

Day 1 // Wednesday 4 October				
From 09:00	CDS Foundation Roasting Class by Filip Akerblom and Morten Münchow <i>Beginner</i> <i>Please note - additional registration fees are required to take this class</i> Champions League			
16:00	Attendee Registration The Restaurant			
18:00	Welcome to Roaster Camp Champions League			
	Cupping Protocol by Joanna Alm & Konrad Oleksak Champions League			
19:00	Welcome Dinner Dining Room			
20:00	Team Challenge Announced Champions League			
Day 2 // Thursday 5 October				
From 07:00	Breakfast/Importer Cuppings			
09:00	Hands-on class: Heat Transfer by Rob Hoos <i>Advanced</i> Champions League	How To Set-up A Roastery by Olga Miroshnichenko <i>Beginner</i> Lech Poznan	Colour Reading: How Colour Affects Flavour by Mans Akne Andersson <i>All</i> Mcr United	Green Coffee Defects by Filip Bartelak <i>Beginner</i> Bar Room
10:00				
11:00			Expanding Your Roastery Business by Filip Akerblom <i>Intermediate</i> Bar Room	Sample Roasting: Single Barrel by Kaya Caretta <i>Intermediate</i> Mcr United
12:00				
13:00	Lunch Dining Room			
14:15	Processing: Fermentation & Research From Origin by Felipe Croce			
15:15				
16:00	Panel: Results and Discussion From Sustainability Survey by tbc			
17:00				
18:00	Free time/Importer Cuppings			
19:00	Dinner Dining Room			
20:00	Team challenges			
Day 3 // Friday 6 October				
From 07:00	5k run or yoga			
09:00	Hands-on class: Flavour Development by Rob Hoos & Morten Münchow <i>Intermediate</i> Champions League	How To Build A Strong Brand In Specialty Coffee by Ingri Johnsen <i>All</i> Lech Poznan	Production Planning by Anne Cooper <i>All</i> Mcr United	Quality Control: Moisture Reading & Water Activity by Ian Fretheim <i>Beginner</i>
10:00				
11:00			Using the SCA Cupping Form by Filip Bartelak <i>All</i> Bar Room	Roasting For Competitors by Joanna Alm <i>All</i> Mcr United
12:00				
13:00	Lunch Dining Room			
14:15	Assessing Quality: Judging Cup Of Excellence by Sherri Johns			
15:15				

16:00	Panel: Economics Of The Roastery - SCA Financial Benchmarking study by Heather Ward			
17:00	Free time/Importer Cuppings			
18:00				
19:00	Dinner/BBQ Outdoor Terrace			
20:00	Karaoke Party Night			
Day 4 // Saturday 7 October				
07:00	Breakfast/Importer Cuppings			
09:00	Hands on: Environmental Temperature by Alexandru Nicolae <i>Intermediate</i> Champions League	Development Time by Jamie Banwell <i>Intermediate</i> Bar Room	Roastery Maintenance by Konrad Oleksak <i>All</i> Mcr United	Basics of Green Coffee Contracts by Aurélie Mbonigaba <i>All</i> Lech Poznan
10:00			Espresso Brewing by Luca Pompei <i>Intermediate</i> The Restaurant	Roasting For Different Brewing Methods by Mans Akne Andersson <i>All</i> Mcr United
11:00	Team Challenge Cupping And Awards			
12:00	Champions League			
13:00	Packed lunch End Departures			