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Registration for workshops

Register directly online on our homepage www.coffee-consulate.com via the calendar or use our registration form:

If you have any questions regarding workshops, classes or educations, please do not hesitate to contact us by phone: +49 621 – 40 17 10 73
or by email: info@coffee-consulate.com
Price lists

All our products can be purchased online in our webshop. On request, we will be pleased to send you our price list and the contact addresses of our regional sales partners in order to provide you with easy access to our products and services worldwide. Write us or call us. The overview of our international sales partners can be found on our homepage.
Educations, Classes and **Workshops**
At our training center, we offer a wide variety of workshops, classes and educations across all aspects of coffee both for professionals and interested laypeople. The various workshops can also be combined at a later date to request certificates.
Pathway to a **Coffee Pro**

At our training center, we offer a wide variety of workshops, classes and educations across all aspects of coffee both for professionals and interested laypeople. The various workshops can also be combined at a later date to request certificates.

**Workshops** are one-day training events. These begin at 9:00 and end at 17:00 with a one-hour break. Workshops comprise different proportions of theory and practice. For all workshops, you will receive detailed documents. **Classes** are combined workshops that extend over a total of two to four days.

Owing to the global rise of specialty coffees, the coffee market has undergone drastic changes in recent years. Coffee is the new wine. Types, varieties, processing and origin are increasingly coming under the spotlight and attracting the interest of consumers.

To respond to this trend, Coffee Consulate is offering three **educations** covering the areas of roasting (RoasterEducation), sensory aspects and preparation of coffee (CoffeeConnoisseurEducation) and the entire coffee value chain (CoffeologistEducation).

All educations and classes can be completed as a block or by participating in the individual workshops. Exams with certificates can be taken for all educations and classes.
Coffeologists – a global network

Europe
Belgium
Denmark
Germany
France
Italy
Liechtenstein
Netherlands
Norway
Austria
Poland
Switzerland
Slovakia
Ukraine

America
Bolivia
Brazil
El Salvador
Colombia
Mexico

Asia Pacific
China
Hong Kong
Korea
Malaysia
New Zealand
Singapore

Africa
Burundi

Coffeologists have an overview of the entire coffee value chain, from cultivation and roasting to the prepared drink or roasted coffee. This allows them to integrate the roles and responsibilities of persons working in the individual segments of the coffee sector and to facilitate higher-level collaboration.

The intensive course also allows participants to make contacts that they will use throughout their professional careers. The global network of coffeologists, who come from all areas of the coffee sector, currently comprises more than 200 coffeologists from 25 countries. Each coffeologist is an expert in one area of the coffee industry and has a specialization. Coffeologists are coffee farmers, cup tasters, trainers, roasters, coffee technicians, coffee shop operators and baristas.

Coffeologist meetups and regular additional events as well as exchange platforms and social media channels bring coffeologists and Coffee Consulate together, allowing them to actively help each other along on a wide range of issues.

The Coffeologist Education is not only held in Mannheim but also internationally with licensed partners, enabling continuous training and development worldwide. Continuous professional development is a founding principle for certified coffeologists and master coffeologists. Coffee Consulate provides first-hand information in this regard, from presentations by roasters, coffee technicians and coffee farmers to symposiums and advanced training on plantations in producing countries.

„The Coffeologist Education gave me the ‘turbo boost’ to get started in the coffee business. Over the 11 days, I not only gained new, in-depth, scientific knowledge on all aspects of coffee beans, I was also able to widen and deepen my previous knowledge. With this broad foundation and the confidence I gained, I was ready to open my own coffee roasting house. Successfully!“

Stefan Dachale, Master Coffeologist / Mókuska Caffè

„The Coffeologist Education and the pathway to becoming a master has given me a well-founded entry into the world of coffee. The scientific approach to the course provides a frame of reference and working methodology that shapes you and protects you from dangerous and widespread superficial knowledge.

Mark Czogalla, Master Coffeologist / Bonner Kaffeeschule
Success! Certified.

You can take examinations for all classes and educations to demonstrate "certified" completion. All examinations comprise theoretical and practical exam components. The theoretical component comprises multiple choice exam questions tailored to the individual workshops. The practical elements of the examination are also clearly defined and must be performed. For each examination, there are clearly defined expectations.

The “Certified Coffeologist” and “Master Coffeologist” certifications have been introduced as further developments to our Coffeologist Education. Both build upon the Coffeologist Education, with the “Certified Coffeologist” representing the first advancement. For this certification, the coffeologist must provide proof of a further 100 credits (2 master classes (additional workshops)) in order to be eligible for the examination. Both the theoretical and practical exam components cover subjects from all workshops on the Coffeologist Education and the two master classes. Following successful completion of this examination, participants can obtain an additional 300 credits (e.g. 6 additional workshops*) and can subsequently take an additional examination on the workshops selected as master classes for this purpose.

