



## UNCLE RUSS COFFEE ACADEMY

### ❖ **Advanced Cup Tasting Skills**

#### **COURSE DESCRIPTION**

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**Coffee Cupping** is the professional practice of evaluating coffee quality by tastes and aromas of the brewed coffee. Evaluation starts by deeply sniffing the coffee, then loudly slurping the coffee so it spreads to the back of the tongue. Different aspects and characters in the cup are measured and recorded accordingly. A standard coffee cupping procedure and protocols are involved.

This Coffee Cup Tasting class is held to provide participants professional coffee knowledge and coffee tasting experiences, suitable for experienced coffee tasters who want to expand their coffee horizon and enhance tasting palette with new origin and coffee varieties.

#### **COURSE INFORMATION**

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<b>Course Fee:</b>	HKD450
<b>Tutor:</b>	Virginia Tam (SCAA Lead Instructor, SCAE Authorized Trainer & Certifier)
<b>Capacity:</b>	4 – 12
<b>Duration</b>	1 lesson (2.5 hours)
<b>Location:</b>	Room A, 16/F, Heung Wah Industrial Building, 12 Wong Chuk Hang Road, Aberdeen

#### **CLASS OUTLINE**

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1. Introduction to SCAA/CQI Cupping protocol
2. Appreciation of Cup of Excellence grade coffee and an exquisite single origin coffee
3. Nose training using Le Nez du Cafe aroma kit
4. Cupping of 8 to 10 coffee with different processing, origin, variety and growing altitude
5. Developing Cupping Skills
6. Practical cupping calibration