

Schedule for cupping class By Singapore Coffee Association

September 14th, 2011, Session 1: 10.30 a.m. – 13.00 p.m. and Session 2:14.30 p.m. – 17.00 p.m.
at Grand Hall, Royal Paragon Hall 5th Floor, Siam Paragon

Cupping Theory

- Coffee cupping: What is cupping.
- Coffee Varietal - Short Technical Aspect
 - Differentiating Robusta/Arabica: Shape & Colour
 - Pictorial Difference(s) Robusta/Arabica: Green beans, Roasted Form, Comparison of Green/Roasted
- Green Coffee Bean Visual Analysis
 - Method of Preparation (Unwashed/Washed)
 - Altitude (Low Grown/ High Grown)
 - Defect Count
 - Smell
- Roasting
 - Pictorial Description of Roast profiles (Green Bean/Yellow Stage/Light Brown/First Crack/City Roast/Full City Roast/Vienna Roast)
- Cupping (Sensory Test)
 - Cupping for Taints/Faults
 - Cupping for Flavor Profiles
- Olfactory (Sensory system for smelling)
- Gustation (Taste Modulation)
- Mouthfeel (Acidity, Body, Aftertaste)
- SCAA Diagram - Common Tasting Term
- Olfactory Diagram/Primary Taste

Practical

- Coffee Fragrance Matching Test
There will be four groups of coffee fragrance, supplied by Da Vinci, whereby there will be six smells that the participants will need to identify.
- Sensory Triangle Test
The participants will identify the two different origins per round (4 rounds of 3 combinations).
- Taste Characteristics Test
The coffee fragrance cups will be combined with brewed coffee - the participants will then need to identify which cup is of which flavor.

Admission Fee (Excluding VAT)	1,500 Baht for membership
	2,000 Baht for non-member

This cupping is the cooperation between Barista Association of Thailand and Singapore Coffee Association.

****Please select ONE class in *Session 1: 10.30 a.m. – 13.00 p.m. or Session 2: 14.30 p.m. – 17.00 p.m.***

For more information & Registration, please contact

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