Master coffeologists are obliged to continuously further their education, otherwise the right to use this title expires. This requires 50 credits per year, which can be obtained by participating in coffeologist meetups, for example.

The following certificates can be obtained:
- Coffeologist
- Master Coffeologist
- Coffee Connoiseur
- Roaster
- Cup Taster Basic
- Cup Taster Professional
- Barista Basic
- Barista Professional
- Latte Art Professional

*Credits are also awarded for:
- Participating in the annual coffeologist meetup
- Visit to a coffee plantation
- Participation in a video conference

The following certificates can be obtained:
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- Roaster
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www.coffee-consulate.com

Renewal

<table>
<thead>
<tr>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>+ 50 per year</td>
</tr>
<tr>
<td>+ 300</td>
</tr>
<tr>
<td>+ 100</td>
</tr>
</tbody>
</table>

Coffeologist education
CERTIFIED COFFEOLOGIST
MASTER COFFEOLOGIST

w w w . c o f f e - c o n s u l a t e . c o m

* Examination applies for two years. Afterwards – 50 Credits per year  ** Basis for lecturer- or instructor-course
Coffeologist Education

High-quality coffee can only be achieved through an in-depth understanding of the entire coffee value chain. Following the model of sommeliers and oenologists from the wine industry, we have developed a course for coffeologists to be representatives of the entire “bean-to-cup” process whose knowledge and field of activity extends beyond that of a standard barista.

Roaster Education

The Roaster Education offers an intensive entry into the world of roasting. From the influences of green coffee and roasting techniques to physical and chemical processes plus roasting profiles and coffee blending, this compact course covers the spectrum of roasting.

Coffee Connoisseur Education

The Coffee Connoisseur Education provides knowledge on sensory aspects of coffee and cup tasting as well as knowledge about coffee and its cultivation plus the essentials on roasting and preparing coffee. The course delivers theoretical knowledge on the coffee supply chain without delving into aspects of barista work. Thus, the Coffee Connoisseur can liaise between all production and preparation issues throughout the coffee supply chain and guide on sensory aspects.

The course provides knowledge of raw materials and theoretical and practical skills to actively influence the flavour profile of coffee via the roasting profile. The education places particular emphasis on practical teaching.
**CupTasterClass**  
Basic + Professional

The CupTasterClass delivers sensory skills in the world of coffee. The CupTasterClass Basic comprises the Sensory Aspects of Coffee and CupTasting workshops. The CupTasterClass Senior additionally covers the topic of coffee aromas. The classes allow cup tasters, green coffee dealers, roasters and baristas to describe coffees more precisely and to draw conclusions regarding roasting and green coffee.

**BaristaClass**  
Basic + Professional

The BaristaClass teaches the fundamentals of barista work: Handling espresso machines and grinders, preparing a perfect espresso, working with milk and correct, professional milk frothing.

**LatteArtClass**  
Professional

The LatteArtClass Professional delivers the fundamentals of latte art, from correctly prepared espresso to milk frothing with micro froth and latte art pouring techniques. The course also includes latte art etching techniques and more intensive sections on pouring.
## Coffee Production

Coffee cultivation from plant to storage.

<table>
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<th>Theory/practice ratio</th>
<th>Workshop category</th>
</tr>
</thead>
<tbody>
<tr>
<td>09:00 – 11:30</td>
<td><strong>Cultivation</strong>&lt;br&gt;Plantation management (work throughout the year),&lt;br&gt;Rearing (germination capacity of seeds) and pruning</td>
<td>13:00 – 15:00</td>
<td>100:0</td>
<td>Coffee CoffeologistEducation / CoffeeConnaisseur</td>
</tr>
<tr>
<td>11:30 – 12:00</td>
<td><strong>Pests</strong>&lt;br&gt;fungus, insects, nematodes and other pests</td>
<td>15:00 – 16:00</td>
<td>100:0</td>
<td>Coffee CoffeologistEducation / CoffeeConnaisseur</td>
</tr>
<tr>
<td>12:00 – 13:00</td>
<td><strong>Lunch</strong> (not included in workshop fee)</td>
<td>16:00 – 17:00</td>
<td>100:0</td>
<td>Coffee CoffeologistEducation / CoffeeConnaisseur</td>
</tr>
</tbody>
</table>

### Further and advanced workshops

- Coffee Taxonomy
- Coffee Provenance
- Coffee Classification

## Coffee Taxonomy

Botany, coffee species, coffee varieties (lines), origin, cultivation and dispersal.

