



UNCLE RUSS COFFEE ACADEMY

❖ Hand Crafting Coffee Series – Session One

COURSE DESCRIPTION

By hands-on brewing and tasting beans from different varieties, origins and brewed under different extraction levels, students will learn to handcraft a coffee that matches their taste.

The Hand Crafting Coffee Series is divided into three classes, participants may choose to enroll in one or all of the classes according to personal preferences and level of understanding of brewing principles. This series of classes will be repeated regularly. So, if you are not able to enroll in one of the class, you may join in the next cycle.

COURSE INFORMATION

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

CLASS OUTLINE

1. Introduction of hand drip tools and ways to use them
2. Introduction to brewing and extraction principles
3. Hand-drip demonstration and tasting
4. Hands-on practice: circle pattern, controlling water flow rate, extraction speed and uniformity
5. Tasting and comparing results between coffee brewed by different students