



BREWING MODULE

The Brewing courses cover numerous brewing coffee methods as well as the brewing variables that affect quality. Hands on learning is emphasized with a focus on grind profiles, brewing methods, coffee strength measurements, and coffee extraction charting.

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

Brewing Foundation

The Brewing Foundation course introduces the learner to the different methods of brewing coffee. The learner will receive theoretical and practical hands-on instruction for a range of devices including automatic and manual gravity brewers, as well as other commonly used brewers within their local culture. Practical learning objectives and activities prepare the learner to produce a tasty brew based on an understanding of the essential brewing elements and an analysis of their brew results. A written exam tests theoretical knowledge based on Foundation course learning objectives.

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| Required Prerequisites | None | Recommended Prerequisites | Introduction to Coffee | Delivery Method | In-person, distance learning or as a combination of both. | Minimum Length | 7 hrs | Required Exams Passing Scores | Written exam 60% |
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Brewing Intermediate

The Brewing Intermediate course builds on the concepts and skills introduced in the Foundation course. It is ideal for someone who has brewing experience and wants to further explore how to improve coffee quality. This course covers a wide range of topics, including an exploration of the brewing process in terms of device usage, extraction order and wetting; the essential elements of brewing and their individual influence on the final cup; the scientific measurement of extracted coffee strength and charting a coffee's extraction; analysis of brewed coffee and espresso and adjustments to consider in order to deliver a correctly extracted, well balanced cup and finally, the importance of cleaning and maintenance. A written exam tests intermediate course knowledge while a practical exam assesses the learner's ability to identify strength and extraction differences in brewed coffee; prepare brews from different devices and diagnose how to correct the recipe for a poorly brewed coffee from an automatic filter brewer.

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

The Brewing Professional course builds upon the concepts and skills introduced in the Brewing Intermediate course. Learners take a deeper and more scientific look at the essential elements of good brewing, what happens when brewing parameters are manipulated, and how to master navigation of the coffee brewing control chart. Learners will gain a deeper understanding of water and its impact on brewing, specifically utilizing the ideals of aim, measure, and treatment. The most powerful tools that a professional brewer possesses are an analytical mind and the ability to process and manipulate a multitude of changing variables. These variables help the brewer to understand how best to interpret the information and then offer a solution or opinion that will improve the coffee quality, service, and delivery for their clients. A written exam tests professional course knowledge while a practical exam tests the skills described above based on different working activities carried out during the course.

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| Required Prerequisites | Brewing Intermediate | Recommended Prerequisites | Brewing Foundation and Sensory Skills Foundation | Delivery Method | In-person or as a combination of in-person for practical elements and distance learning for theory | Minimum Length | 21 hrs | Required Exams Passing Scores | Written exam 80% Practical exam 80% |
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BREWING COURSES - TOPIC OVERVIEW

| Foundation | Intermediate | Professional |
|---|---|---|
| <p>COFFEE KNOWLEDGE Coffee Origins Sensory Impact of Species and Process Freshness</p> <p>BREWING METHODS AND EQUIPMENT Brewing Methods and Devices Grinders</p> <p>BREWING GUIDELINES Seven Essential Elements of Brewing Coffee to Water Ratio Device or Culturally Suitable Ratios Impact of Grind Setting on Extraction, Flow Rate Brewing Time Water Temperature Brew Turbulence Water Quality Filter Media Holding Hot Brewed Coffee</p> <p>BREWING PROCESS</p> <p>BREW ANALYSIS Describing the Brew Balanced Brew Optimum Extraction and Concentration SCA Brewing Control Chart</p> <p>MAINTENANCE Equipment Cleaning</p> | <p>COFFEE KNOWLEDGE History Roast Levels Freshness</p> <p>BREWING METHODS AND EQUIPMENT Grinder Burr Types</p> <p>BREWING GUIDELINES 7 Essential Elements of Brewing Coffee to Water Ratio Principles and Effect on Soluble Yield Device or Culturally Suitable Ratios Grind Setting Principles and Effect on Solubles and Flow Rate Brewing Time Water Temperature Principles Cold Brewing Brew Turbulence Water Quality Filter Media</p> <p>BREWING PROCESS Gravity Brewers Usage Brewing Processes - Principles, Extraction of Solids and Importance of Completing Brewing Cycle Wetting (Blooming): Causes, Quantities and Extraction Impact</p> <p>BREW ANALYSIS Describing the Brew Balanced Brew Optimum and Maximum Solubles Yield (Extraction) Optimum Concentration SCA Brewing Control Chart - Usage, Measuring and Calculations</p> <p>MAINTENANCE Equipment Cleaning</p> | <p>COFFEE KNOWLEDGE Roast Level</p> <p>BREWING METHODS AND EQUIPMENT Gravity Filter Shapes Recommended Bed Depth Effect of Device Shape on Bed Depth Effect of Device Shape on the Finished Brew</p> <p>BREWING GUIDELINES 7 Essential Elements of Brewing Grind Setting - Particle Size Distribution Particle Size Ranges Factor Influencing Particle Size Distribution Methods for Measuring Particle Size Distribution Effect of Particle Size Distribution on the Brew Brewing Time, Filter Media Water Temperature - Effect on Extraction Rates of Different Soluble Compounds Effect on Sensory Aspect of Brewed Coffee Brew Turbulence Water Quality - Origin, Recommendation and Requirements, Alkalinity, Total Hardness, Electrical Conductivity, Treatment Methods, Testing, Sensory Outcomes on Brewed Coffee</p> <p>BREWING PROCESS Brewing Device Usage - Gravity Brewers Brewing Processes Wetting (Blooming): Water Quantity, Wettability, Calculating Yield Based on Water Retention, Wetting Phase and Finished Brew Relationship and Wetting Application</p> <p>BREW ANALYSIS Describing the Brew Balanced Brew Solubles Yield & Concentrations</p> <p>MAINTENANCE Grinder Burrs Quality and Replacement Requirement</p> <p>BYPASS Benefits of Using Bypass Calculate, Measure and Chart Bypass Sensory Impact of Bypass</p> |