



UNCLE RUSS COFFEE ACADEMY

❖ The Coffee Experience – Uncle Russ Academy Introduction to Coffee Class

COURSE DESCRIPTION

Do you know the coffee you enjoy now has taken a long journey to arrive in your cup? Students will have a basic understanding of how a seed goes through a series of steps bring out their best, which involves skills of simple tasting, roasting and brewing. This class is held to provide students with both theoretical knowledge and practical chances to handcraft a coffee by themselves.

COURSE INFORMATION

Course Fee:	HKD1,500
Tutor:	Virginia Tam (SCAA Lead Instructor, SCAE Authorized Trainer & Certifier)
Capacity:	4 – 12
Duration	3 lessons (2 hours each)
Location:	Room A, 16/F, Heung Wah Industrial Building, 12 Wong Chuk Hang Road, Aberdeen

CLASS OUTLINE

Lesson 1	<p>Know your green beans</p> <ul style="list-style-type: none">- Where does coffee come from?- Species and variety- What is defects and how does it affect taste of coffee- How is coffee graded? By altitude, density, bean size, defects counts, cupping score, etc. <p>Students will taste coffee of different variety, from different origin and altitude.</p>
Lesson 2	<p>Basic theory of coffee roasting</p> <ul style="list-style-type: none">- How does roasting level affect taste of coffee- Introduction of home coffee roasting tools- Roasting demonstration with CoffeeTech electric coffee roaster <p>Student will be divided in small groups and roast their own coffee using simple home roasting tools. They will also taste the same coffee with different roast profile.</p>
Lesson 3	<p>Brew or Drip? Handcraft a coffee that matches your taste</p> <ul style="list-style-type: none">- Introduction of hand drip tools and ways to use them- Major factors affecting taste of your brew <p>Students will work in pair to brew their own coffee, and taste the same coffee made by different brewing method.</p>