



## UNCLE RUSS COFFEE ACADEMY

### ❖ Coffee Roasting for Beginners

#### COURSE DESCRIPTION

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If you want to start roasting your own coffee beans at home — or are at all interested in how beans are roasted — join this upcoming roasting class. Students will learn how to use a hand roaster and operate a micro coffee-roaster. We will also talk about how to choose a home roaster, and parameters affecting the taste of coffee.

#### COURSE INFORMATION

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<b>Course Fee:</b>	HKD880
<b>Tutor:</b>	Virginia Tam (SCAA Lead Instructor, SCAE Authorized Trainer & Certifier)
<b>Capacity:</b>	4 – 12
<b>Duration</b>	1 lesson (4 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. Know your green beans (variety, origin, altitude, grading)
2. What are defects and how do they affect the taste of coffee
3. Basic theory of coffee roasting
4. How does roasting level affect the taste of coffee
5. Introduction of home coffee roasting tools
6. Roasting demonstration with 1kg micro roaster
7. Students will be divided into small groups and roast their own coffee using the 1kg coffee roaster. They will also taste the same coffee with different roast profiles.