

Day 1 // Wednesday 4 October				
From 09:00	<b>CDS Foundation Roasting Class</b> by Filip Akerblom and Morten Münchow <i>Beginner</i> Please note - additional registration fees are required to take this class <b>Champions League</b>			
16:00	Attendee Registration <b>The Restaurant</b>			
18:00	Welcome to Roaster Camp <b>Champions League</b>			
	<b>Cupping Protocol</b> by Joanna Alm & Konrad Oleksak <b>Champions League</b>			
19:00	Welcome Dinner <b>Dining Room</b>			
20:00	Team Challenge Announced <b>Champions League</b>			
Day 2 // Thursday 5 October				
From 07:00	Breakfast <b>Dining Room</b>			
07:30	<b>Fresh Offerings from Latin America</b> with Falcon Coffees <b>Manchester United</b>	<b>17 years and counting</b> with Caravela <b>Fitness Room</b>		
09:00	<b>Hands-on class: Heat Transfer</b> by Rob Hoos <i>Advanced</i> <b>Champions League</b>	<b>How To Set-up A Roastery</b> by Olga Miroshnichenko <i>Beginner</i> <b>Lech Poznan</b>	<b>Colour Reading: How Colour Affects Flavour</b> by Mans Akne Andersson <i>All</i> <b>Mcr United</b>	<b>Green Coffee Defects</b> by Filip Bartelak <i>Beginner</i> <b>Fitness Room</b>
10:00				
11:00			<b>Expanding Your Roastery Business</b> by Filip Akerblom <i>Intermediate</i> <b>Fitness Room</b>	<b>Sample Roasting: Single Barrel</b> by Kaya Caretta <i>Intermediate</i> <b>Mcr United</b>
12:00				
13:00	Lunch <b>Dining Room</b>			
14:15	<b>Fermentation: Should Coffee Be Treated Like Wine?</b> by Felipe Croce			
15:15				
15:45	<b>Panel: Results and Discussion From Sustainability Survey</b> by Sherri Johns, Edwin Harrison, Edgard Bressani & Anna Oleksak			
16:30	<b>Coffee Degassing: Impact On Freshness And Extraction</b> by Samo Smrke			
17:15	Team Challenge Roasting Time <b>Champions League</b>			
17:15	<b>Fresh Offerings from East Africa</b> with Falcon Coffees <b>Mcr United</b>	<b>Fresh Crop Brazil: Connect With The Grower</b> with Algrano <b>Fitness Room</b>	<b>Hello Europe, Ally Coffee Current Range</b> with Ally <b>Champions League</b>	Meet & Greet: #ShesTheRoaster <b>The Pub</b>
18:15	<b>Innovations In Coffee, From Mexico To Nicaragua</b> with Caravela <b>Mcr United</b>	<b>Panama Flavours 2017</b> with Panama Varietals <b>Fitness Room</b>	<b>Hello Europe, Ally Coffee Current Range</b> with Ally <b>Champions League</b>	

19:15	Dinner <b>Dining Room</b>			
20:00-22:00	Team Challenge Roasting Time <b>Champions League</b>			
<b>Day 3 // Friday 6 October</b>				
From 07:00	5k run or yoga			
	Breakfast <b>Dining Room</b>			
09:00	<b>Hands-on class: Flavour Development</b> by Rob Hoos & Morten Münchow <i>Intermediate</i> <b>Champions League</b>	<b>How To Build A Strong Brand In Specialty Coffee</b> by Ingri Johnsen <i>All</i> <b>Lech Poznan</b>	<b>Production Planning</b> by John Thompson <i>All</i> <b>Mcr United</b>	<b>Quality Control: Moisture Reading &amp; Water Activity</b> by Ian Fretheim <i>Beginner</i> <b>Fitness Room</b>
10:00				
11:00			<b>Roasting For Competitors</b> by Joanna Alm <i>All</i> <b>Mcr United</b> <i>Elzbieta C</i>	<b>Panel: Strategy For Green Coffee Buying</b> by Green Coffee Partners <i>All</i> <b>Lech Poznan</b>
12:00		<b>Using the SCA Cupping Form</b> by Filip Bartelak <i>All</i> <b>Fitness Room</b>		
13:00				
14:15	<b>Cup Of Excellence: Program, Judging and Auction</b> by Susie Spindler			
15:15				
15:45	<b>Economics Of The Roastery - SCA Financial Benchmarking study</b> by Heather Ward			
16:30	<b>Coffee Roasters Guild: The Future</b> by CRG			
17:00	Team Challenge Roasting Time <b>Champions League</b>			
17:00	<b>Central American Microlots</b> with Café Imports <b>Mcr Utd</b>	<b>Specialties From Panama</b> with Panama Varietals <b>Fitness Room</b>		
18:00	Free Time			
19:00	Dinner/BBQ <b>Outdoor Terrace</b>			
20:00	Karaoke Party Night			
<b>Day 4 // Saturday 7 October</b>				
07:00	Breakfast <b>Dining Room</b>			
07:30	<b>Fresh Crop African Coffees</b> with Café Imports <b>Mcr Utd</b>	<b>Fresh Crop Indonesia, Brazil and Peru</b> with Algrano <b>Fitness Room</b>		
09:00	<b>Hands on: Environmental Temperature</b> by Alexandru Nicolae	<b>Development Time</b> by Jamie Banwell	<b>Roastery Maintenance</b> by Konrad Oleksak <i>All</i> <b>Mcr United</b>	<b>Basics of Green Coffee Contracts</b> by Aurélie Mbonigaba <i>All</i> <b>Lech Poznan</b>

10:00	by Alexander Nielsen <i>Intermediate</i> <b>Champions League</b>	<i>Intermediate</i> <b>Fitness Room</b>	<b>Espresso Brewing</b> by Lauro Fioretti <i>Intermediate</i> <b>The Restaurant</b>	<b>Roasting For Different Brewing Methods</b> by Mans Akne Andersson <i>All</i> <b>Mcr United</b>
11:00	Team Challenge Cupping And Awards <b>Champions League</b>			
12:00				
13:00	Packed lunch   End   Departures			