

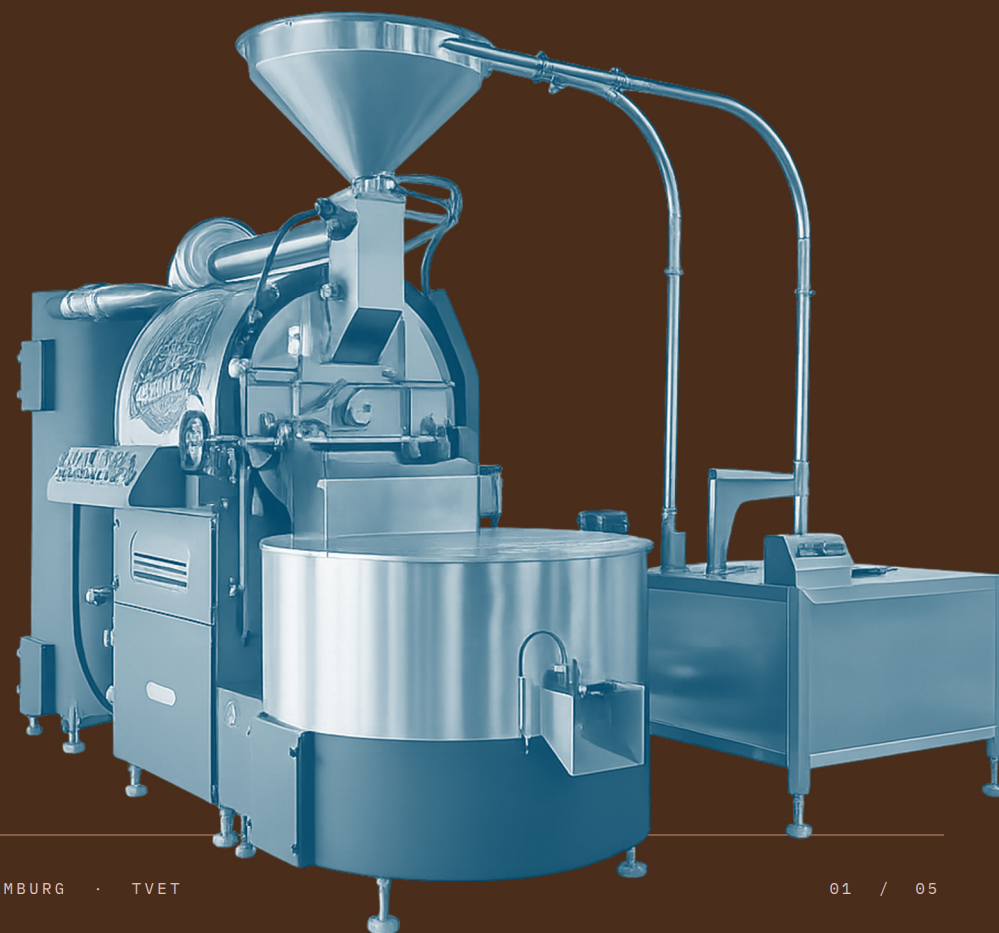


PRACTICAL **CURRICULUM**
ROASTING, SENSORY & MARKETING · FULL-TIME

COFFEE ROASTERY WORKSHOP

A complete, practice-based training
programme for the craft coffee roastery.

From green coffee to the cup.



THE PROGRAMME

A good roast is no accident. This programme builds the skill for it, from green coffee to the cup.



24

CORE MODULES

400_h

TECHNICAL LEARNING

90₊

PRACTICAL EXERCISES

6

ELECTIVE MODULES

1 years

FULL-TIME

Coffee Roastery Workshop is a practice-based full-time programme for the craft coffee roastery.

Across twenty-four core modules, trainees work from product knowledge and green coffee grading through sensory work, roasting technology and profile development to packaging, labelling and marketing.

The focus is on the workshop throughout. Learning takes place at the sample roaster, the shop roaster, the cupping table and the packaging station, with around 1,500 hours of technical learning and over 75 assessed exercises.

Every module ends with an assessed examination piece, so that competence shows in real work and not on paper. Six elective modules and the final workplace project can be added freely.

The programme is offered as a curriculum, as a matching equipment specification or as a turnkey package for the site.



PRACTICAL CURRICULUM

24 modules

From product knowledge and green coffee grading through sensory work, roasting technology and profile development to packaging, labelling and marketing, closing with the final workplace project.



MODULE

01 – 24 · BY PHASE

01 Coffee & value chain

FUNDAMENTALS

09 Cleaning & sorting

GREEN COFFEE & SENSORY

17 Quality & traceability

QUALITY & LAW

02 Botany, species & varieties

FUNDAMENTALS

10 Sensory & cupping (CVA)

GREEN COFFEE & SENSORY

18 Labelling, law & export

QUALITY & LAW

03 Harvest & post-harvest

FUNDAMENTALS

11 Roast tech & heat control

ROASTING & PRODUCTION

19 Maintenance & emissions

QUALITY & LAW

04 Hygiene, HACCP & safety

FUNDAMENTALS

12 Roast process & chemistry

ROASTING & PRODUCTION

20 Barista & presentation

QUALITY & LAW

05 Workshop & machine studies

FUNDAMENTALS

13 Roast profiles & logging

ROASTING & PRODUCTION

21 Costing & pricing

BUSINESS & MARKET

06 Goods receipt & sampling

GREEN COFFEE & SENSORY

14 Roast defects & correction

ROASTING & PRODUCTION

22 Brand, sales & advice

BUSINESS & MARKET

07 Green coffee grading

GREEN COFFEE & SENSORY

15 Blending & recipe control

ROASTING & PRODUCTION

23 Setting up a micro roastery

BUSINESS & MARKET

08 Storage & conveying

GREEN COFFEE & SENSORY

16 Grinding, degassing, packing

ROASTING & PRODUCTION

24 Action competence & team

BUSINESS & MARKET

EQUIPMENT

Trained on roaster and laboratory.



01

Goods receipt & green coffee store

Scales, sampling probes, sack handling, rack and silo storage, climate control.

02

Cleaning, sorting & conveying

Screening and sorting equipment, destoner, batch scales, conveying and feeding systems.

03

Roasting technology

Sample roaster and shop roaster, exhaust and cooling systems, probes, profiling software.

04

Grinding, degassing, packing

Grinders, degassing vessels, dosing and filling systems, valve bags, labelling.

05

Quality laboratory & sensory

Moisture and colour measurement, defect analysis, cupping table, scales, reference material.

06

Barista, sales & operations

Espresso machines, filter brewing, sales counter, cleaning, maintenance and protective equipment.

~130 ITEMS · 6 CATEGORIES

BRING THE PROGRAMME TO YOUR SITE

LET US GET STARTED.

AVAILABLE AS · **Turnkey**

Consulting

Equipment

Delivery

Curriculum

Installation