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<tr>
<td>09:00 – 12:00</td>
<td><strong>Coffee species and varieties</strong>&lt;br&gt;Botanical and taste properties</td>
<td>13:00 – 15:00</td>
<td>100:0</td>
<td>Coffee CoffeologistEducation / CoffeeConnaisseur</td>
</tr>
<tr>
<td>12:00 – 13:00</td>
<td><strong>Lunch</strong> (not included in workshop fee)</td>
<td>16:00 – 17:00</td>
<td>100:0</td>
<td>Coffee CoffeologistEducation / CoffeeConnaisseur</td>
</tr>
</tbody>
</table>

### Further and advanced workshops

- Coffee Production
- Coffee Provenance
- Coffee Classification

## Sensory Aspects of Coffee

Sensory fundamentals for describing coffee and teaching sensory methods. Influences and impacts on taste.

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</tr>
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<tr>
<td>09:00 – 10:00</td>
<td><strong>Sensory Aspects</strong>&lt;br&gt;Terminology, aroma, taste, body, flavour</td>
<td>13:30 – 14:30</td>
<td>80:20</td>
<td>Coffee CoffeologistEducation / CoffeeConnaisseur / Cuptaster Classes</td>
</tr>
<tr>
<td>10:00 – 11:00</td>
<td><strong>Influencing the formation of taste</strong>&lt;br&gt;Background on geographical and cultural influences and impacts on taste profiles</td>
<td>14:30 – 16:00</td>
<td>80:20</td>
<td>Coffee CoffeologistEducation / CoffeeConnaisseur / Cuptaster Classes</td>
</tr>
<tr>
<td>11:00 – 12:30</td>
<td><strong>Flavour profile</strong>&lt;br&gt;Tasting coffee samples, calibration of all participants to the flavour profile, documentation of the flavour profile</td>
<td>16:00 – 17:00</td>
<td>80:20</td>
<td>Coffee CoffeologistEducation / CoffeeConnaisseur / Cuptaster Classes</td>
</tr>
<tr>
<td>12:30 – 13:30</td>
<td><strong>Lunch</strong> (not included in workshop fee)</td>
<td></td>
<td>80:20</td>
<td>Coffee CoffeologistEducation / CoffeeConnaisseur / Cuptaster Classes</td>
</tr>
</tbody>
</table>

### Further and advanced workshops

- Cup Tasting
- Coffee Aromas
- Espresso Sensors
### CoffeeConsulat / CupTasting

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>09:00 – 09:30</td>
<td>Cup tasting Fundamentals</td>
<td>Instruction on influencing variables in cup tasting and their impact on the flavour profile depending on disturbing factors.</td>
</tr>
<tr>
<td>09:30 – 10:00</td>
<td>Setting up a cup tasting Technical fundamentals</td>
<td>Technical fundamentals for setting up a cup tasting, dos and don'ts, guidelines.</td>
</tr>
<tr>
<td>10:00 – 12:00</td>
<td>Cup tasting (practical) Tasting coffee samples, calibration of all participants to the flavour profile, documentation of the flavour profile</td>
<td></td>
</tr>
<tr>
<td>12:00 – 12:30</td>
<td>Lunch</td>
<td>(not included in workshop fee)</td>
</tr>
<tr>
<td>12:30 – 13:30</td>
<td>Further and advanced workshops</td>
<td></td>
</tr>
</tbody>
</table>

### CoffeeAromas

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>09:00 – 10:00</td>
<td>Aromas Introduction to aroma theory, instruction on working methods and descriptors</td>
<td>Instruction on aroma theory, working methods and descriptors.</td>
</tr>
<tr>
<td>10:00 – 11:00</td>
<td>CoffeeAromaWheel Presentation and explanation of the Coffee Consulate CoffeeAromaWheel</td>
<td>Presentation and explanation of the Coffee Consulate CoffeeAromaWheel.</td>
</tr>
<tr>
<td>11:00 – 12:30</td>
<td>Aroma Identification Instruction on various descriptors, classification into the eleven aroma groups and determining the subgroups</td>
<td>Instruction on various descriptors, classification into the eleven aroma groups and determining the subgroups.</td>
</tr>
<tr>
<td>12:30 – 13:30</td>
<td>Lunch</td>
<td>(not included in workshop fee)</td>
</tr>
<tr>
<td>13:30 – 14:30</td>
<td>Further and advanced workshops</td>
<td></td>
</tr>
</tbody>
</table>

