



**COFFEE  
SKILLS  
PROGRAM**



# EDUCATION





SPECIALTY  
COFFEE  
ASSOCIATION

EDUCATION

# PROMOTING EXCELLENCE IN SPECIALTY COFFEE

**The Specialty Coffee Association (SCA)** is a non-profit organization that represents thousands of coffee professionals, from producers to baristas all over the world.

Administered by the SCA and taught by Authorized SCA Trainers (ASTs) around the globe, the **Coffee Skills Program (CSP)** offers education for every stage of your career.

# COFFEE SKILLS PROGRAM

KNOWLEDGE  
FOR EVERY STAGE  
OF YOUR CAREER

SPECIALTY COFFEE IS A DIVERSE INDUSTRY AND WE ARE HERE TO HELP YOU DEVELOP YOUR PASSION AND SHARPEN YOUR SKILLS.

**THE COFFEE SKILLS PROGRAM (CSP)**  
ALLOWS YOU TO CHOOSE THE EDUCATION  
PATH THAT SUITS YOUR INTERESTS AND  
NEEDS.



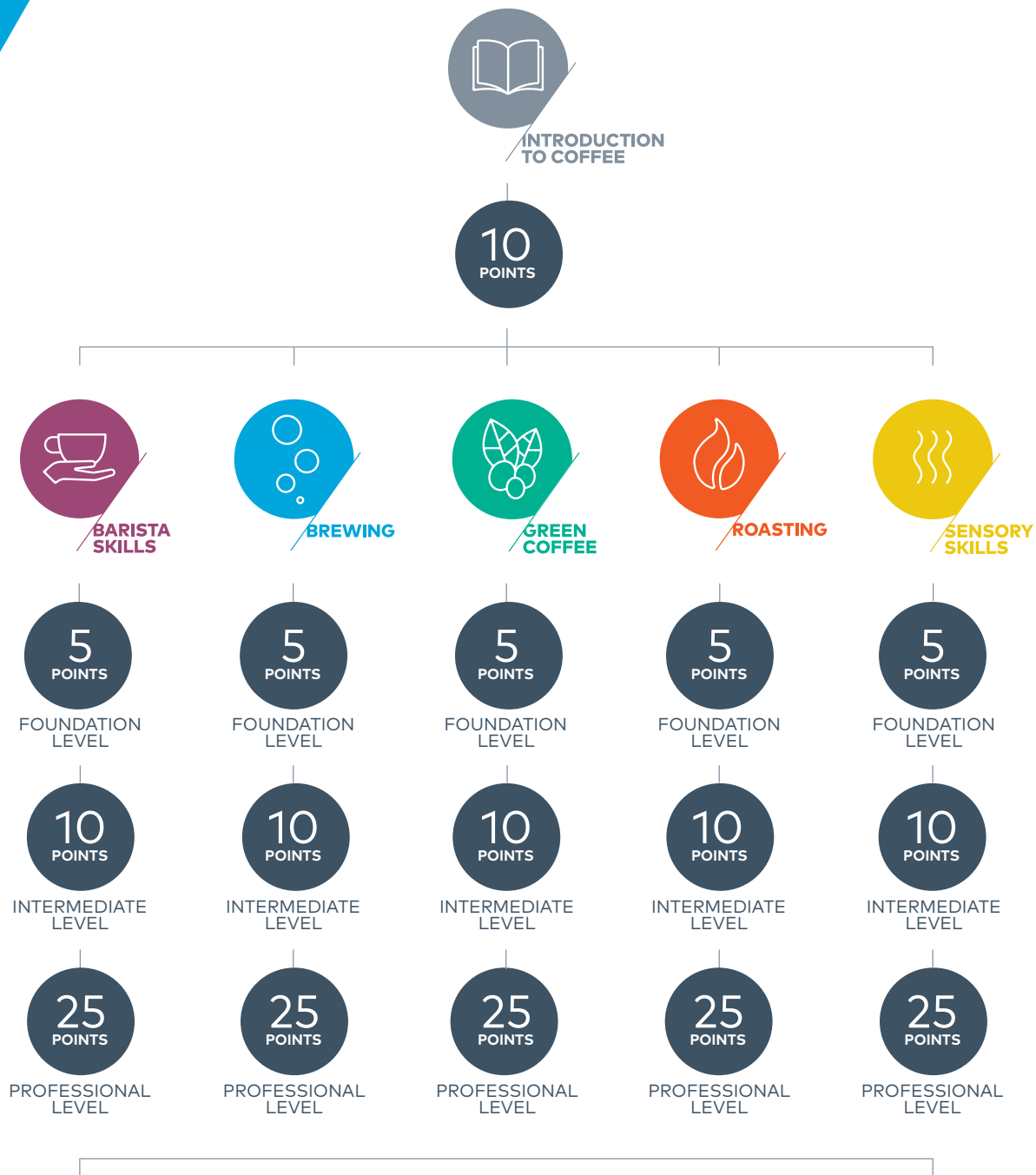
# HOW IT WORKS

## 6 MODULES. 3 LEVELS. 1 DIPLOMA.

The program consists of six different modules:

Introduction to Coffee, which is available at one level, and five specialist modules; Barista Skills, Brewing, Green Coffee, Roasting and Sensory Skills.

