



## BARISTA & FARMER 2018 ACADEMY PROGRAM

### JUNE 1st

BOTHANY AND AGRONOMICS

1. Challenges in producing countries (climate changes, diseases, economical viability)
2. Farming 2.0 (is quality scaleable?)
3. Consuming vs producing perspective (storytelling marketing vs profitability)

### JUNE 2nd

ESPRESSO CLASSES by Mumac Academy & Cimballi

CLEANING AND MAINTENANCE by Urnex

### JUNE 3rd

ROASTING INTERMEDIATE LECTURE (basics of roasting and applied thermodynamics)

### JUNE 4th

ROASTING PRACTICE ON DIFFERENT PROFILES

### JUNE 5th

COFFEE SENSES

1. The Sensory lexicon and the flavor wheel
2. The cupping protocol
3. Coffee varieties and coffee processing, impact on flavours and taste
4. Improving sensory performance

### JUNE 6th

BEYOND WET AND DRY (learning about different processing methods)

### JUNE 7th

PRACTICAL & WRITTEN EXAMS

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