



UNCLE RUSS COFFEE ACADEMY

❖ SCAE Coffee Diploma

THE COFFEE DIPLOMA SYSTEM



With the Speciality Coffee Association of Europe (SCAE) sitting at the very heart, coffee is a huge industry, offering many and varied career opportunities. The Coffee Diploma System allows people to choose the education path that most suits their needs. Six different modules exist in different disciplines, each with three levels of qualification, Foundation, Intermediate, and Professional (apart from Introduction to Coffee which is just one level).

For every module you can gain points for each level of qualification taken, and when you have achieved 100 points you will be awarded your overall diploma. It's your choice on the modules you take to get you 100 points.

Introduction to Coffee		1 level = 10 points
Barista Skills	3 levels	Foundation level = 5 points (beginners)
Sensory Skills	3 levels	
Green Coffee	3 levels	Intermediate level = 10 points (people with experience)
Roasting	3 levels	
Brewing	3 levels	Professional level = 25 points (specialists)

SCAE COFFEE DIPLOMA MODULES

Out of the six modules in the Coffee Diploma System, Uncle Russ Coffee Academy currently offers courses on four of them:

1) INTRODUCTION TO COFFEE MODULE

Introduction to Coffee is an ideal module for anyone who is new to the coffee industry or just has an interest in this wonderful drink. It charts coffee's journey from its origins in Ethiopia to the major commodity it is today, enjoyed by millions of people around the world. From farming the cherries through drying, roasting, brewing and finally drinking, this module looks at the processes coffee goes through. This half day course also includes a "coffee cupping" which allows you to taste the various flavours coffee has to offer.

2) GREEN COFFEE MODULE

The Green Coffee module covers the key concepts surrounding green coffee, from growing the plant, through processing, shipping, storage and arrival at a roaster. It includes principles of coffee growing, processing and green coffee grading and coffee contracts and green coffee portfolio management.

Green Coffee can be studied at three different levels:

- **Foundation** covers the key concepts surrounding green coffee, from growing the plant, through processing, shipping, storage and arrival at a roaster. It includes an introduction to cupping and coffee grading;
- **Intermediate** looks at green coffee in greater detail and builds on the core vocational skills needed by people who work with green coffee on a daily basis. It is broken down into three areas: Principles of coffee growing and processing; Introduction to green coffee grading; Coffee contracts and green coffee portfolio management;
- **Professional** is suited to people who have worked for at least two years in a job related to green coffee. It builds on the knowledge gained at Intermediate level and prepares the student for managerial jobs within the industry. Good knowledge of other Coffee Diploma System modules, especially Sensory Skills and Roasting, is highly recommended for anyone wanting to study at this level.

3) SENSORY SKILLS MODULE

Sensory Skills teaches you the essentials of sensory evaluation in a practical and interactive manner. It investigates the way we perceive what we taste and how to apply this knowledge when evaluating coffee's natural characteristics. It also offers an insight into identifying speciality coffee qualities, as well as an overview of how to implement this in business.

Sensory Skills can be studied at three different levels:

- **Foundation** covers the essentials of sensory evaluation in a practical and interactive manner. It investigates the way we perceive what we taste and how to apply this knowledge when evaluating coffee's natural characteristics. It also offers an introduction to identifying speciality coffee qualities, as well as an overview of how to implement this in business;
- **Intermediate** is ideal for someone already working in the area who wants to develop their knowledge of sensory skills. It is broken down into three areas: How we taste, perceive and interpret; Running a cupping session and tasting the diversity of coffee; How to set up sensory skills in your business;
- **Professional** is aimed at people with extensive experience in the industry who wish to develop their knowledge to become sensory skills leaders in a coffee business.

4) BREWING MODULE

The study of Brewing introduces you to the different ways of brewing coffee, from Chemex and siphon to clever dripper and French press. In addition, this module allows you to get hands-on and learn to analyse your grind profile, match your grind to your brewing method and to scientifically measure coffee strength and chart a coffee's extraction.

Brewing can be studied at three different levels:



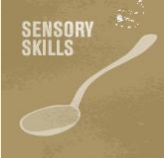

- **Foundation** introduces the beginner to the different ways of brewing coffee, from Chemex and siphon to clever dripper and French press;
- **Intermediate** is very much a hands-on workshop where you will learn to analyse your grind profile, match your grind to your brewing method and to scientifically measure coffee strength and chart a coffee's extraction;
- **Professional** takes the scientific knowledge a stage further, covering the impact of temperature on brewing, acidity levels during the brewing process, the impact of water quality on coffee brewing and flavour and understanding how to chart espresso and brew within a given extraction percentage.

COURSE INFORMATION

- Tutor:** Virginia Tam
- SCAE Coffee Diploma | Authorized Trainer & Certifier
 - SCAA Lead Instructor
 - World Siphonist Championship Certified Judge 2014/2015
 - HK Siphonist Championship Judge Workshop Instructor 2014/2015
 - Sensory Judge, Singapore Siphonist Championship 2014

Capacity: 4 – 10

Location: Room A, 16/F, Heung Wah Industrial Building, 12 Wong Chuk Hang Road, Aberdeen

Module	FOUNDATION	INTERMEDIATE	PROFESSIONALS
	1 day	2 days	3 days
 <p>INTRODUCTION TO COFFEE</p>	<p>4 hours</p> <p>Course Fee: HK\$1,000 Certification: HK\$800</p>	N/A	N/A
 <p>GREEN COFFEE</p>	<p>8 hours (1 hour lunch)</p> <p>Course Fee: HK\$2,000 Certification: HK\$800</p>	<p>8 hours per day (1 hour lunch)</p> <p>Course Fee: HK\$8,000 Certification: HK\$2,000</p>	<p>8 hours per day (1 hour lunch)</p> <p>Course Fee: HK\$10,000 Certification: HK\$3,000</p>
 <p>SENSORY SKILLS</p>	<p>8 hours (1 hour lunch)</p> <p>Course Fee: HK\$2,000 Certification: HK\$800</p>	<p>8 hours per day (1 hour lunch)</p> <p>Course Fee: HK\$7,000 Certification: HK\$2,000</p>	<p>8 hours per day (1 hour lunch)</p> <p>Course Fee: HK\$10,000 Certification: HK\$3,000</p>
 <p>BREWING</p>	N/A	<p>8 hours per day (1 hour lunch)</p> <p>Course Fee: HK\$6,000 Certification: HK\$2,000</p>	<p>8 hours per day (1 hour lunch)</p> <p>Course Fee: HK\$10,000 Certification: HK\$3,000</p>