

1/38 Kendor St

Arundel, QLD 4214

Web: www.coffeeroasters.com.au

Email: sales@coffeeroasters.com.au

Ph: 0413 611 296 or (07) 5529 0888

Fax: (07) 5529 0777

COFFEE ROASTING - INTERMEDIATE

Date: 10TH-11th May 2012

Duration: 9am-4pm (6 Hours total each day, 1 hour for lunch)

Cost: \$1000 per person (includes green and roasted coffee)

Course Number: Maximum of 6 people

Experience Required: Intermediate 1-2 Years' experience roasting (Home or Commercial) or have completed the Coffee Roasting Fundamentals Course

- Sound understanding of Coffee Roasting Fundamentals

Course Structure:

- Green Coffee Structure and Types - Revision
- Processing Types/Techniques and Effects on Cup Character
- Coffee Lab Techniques and Sample Roasting (inc demonstration on Lab Equipment)
- Developing your Process Flow
- Coffee Grading
- Bean chemical properties
- Advanced Coffee Roasting Thermodynamics
- Equipment Types and Thermodynamics
- In-depth Look at Caramalisation and Maillards
- Deconstructing the Roast Curve
- Advanced Roasting Techniques – slow vs fast, bean density and moisture
- Roast profiling and logging – Commercial Requirements
- Advanced Temperature and Time Control inc. Manipulation of Air Velocity
- Roasted coffee flavour profiles – degrees of roast
- Advanced Blending Techniques
- Single Origin and New Wave Roasting for different Brewing Methods
- Fire Safety and Maintenance

The course involves theory and practical roasting as well as some cupping.

At the end of this course the participant will have an understanding of the more advanced roasting techniques required for specialty coffee roasting.

Mark Beattie,

Director

Coffee Roasters Australia Pty Ltd