### CoffeePreparation

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>09:00 – 10:00</td>
<td>History of coffee making Explanation of national influences and common preparation methods.</td>
<td>Preparing coffee using different methods. Which coffees and roasting depths are suitable for which method? What is important for each method of preparing coffee? How does the preparation method affect the taste?</td>
</tr>
<tr>
<td>10:00 – 12:00</td>
<td>Extraction A scientific approach to coffee preparation Classification and description of different extraction methods, discussion of advantages and disadvantages</td>
<td>A scientific approach to coffee preparation Classification and description of different extraction methods, discussion of advantages and disadvantages</td>
</tr>
<tr>
<td>12:00 – 13:00</td>
<td>Lunch</td>
<td>(not included in workshop fee)</td>
</tr>
</tbody>
</table>
## Workshops / Coffeologist Education

### Espresso

09:00 – 09:30
- **Espresso**
  Types, blends, single-origin espresso, crema

09:30 – 10:00
- **Espresso technique**
  Water hardness, temperature, humidity

10:00 – 11:00
- **Extraction**
  Theory, ingredients, dosage, water, frequent mistakes, 5-cup test

11:00 – 11:30
- **Grinding**
  Grinder types, grinding levels, dosage

11:30 – 12:00
- **Espresso preparation**
  Dosage, leveling, tamping

12:00 – 12:30
- **Lunch** (not included in workshop fee)

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### LatteArtPouring

09:00 – 10:30
- **Milk**
  Technology, types, methods, composition, chemical formula, practical session: tasting different types of milk.

10:30 – 13:00
- **Milk froth**
  Technique, processes during frothing, deterioration

13:00 – 14:00
- **Lunch** (not included in workshop fee)

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### CoffeeDrinks

09:00 – 10:00
- **Sensory influences**
  Taste, mouthfeel, aromas, temperature, profile smoothing (smoothening)

10:00 – 10:30
- **Ingredients basics**
  Coffee, sugar, cocoa, spices, sauces, pastes, syrups, milk, cream, etc.

10:30 – 12:00
- **Technique**
  Basic techniques for preparing coffee drinks, siphon techniques

12:00 – 13:00
- **Lunch** (not included in workshop fee)

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**Included in**: 
- **Espresso preparation**
  Dosage, leveling, tamping, practical exercises for participants
- **Classic espressos**
  Ristretto tasting, doppio and lungo
- **Influence of cups**
  Tasting various espressos in different cups
- **Cleaning**
  Correct cleaning of grinders, portafilter machine and fully automatic machines. Cleaning products.

**Duration**: 1 Day
**Max. number of participants**: 8 Participants
**Theory / practice ratio**: 40 : 60
**Workshop category**: CoffeologistEducation / BaristaClasses / LatteArtClass Prof.

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**Included in**: 
- **Latte art**
  Pouring techniques, patterns. Preparation of coffee drinks with latte art design (pouring technique)

**Duration**: 1 Day
**Max. number of participants**: 8 Participants
**Theory / practice ratio**: 40 : 60
**Workshop category**: CoffeologistEducation / BaristaClasses / LatteArtClass Prof.

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**Included in**: 
- **Drinks basics**
  Classic coffee drinks, drinks without alcohol
- **Practical session**
  Preparing coffee drinks
- **Ingredients basics for cold drinks**
  Ice cubes, crushed ice, vanilla ice...
- **Cold drink techniques**
  Shock cooling, frappés, iced drinks, frozen drinks, production of cold milk foam
- **Presentation and preparation of various cold coffee drinks**
  Presentation and preparation of affogato, iced cappuccino, iced latte macchiato, iced mocha, ice-cream coffee, frozen latte, iced espresso, caffe shakerato

**Duration**: 1 Day
**Max. number of participants**: 8 Participants
**Theory / practice ratio**: 30 : 70
**Workshop category**: CoffeologistEducation / BaristaClass Professionell

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Roasting Basics

The Roasting Basics workshop offers a theoretical and practical insight into the roasting process and procedures during the various roasting phases.

09:00 – 09:30
**Green coffee vs. roasted coffee**
Chemical composition of green coffee and roasted coffee. How does coffee change during roasting?

09:30 – 10:00
**Fundamentals of roasting**
Types of roaster, methods of heat production, heat control and type of heat projection to the roast batch.

10:00 – 11:00
**Physical and chemical processes in roasting, roasting stages and roasting profiles**
Roasting stages and physical and chemical changes in coffee, roasting profiles, influence on the flavour profile of the coffee.

11:00 – 12:30
**Practical exercises on the roaster**
Roasting on a 2 kg drum roaster.

12:30 – 13:30
**Lunch** (not included in workshop fee)

Coffee bar Basics

German coffee bar market - Trends and outlook - Quality management

09:00 – 09:30
**Overview** of the German coffee bar market. Which direction is the market taking?

09:30 – 10:00
**Economic independence** with a coffee shop, choosing the type of enterprise: Franchise, license or independent?