Each of the specialist modules is available at three different levels, with points attached at every stage. You may choose the modules that fit your interests and needs. Once you have achieved 100 points, you will be awarded the SCA Coffee Skills Diploma.



100 POINTS = THE SCA COFFEE SKILLS DIPLOMA

# 6 MODULES

CHOOSE THE  
MODULES THAT  
INTEREST YOU



## INTRODUCTION TO COFFEE

### INTRODUCTION TO COFFEE

Learn about coffee's journey from its origins in Ethiopia to the major commodity it is today. From growing the cherries through grading, roasting, and brewing, this module provides an overview of the coffee value chain.



## BARISTA SKILLS

### BARISTA SKILLS MODULE

Learn the practical skills you need behind the espresso bar: learn how to set your grinder, milk techniques and latte art, health and safety, customer service, and basic business practices.



## BREWING

### BREWING MODULE

Learn about the variety of methods for brewing coffee and the brewing variables that affect quality. The Brewing module provides hands-on learning on grind profiles, brewing methods, measuring coffee strength and charting a coffee's extraction.







## GREEN COFFEE MODULE

Learn about the key concepts surrounding green coffee: production, processing, grading, shipping, storage, arrival at destination, as well as coffee contracts and portfolio management.



## ROASTING MODULE

Learn about the roasting process, including roast cycle, roast levels, identifying defects, the physical changes that beans undergo during the roasting process, as well as workspace management and lean production.



## SENSORY SKILLS MODULE

Learn about the essentials of sensory evaluation in a practical and interactive manner. Sensory Skills investigates the way we perceive what we taste, how to evaluate coffee's natural characteristics, and implementing this knowledge in business.



# 3 LEVELS

EACH LEVEL EARNS YOU POINTS TOWARDS THE 100 REQUIRED FOR THE SCA COFFEE SKILLS DIPLOMA

## FOUNDATION LEVEL

The Foundation level provides a first taste of a specific coffee discipline and is a great way to get insight into a module to help you decide if you want to go on to learn more.

The Foundation level requires no previous experience. Courses at this level usually take 1 day.

5  
POINTS

## INTERMEDIATE LEVEL

The Intermediate level is suitable if you are already part of the industry, working in the field covered by the module, and have a firm knowledge of the basic skills.

Experience working in the field is recommended for this level. Courses at the Intermediate level usually take a minimum of 2 days.

10  
POINTS

## PROFESSIONAL LEVEL

The Professional level is suitable if you want to pursue specialist knowledge at a high level in your subject.

Success at this level should indicate to employers competence to work in the field. Extensive relevant experience is recommended before attempting this level. Candidates must hold the Intermediate qualification in the module.

Courses at this level would be expected to take a minimum of 3 days.

25  
POINTS



A woman with dark hair is shown from the chest up, looking down at a large quantity of dark coffee beans she is holding in both hands. The background is dark and out of focus. The image is partially obscured by a teal geometric shape on the left side of the page.

# REGISTER FOR YOUR FIRST COURSE TODAY

CSP courses are taught by hundreds of Authorized SCA Trainers (ASTs) in locations around the globe. ASTs are coffee professionals who use their knowledge and training skills to deliver CSP courses. ASTs deliver course content and assess the written and practical examinations required to pass each module, audited by the SCA.

**Visit [sca.coffee/education](https://sca.coffee/education) to find a course near you.**

Questions? We're here to help.  
Email us at [education@sca.coffee](mailto:education@sca.coffee)

# PRICING

Your AST will usually charge a fee for the educational courses you take leading up to the qualification. The course fee will usually reflect its length, skills level, and the costs involved in running it, and is at the discretion of the AST.

SCA charges a fee for administering the exam and awarding the certificates. Pricing for each level is listed below.

LEVEL	POINTS	PRICE OF CERTIFICATION (COURSES PRICED INDIVIDUALLY)	
		SCA MEMBERS	NON-MEMBERS
INTRODUCTION TO COFFEE	10	60EUR/72USD	60EUR/72USD
FOUNDATION	5	60EUR/72USD	60EUR/72USD
INTERMEDIATE	10	100EUR/120USD	180EUR/216USD
PROFESSIONAL	25	180EUR/216USD	270EUR/325USD





[www.sca.coffee](http://www.sca.coffee)

