge gained in the Green Coffee Foundation course and prepares the learner for more complex job functions found in the green coffee profession. Learners will take a deeper and balanced look at botany, agronomy, seasonality, processing, resting, shipment, storage, decaffeination, markets, certifications, transactions, and quality differentiation. Learners are also introduced to grading, defects and positive attributes as they relate to green coffee contracts. A written exam tests intermediate course knowledge while a practical exam assesses the learner's ability to grade coffee by size; identify physical defects; visually differentiate samples based on process, species and variety; detect sensory defects; and conduct basic procedures of sample analysis.

<b>Required Prerequisites</b>	None	<b>Recommended Prerequisites</b>	Introduction to Coffee, Green Foundation, and Sensory Skills Foundation	<b>Delivery Method</b>	In-person or as a combination of in-person for practical elements and distance learning for theory.	<b>Minimum Length</b>	14 hrs	<b>Required Exams   Passing Scores</b>	Written exam   70% Practical exam   70%
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### **Green Coffee Professional**

The Green Coffee Professional course builds on the concepts and skills introduced in the Green Coffee Intermediate course and prepares the learner for managerial job functions found in the green coffee profession. This interactive course covers key aspects of coffee botany, impact of climate change, farm management, processing methodologies, common sensory defects, sample analysis, futures markets as they relate to green trade, portfolio management, factors in the costs of green coffee production, contract considerations, targeted purchasing plans, supplier assessments and third-party accreditations. A written exam tests professional course knowledge while a practical exam assesses the learner's ability to identify certain sensorial defects, conduct sampling processes for consistency, create standards for a client, analyze samples and make purchasing decisions.

<b>Required Prerequisites</b>	Green Coffee Intermediate	<b>Recommended Prerequisites</b>	Sensory Skills Intermediate and Roasting Intermediate	<b>Delivery Method</b>	In-person or as a combination of in-person for practical elements and distance learning for theory	<b>Minimum Length</b>	21 hrs	<b>Required Exams   Passing Scores</b>	Written exam   80% Practical exam   80%
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**GREEN COFFEE COURSES – TOPIC OVERVIEW**

Foundation	Intermediate	Professional
<p><b>BOTANY</b> Common Varieties of Coffee Species The Global Spread of Coffee Climate Considerations for Coffee Species Physical Differences in Coffee Species</p> <p><b>WORLD PRODUCTION</b> Distribution of Species Origin Statistics</p> <p><b>COFFEE FARMING</b> Land and Plant Management Overview</p> <p><b>POST-HARVEST PROCESSING</b> Coffee Cherry Anatomy Harvesting Practices Washed Processing Natural Processing Pulped-Natural Processing Drying Milling Grading</p> <p><b>MARKETS</b> Introduction to Futures Markets Introduction to Coffee Futures Market</p> <p><b>STORAGE AND TRANSPORT</b> Common Transport Systems Storage Time &amp; Conditions</p> <p><b>CERTIFICATION</b> Market Differentiation Third-Party Accreditation</p> <p><b>DECAFFEINATION</b> Characteristics of Decaffeinated Coffee Characteristics of Caffeine</p> <p><b>EQUIPMENT AND MAINTENANCE</b> Sizing/Grading Screens Moisture Meters</p>	<p><b>BOTANY</b> Botanical Origins of Coffee Coffee Species, Varieties, Global Spread</p> <p><b>WORLD PRODUCTION</b> Evolution of Production and Consumption Areas of Growth</p> <p><b>COFFEE FARMING</b> Size and Location of Farms Plant Management Climate Considerations Crop Year/Seasonality Impact of Shade and Terroir</p> <p><b>PROCESSING METHODOLOGY</b> Weights and Conversions Coffee Cherry Anatomy Harvesting Practices Washed Processing Natural Processing Pulped-Natural Processing Drying, Resting, Grading Risks of Drying Defects and Ochratoxin A (OTA)</p> <p><b>MARKETS AND CONTRACTS</b> Market Fundamentals Arbitrage Spot Pricing Differentials, Outright Prices Contract Formulation, Incoterms</p> <p><b>STORAGE AND TRANSPORT</b> Bagging Weights and Bagging Technology ICO Bag Marks Transport Considerations, Shipping Documents Landing Protocols at Port of Destination Storage and Water Activity Considerations</p> <p><b>CERTIFICATION</b> Systems and Third-Party Accreditation</p> <p><b>DECAFFEINATION</b> Decaffeination Workflow and Methods Legal Criteria for Decaffeination</p> <p><b>GREEN COFFEE ANALYSIS VENUE &amp; OPERATIONS</b></p>	<p><b>BOTANY</b> Genetic Diversity and Plant Breeding Research Traditional and Modern Arabica Varieties Green Coffee Seed Composition</p> <p><b>IMPACT OF CLIMATE CHANGE</b> On General Horticulture, Cultivation and Production Mitigation and Adaptation Strategies</p> <p><b>COFFEE FARMING</b> Soil, Input and Shade Management Pests and Diseases of Coffee</p> <p><b>PROCESSING METHODOLOGY</b> Cherry Quality, Harvesting Technologies Pulping and Mucilage Removal Technologies Fermentation, Experimental Variations Water Management in Processing Drying Technologies</p> <p><b>GRADING</b> Visual Defects and Sensory Defects Assessing Relative Sensorial Qualities</p> <p><b>STORAGE AND TRANSPORT</b> Pre-Export Transport, Packaging and Bagging Sea Transport and Landing Procedures Regulatory Considerations</p> <p><b>DECAFFEINATION</b> Position in Supply Chain and Cost Considerations</p> <p><b>CERTIFICATION</b> Components and Impact of Certifications Program</p> <p><b>INTREPRETING PRODUCTION DATA</b></p> <p><b>FUTURES MARKETS</b> Currency Exchanges and Market Mechanisms Deliverable Growths and Certified Stocks Spread Hedging and Options Technical Market Analysis</p> <p><b>PLANNING &amp; FINANCIAL MANAGEMENT</b> Purchasing Strategy and Risk Management Seasonality and Optimum Purchase Times Finance and Storage Costs</p>