

The Institute of Coffee Professionals

SCIENCE OF MANUAL BREWING

Designed according to SCA Brewing skills Intermediate



A Course
designed with
Scientific
Approach

By anaboliccoffee

COURSE OVERVIEW

This is a 30 Hours Tailor Made Course For anyone Looking to Master the Skills of Brewing Manual Coffee

The 30 hour course will be covered across 3 Weekends for 6 Hours daily . This course is activity based for the learner to get maximum hands-on experience of making and correcting coffee

Who should attend this course ???

People looking to work as Barista | Current barista looking for upgrade
Existing Cafe owners | Home Enthusiast with Manual Setup

Curriculum and Knowledge Flow

- Fundamental Approach to Science of Brewing
 - Introduction of Sensorial Aspect of Coffee tasting
 - Roast Levels , storage and Implication on Brew
 - 7 Fundamentals of Brewing (The Essential 7 Variables)
 - Activity -1 : Roast Level and Sensory Evaluation
 - Activity-2 : Grind Size and Particle Size Distribution
 - Activity-3 : Water temperature and Sensory Evaluation
 - Activity-3 : Turbulence in brewing and Implication on extraction
 - Activity-4 : Soluble Concentration , Soluble Yield and Brew Control Chart
 - Activity-4 : Grind Size Distribution and Impact on Brew
 - Activity 5 : Water Quality Assessment and SCA Water Control
 - Brewing 1 : 3 Percolation with Grind size Variation
 - Brewing 2 : 3 Immersion with Water Contact Time Variation
 - Brewing 3 : Designing a Percolation and Immersion Recipe
 - Exam Set 1 : Brewing a Surprise Brewer (Percolation)
 - Exam Set 2 : Achieving Brew Parameters on your choice of Brewer
- 1 Hour
 - 1 hour
 - 1 hour
 - 1 hour
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours
 - 2 hours

What will you Learn

- Fundamentals of Brewing Philosophy
- Scientific Understanding of variable in coffee and their effect
- Particle size distribution and its implications
- Temperature and its implications
- Roast Levels and Impact on the cup
- Soluble Yields , Soluble Concentration and SCA Brew Control Co-relation
- Brew Dynamics and Implementation
- This Course is equivalent to SCA brewing skills intermediate
- Lot of Hands on Using Specialty and Super Specialty Coffee

40 Beverage
Recipe Book
Provided



Who Designed Your Course ??

RUTVIK CHANDORKAR

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PHYSICIST | BSc PHYSICS (ASTRO)

COFFEE QUALITY INSTITUTE (CQI) POST HARVEST Q PROCESSOR

SPECIALTY COFFEE ASSOCIATION (SCA) BARISTA PROFESSIONAL
SPECIALTY COFFEE ASSOCIATION (SCA) BREWING PROFESSIONAL
SPECIALTY COFFEE ASSOCIATION (SCA) SENSORY INTERMEDIATE
SPECIALTY COFFEE ASSOCIATION (SCA) SUSTAINABILITY
SPECIALTY COFFEE ASSOCIATION (SCA) INTRO TO COFFEE
INTERNATIONAL TEQUILA ACADEMY CertTequila LEVEL - 1
WINE AND SPIRIT EDUCATION TRUST (WSET) LEVEL-2 SPIRITS
WINE AND SPIRIT EDUCATION TRUST (WSET) LEVEL-2 WINES

BREWER | ROASTER | EDUCATOR | SUSTAINABILITY CONSULTANT



Found this Interesting ???



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Rutvik Chandorkar