10:00 – 12:00
**Brands, branding**
Private labels, trademark protection

12:00 – 13:00
**Lunch** (not included in workshop fee)

Coffee Provenances

Botanical and geographic influences on taste, presentation of various coffee provenances, tasting.

09:00 – 11:00
**Influences on taste**
of cultivation, climate, soils, varieties, processing methods (sweetness and acidity charts)...

11:00 – 12:00
**Presentation**
of various coffee producing countries and their specialty coffees

12:00 – 13:00
**Lunch** (not included in workshop fee)

Coffee Classification, Cup Tasting, Roast Profiles

Coffee bar tour of Mannheim
Visiting different coffee shops and coffee bars in Mannheim. Observation of concepts, strengths and weaknesses. Discussion with other participants.

Coffeebar Basics

Coffeebar Expansion, Coffeebar Turnover, Roast Basic

Coffee Provenances

Coffee Classification, Coffee Taxonomy, Coffee Production
WORKSHOPS / ROASTER EDUCATION

Roasting Profiles

The influencing factors of the roasting profile on the flavour profile are conveyed in a clear manner.

09:00 – 09:30 Cup tasting of roasted coffees
09:30 – 12:00 Roasting theory
12:00 – 13:00 Lunch (not included in workshop fee)

Roasting Profiles

Cup tasting of roasted coffees
Roasting theory
Lunch (not included in workshop fee)

13:00 – 13:30 Cup tasting of roasted coffees
13:30 – 17:00 Working at the roasters

Duration
Max. number of participants
Theory / practice ratio
Workshop category
Included in

1 Day
8 Participants
50 : 50
Roasting
RoasterEducation

Coffee Roasting

The roasting of coffee, taking into account the roasting profile and the energy transfer are mediated.

09:00 – 09:30 Cup tasting of roasted coffees
09:30 – 12:00 Defining flavour profiles and the corresponding roasting profiles
12:00 – 13:00 Lunch (not included in workshop fee)

Coffee Roasting

Cup tasting of roasted coffees
Defining flavour profiles and the corresponding roasting profiles
Lunch (not included in workshop fee)

13:00 – 13:30 Cup tasting of roasted coffees
13:30 – 17:00 Working at the roasters
(2kg F2-94 master, 15kg Ghibli roaster)

Duration
Max. number of participants
Theory / practice ratio
Workshop category
Included in

1 Day
8 Participants
50 : 50
Roasting
RoasterEducation

Weiterführende und vertiefende Workshops

CupTasting, EspressoSensors, CoffeeTaxonomy

Weiterführende und vertiefende Workshops

CupTasting, FilterCoffee, CoffeeSensors

DE_130531

Kaffee

Röstung

MEXIKO

www.cafeetrusca.com.mx

TSCHECHISCHE REPUBLIK, SLOWAKEI

Oldrich Holis

POLEN

www.mikocoffee.com

SINGAPORE, MALAYSIA

Danny Pang

BRASILIEN

www.ocoffee.com.br

FRANKREICH, SCHWEIZ

www.lasemeuse.ch

DÄNEMARK

www.gourmetcoffee.dk

BELGIEN

www.kofca-academie.com

LIECHTENSTEIN, SCHWEIZ

www.riesen.li
Coffee defects
Developmental defects, damage by pests, deterioration, processing errors, foreign particles, causes, influence on the flavour profile
Lunch (not included in workshop fee)

Coffee defects
Defects such as cracks, blemishes, and foreign objects can affect the quality and flavour profile of green coffee.

Sorting and grading coffee samples
and commercial classification

Size distribution and screening for green coffees
Significance for roasting

Screening and evaluating green coffees
determining residual moisture

The influences of coffee defects, sorting and green coffee properties on the roasting are explained and treated vividly.

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determining residual moisture

The influences of coffee defects, sorting and green coffee properties on the roasting are explained and treated vividly.

Coffee defects
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Sorting and grading coffee samples
and commercial classification

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**Filter Coffee**

Filter coffee and filtering procedures are demonstrated and compared to each other. Filtration and its influence on the result in the cup are explained in detail, with a focus on grinding, brewing unit geometry and water factors as well as the coffee variety being used.

<table>
<thead>
<tr>
<th>Duration</th>
<th>Max. number of participants</th>
<th>Theory / practice ratio</th>
<th>Workshop category</th>
<th>Included in</th>
</tr>
</thead>
<tbody>
<tr>
<td>09:00 – 10:00</td>
<td>12 Participants</td>
<td>40 : 60</td>
<td>1 Day</td>
<td>Preparation</td>
</tr>
<tr>
<td>10:00 – 11:00</td>
<td></td>
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<tr>
<td>11:00 – 12:00</td>
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<tr>
<td>12:00 – 13:00</td>
<td>Lunch (not included in workshop fee)</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

**Components of coffee**

Desired and undesired components in the cup, influence of filtration on the proportions of these components.

