

# FROM THE BEAN TO THE ESPRESSO

ONE-DAY COURSE



## Course information

This course is aimed at participants who wish to have intensive knowledge of coffee preparation and possible influencing factors.

In both theoretical and practical seminar modules, you will gain expert knowledge of the four quality factors: the roasting of coffee, machinery, water and human beings.

## Course terms and conditions

- Existing basic knowledge and / or participation in the day course "360° coffee knowledge"
- Course fee: CHF 330,00
- Course size: The course will take place with minimum 4, maximum 8 participants.
- The entire course fee will still be charged if a cancellation is made 7 days or less before a course schedule date.

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## Course objectives

- Participants acquire basic knowledge on the quality factor water and are conscious of their responsibility for maintaining quality at a high level.
- The participants understand the coffee brewing process and know the factors that influence the results in the cup when brewing.
- The participants also become aware of the skilled handling of roasted coffee and coffee machines. They know then how to perfectly serve coffee.
- Participants find out how to keep coffee quality at a high level at their own company or in their everyday lives.

## Course content

We will cover basic knowledge on the quality factors of water, substances in water and filter methods.

You will experience how the bean is brought to life during brewing. Discover how the individual brewing parameters change the results in the cup.

You will experience how the bean is brought to life during brewing. You will learn the different parameters and their influences during grinding and brewing. You will develop the ability to execute settings and adaptations.

You will experience the many facets of coffee and learn how, with a bit of attention and care, you can keep coffee quality at a high level.

## Daily schedule

09:00 – 09:15 a.m.	<b>Welcome to the Schaerer Coffee Competence Centre</b> Welcoming coffee and start to the day
09:15 – 09:45 a.m.	<b>The fascinating world of coffee</b> Introduction and discussion
9:45 – 10:00 a.m.	<b>What influences coffee quality?</b> Group work
10:00 – 10:45 a.m.	<b>Water</b> Substances in water, water quality, filtering techniques
10:45 – 11:00 a.m.	<b>Break</b>
11:00 – 11:30 a.m.	<b>Grinder</b> Quality factors, freshly ground, grinding fineness
11:30 – 12:30 p.m.	<b>Coffee preparation</b> Brewing pressure, brewing time, brewing temperature
12:30 – 1:30 p.m.	<b>Lunch</b>
1:30 – 2:00 p.m.	<b>The human quality factor</b> Hygiene, presentation and service
2:00 – 3:00 p.m.	<b>If the coffee doesn't taste good</b> Sampling and sharing of experiences
3:00 – 3:15 p.m.	<b>Break</b>
3:15 – 4:15 p.m.	<b>Coffee recipes</b> Milk and milk foam, classic coffee beverages, coffee creation
4:15 – 4:30 p.m.	<b>Conclusion</b> Questions and discussion, retrospect