On-site Training

Often the most effective training is one that involves your whole team. Team building can be an essential ingredient in creating the climate and results that enhance your business, create a better work atmosphere, and encourage positive employee input.

Core Essentials Program:

Day One - Understanding Green Coffee

- **Sensory Evaluation of Coffee’s Fragrance & Flavor**
  Introduction to the Skill and Science of Cupping
- **Cupping and Tasting**
  Varieties of Coffee From Around The World
- **Green Coffee Processing**
  Understanding Various Types of Preparations
- **Green Coffee Grading**
  Varieties of Standards Throughout The World
- **Identifying Specialty and Commercial Coffees**
  Physical Cues to Coffee Quality
- **Cupping and Tasting Key Characteristics**
  Judging Body, Acidity, and Varietal Distinctions
- **The Job of the Coffee Broker**
  From the Farmer to the Roaster
- **Purchase Planning**
  Meeting Inventory Needs Year Round in a Changing Market

Day Two - The Art and Science of Coffee Roasting

- **Roaster Technology**
  Reviewing Your Renegade Roaster’s Design
- **Roaster Adjustments**
  Understanding Machine Variables of Air Flow, Burner Output, and More
- **Roasting For Flavor**
  Reviewing the Parameters for the Spectrum of Quality Roasts
- **Creating the Roast Profile**
  Understanding Your Renegade Roaster Controller
- **Understanding Roast Imperfections**
  Recognizing Roast Imperfections & How to Avoid Them
Day Three - Roasting & Blending

• **Blending**
  Combining Coffees to Enhance Flavor - Developing Your Blends

• **Roaster Control Systems**
  Combining Technology & Craft Skills

• **Roaster Installation**
  Key Items You Should Know

• **Afterburner Technology**
  Design Parameters, EPA Requirements, and More

• **Getting the Most From Your Inventory**
  Combining Green Selection, Roast Profiles, and Blend Formulas

Day Four - Grinding, Brewing, and Business

• **Grinding Technology**
  Grinder Designs for Preserving Flavor and Aroma - Controlling Particle Size and Product Quality

• **Brewing Methods**
  Coffee to Water Ratios and Degrees of Extraction

• **Espresso**
  Unique Requirements for a Unique Brewing Method

• **Quality Control, Maintenance, and Record Keeping**
  Key Items Developing Your Own QC System

• **Business Planning and Expansion**
  Key Considerations for the Continual Development of Your Business

Robert Hensley is the founder and chief trainer of the Coffee Training Institute. Anyone interested in learning more may visit his website, [www.specialtycoffee.com](http://www.specialtycoffee.com) or contact Mr. Hensley through his office at 650 259-9308.