**Grinding and dosage**

Influence of degree of grinding, particle distribution and dosage on the flavour profile. Correct dosage and grinding vs. underdosed and too coarsely ground (horeca-reality). Inconsistency of coffee beverages in the horeca industry.

Lunch (not included in workshop fee)

**Brewing unit geometry**

Influence of resistance (coffee bed height (amount, diameter) and extraction (over- and under-extraction)) on the flavour profile. Problems with double withdrawal.

**Water factors**

Hardness (total hardness, carbonate hardness, permanent hardness, gypsum hardness), salts, conductivity.
You can find a complete overview of our workshops, classes and educations on our homepage under **workshops**.

All dates – including certifications and meetings – can be found in the **calendar**.
The many years of experience of our baristas has taught us that professional work places high demands on tools and equipment. A barista requires **reliable, solidly-made tools** in order to deliver peak performance.

The requirement for professional tools and equipment for a barista’s day-to-day work led us to **develop our own professional barista range**. All barista tools have been put to the test by baristas in many years of day-to-day work and competitions.
**LatteArtSet**

The LatteArtSet is a helpful companion at seminars and presentations that require precise work when it comes to decorating drinks.

The most important tools are on hand, within easy reach and ready to use at all times. When your work is done, the high-quality case can accommodate your instruments for safe storage and protect them from damage until their next use.

3-piece set contents:
- Milk froth spike, knob and spatula

6-piece set contents:
- Milk froth spoon, knob, lance, spatula, hook, spike

**BaristaBox**

The BaristaBox is ideal for the barista who needs to respond rapidly to a wide variety of situations. All relevant equipment is on hand and within easy reach for seminars, workshops and presentations as well as being easily transported.

The robust, aluminum BaristaBox holds its contents safely embedded in foam and prevents the contents from moving around or suffering damage.

Contents:
- 2 tamper handles (8.5 and 10 cm), 9 tampers (sizes: 49, 52, 53, 54, 55, 56, 57, 2 x 58 mm), latte art tools (milk froth spike, hook, spoon, spatula, knob, lance), small etching bottles, digital precision scales (up to 600 g, precision 0.1 g), weighing beaker for coffee grounds (150 ccm), cleaning tablets, ibrik (0.2 l), cocoa shaker, tampering mat (15 x 20 cm), 4 shot glasses, pro milk froth pots (2 x 0.5 l, 0.3 l and 0.15 l), screwdriver, hex key, mini froth brush, grinder cleaning brush, brewing unit brush, blind sieve (rubber stoppers)

**BaristaSet**

The BaristaSet is a must-have for all baristas who work with various types of machine in their day-to-day work. The tampers included can be connected to the high-quality handle in seconds, ensuring they are ready for use at all times.

Contents:
- 1 tamper handle (10 cm), 6 tampers (sizes: 49, 53, 55, 56, 57, 58 mm), latte art tool (milk froth spike, hook, spoon, spatula, knob, lance), small etching bottles

www.coffee-consulate.com
MilkFroth Spoon
To add milk froth to poured surfaces of crema froth. Allows even lines, dots and areas to be created. Varying widths of lines can be created using the ends of different widths.

MilkFroth Lance
For narrow and wider etchings in crema froth or milk froth with contrast. In addition, the lance can be turned while moving it which results in attractive wide-narrow effects, similar to a quill.

MilkFroth Hook
For fine, repetitive etchings, for example, with alternating over and under effects in the contrast area. For etching fine lines when dipped in. Creates shimmy patterns through tilting movements.

MilkFroth Knob
Dipped in far to etch fine lines. Creates even round dots using the contrasting transfer technique. Also creates three-dimensional embossed effects using dipping and pulling movements.

MilkFroth Spike
For even etchings in crema froth and milk froth with contrast. Slight variations in the thickness of the lines can be achieved by varying the depth it is dipped in.

Etching Spatula
For narrow and wide etchings and carving in crema froth or milk froth with contrast. Like the narrower milk froth lance, the spatula can be turned while moving it to create impressive wide-narrow effects as in calligraphy.
Calibrated ProTamper

Coffee Consulate offers the professional barista specially calibrated and ergonomic tampers in 18/10 stainless steel. The special plastic handle of the elegant espresso tamper sits comfortably in the hand while the weight of the tamper guides the hand and arm in applying exactly the right pressure thanks to its ergonomic and haptic calibration.

Our tampers are available in 9 different diameters: 40, 49, 52, 53, 54, 55, 56, 57 or 58 mm (special sizes on request). For a complete overview of compatible portafilters, please visit our website.

All tampers can be finished with individual logos from orders of a single unit. Costs comprise the one-off fee for creating the template plus the application fee per tamper.

**Details:**
Available in two overall heights of either 10 cm or 8.5 cm
Handle in brown or black

**Configuration:**
Customize your tamper with the help of the order form.

**Example view:**
- Print area A
- Tamper size
- Print area B

10.0 cm
8.5 cm
Coffee Preparation
Filter coffee is one of the most exclusive ways to enjoy selected coffees. Unfortunately, there is normally something that interferes with the pure flavour. After years of searching, meticulous work and rejections, we **finally developed the RS-16 intense extraction glass filter**.

The pure flavour profile sets it apart from other filter methods even in blind tastings, since no flavour is transferred from the paper and all **oils and flavouring agents can pass through** freely.

Coffee flavour in a new dimension.

The RS-16 works without paper filters and is designed for 16 g coffee grounds and 200 ml water. The grinding fineness should be adjusted to an extraction time of around 4 to 6 minutes.
RS-16 Intense Extraction GlassFilter

Coffee Consulate presents a new method of manual coffee brewing: The RS-16 is designed for single-cup brewing with 16 g of coffee for 200 ml of water (80 g/1 l).

The filter’s design facilitates optimal flavouring of the coffee since the flavour-carrying coffee fats are not retained, creating more intensive aromas and reinforcing mouthfeel. The result is a pure, intensive and balanced cup with pronounced haptics. Unlike paper, cotton or metallic filters, glass is an inert, neutral filter medium and does not transfer any flavour to the coffee.

A brewing station and cup holder have been developed and are available separately.

RS-16 BrewingStation

The RS-16-BrewingStation is a brewing station made of high-quality stainless steel with space for six RS-16 intense extraction glass filters. It is ideal for use in roasteries for the cup tasting of specialty coffees as well as for the preparation of individual cups of filter coffee in coffee-shops.
Coffee Lab comprises tools for working with green and roasted coffee.

From screening to grading of green coffee, sampling to roasting of samples in a hand roaster and subsequent tasting of the roasted coffee, our high-quality equipment covers every application.
**Scoring Sheet**

The Scoring Sheet is a document that helps with assigning various defects to green coffee.

**Details:**
- Available in two variants comprising larger coffee or smaller espresso styles.

**Sample Spear**

Stainless steel sampler for taking green coffee samples from coffee bags. The tip of this sampler is designed such that the fibers of the gunny bag are displaced rather than cut. Thus, the coffee bag remains undamaged by the sampling.

**Screen Set**

The Screen Set is designed for screening green coffee by bean size. The rectangular, stackable wooden frames are finished with stainless steel bases with calibrated hole sizes.

**Details:**
- 1 screen: 30 cm x 20 cm x 5 cm, 0.465 kg
- 9-piece Screen Set contents:
  - 7 screens in sizes 14-20,
  - 1 pea-cherry screen,
  - 1 base section
- 15-piece Screen Set contents:
  - 13 screens: Sizes 8-20,
  - 1 pea-cherry screen,
  - 1 base section

**Cupping Spoon**

Silver-plated Cupping Spoon for professional tasting of coffee and espresso.

**Details:**
- Available in two variants comprising larger coffee or smaller espresso styles.
Educational Materials
Coffee Consulate has been developing training materials for many years to support and accompany training events covering all areas of coffee and its sensory aspects in a clearly illustrated manner.

All education materials are used in our day-to-day work and are, therefore, optimized to everyday work requirements. These provide a valuable contribution to both practical and theoretical workshops and support the delivery of teaching content. Many materials are available in several language versions.
PROCESSING NATURAL CHERRIES
KAFFEEKIRSCHEN / CEREZA · BOLA · CAPULIN

coffee consulate
www.coffee-consulate.com
Green Coffee Samples

Individual tin of green coffee contents:
Various screens
Peaberry
Different varieties
(Mocha, Cautai, Gesha...)
Various provenances (Africa, Asia, Latin and South America...)

Green Coffee Sample Set

(18-piece)

Layer 1 contents:
- Coffee cherries (natural)
- Parchment coffee (pulped natural)
- Parchment coffee (semi washed/fully washed)
- Coffea arabica
- Coffea canephora
- Coffea liberica
- Defects arabica
- Defects canephora
- Haiti XXXXX

Layer 2 contents:
- Maragogype
- Arabica peaberry
- Canephora peaberry
- Yirgacheffe
- Amber
- Gesha
- Brazil natural
- Brazil pulped natural
- Monsoon coffee
CoffeeBasics

The CoffeeBasics teaching and training poster set covers 12 subject areas across the world of coffee. From the origin of coffee to roasting green coffee. The subject areas are presented in detail with images and info-graphics in a clear DIN A1 format. The following graphic provides an overview of the poster.

The posters are suitable for training purposes, as display items or as information boards and come in a practical size for illustrating the various coffee subjects areas. The route taken by coffee from its country of origin to the hands of a roastmaster can be easily traced via the precise explanations, commentaries and descriptions, providing an ideal central thread for all types of training and information events.

Details:
12 coffee subject areas on strong poster paper (135 g/sq m) in DIN A1 format.

The 12-piece poster set contains the following posters:
- Botany & origin
- Cultivation & yield
- Harvest
- Wet milling
- Processing
- Drying & hulling
- Export processing
- Coffee bags
- Roasting process
- Roasting profiles
- Defects in raw coffee
- Size classification for green coffee
CoffeeBasics

WorldMap

All coffee cultivation countries at a glance in DIN A1 format. Besides the countries of origin, the coffee WorldMap also shows exported volumes of green coffee and the most cultivated species in each country.

Details:
The WorldMap is available as a poster in DIN A1 format in English or German.

The country name indicates the production volume (in 60 kg bags) expressed as the ten-year average for 2003–2012 both in the font size and as a figure below.

Coffee production vs. coffee consumption worldwide: 10-year comparison

All coffee-producing nations compared with zones and worldwide production of green coffee from 2003 to 2012 (all figures in 60 kg bags)

Top 10 coffee producers worldwide: 10-year comparison

Average production from 2003 to 2012 by zones
COFFEE AROMA WHEEL

**FRUIT**
- Blackberry
- Black currant
- Blueberry
- Cranberry
- Elderberry
- Gooseberry
- Red currant
- Raspberry
- Strawberry

**BERIRES**
- Bergamot
- Grapefruit
- Kumquat
- Lemon
- Lime
- Mandarin / Tangerine
- Orange

**CITRUS**
- Blackcurrant
- Blueberry
- Cranberry
- Elderberry
- Gooseberry
- Red currant
- Raspberry
- Strawberry

**FLOWERS**
- Geranium
- Lavender
- Rose
- Violet

**HERBS**
- Balm
- Chamomile
- Mint
- Thyme

**MICROBIOLOGICAL**
- Fruity
- Yeast

**LACTIC**
- Fresh cheeses
- Yogurt

**ANIMAL**
- Game
- Fish
- Dairy

**SULPHUR**
- Onions
- Garlic

**MEDICAL**
- Medicinal
- Herbal

**ALCOHOLIC**
- Wine
- Whisky
- Brandy
- Spirit

**CHEMICAL**
- Sweet
- Fruity
- Fatty

**MINERAL**
- Mineral
- Earthy

**MOULDY**
- Mouldy
- Fungi

**MUSTY**
- Musty
- Yeast

**DARK**
- Dark
- Rich

**MEDIUM**
- Medium
- Balanced

**LIGHT**
- Light
- Fresh

**ROAST AROMAS**
- Black
- Dark
- Medium
- Light

**NUTS**
- Almond
- Hazelnut
- Nougat
- Peanut
- Pine nuts
- Pistachio
- Sweet chestnut
- Sesame
- Walnut
Coffee Basics

AromaWheel

Describing aromas of coffee and espresso roasts is important yet difficult. The Coffee Consulate AromaWheel is a fantastic aid for objectively describing aroma groups and their intensities.

It provides an overview in eleven aroma groups, divided into subgroups, allowing roasted coffee to be clearly described.

Details:
The AromaWheel is available as a poster in DIN A1 format in English, German, Spanish and Dutch.

Korean, Russian, Danish and Chinese are in development.

Associated flavour profiles are available for download on our website in the following languages:

- English
- German
- Spanish
- Dutch
- Danish
- Russian
- Trad. Chinese
TasteKit

The TasteKit comprises four flavour types, each in three concentrations. The individual substances “sweet”, “salty”, “sour” and “bitter” are included in 2 ml snap-off ampules intended for dilution in 150 ml of water.

The TasteKit allows various tests to be performed to assess and train sensory skills. The kit is suitable for training for irritant, recognition, discrimination and saturation threshold tests.

The TasteKit is available in homogeneous or mixed versions. There are various combination options for test runs with individual or mixed substances.

TasteKit (mixed) contents:
12 packs of 10 ampules in 4 flavour types (sweet, bitter, salty, sour), each in 3 concentrations

TasteKit (homogeneous) contents:
12 packs of 10 ampules of one flavour (sweet, bitter, salty, sour) in one concentration = 120 identical ampules

TasteKit contents (10 ampules):
1 packs of 10 ampules of one flavour and concentration

TasteMats

Set of 16 round mats to support tests for training for irritant, recognition, discrimination and saturation threshold tests. An ideal complement to tests with individual or mixed substances from the TasteKit.