Qahwa Coffee Workshops & Café Info

About the Workshop

Name: Coffee Brewing & Preparation Workshop

Hosted by: Qahwa Café

Location: The Majlis (backroom of our café)

Duration: 1.5 hours

Cost: ₹1200 per participant

Slots:

Morning: 9:00 AM, 10:45 AM

• Evening: 4:00 PM, 5:45 PM

Days Offered: Friday and one weekend day (Saturday or Sunday)

Max Group Size: 10 participants per slot

Instructor: Omar, our head roaster — a coffee artisan with 12+ years of brewing experience from

Beirut.

What You'll Learn

- Coffee Bean Basics & Flavor Profiles
- Grinding Techniques
- Brewing Methods: Pour Over, French Press, Aeropress
- Water Quality & Temperature Control
- Perfect Extraction Practices
- Tasting & Sensory Skills
- Troubleshooting Common Brewing Mistakes

Includes: Expert guidance, hands-on brewing, premium beans, tools, and surprise Qahwa goodies! **Perk:** Participants receive a "**Qahwa Home Brewer**" digital certificate upon completion.

How to Book a Slot

- 1. Visit our website and scroll to the bottom.
- 2. Fill out the registration form with your name, email, and preferred slot.
- 3. Receive your Participant ID via email.

4. Show your ID at the front desk to access the Majlis.

Qahwa Café Timings

Day	Hours
Monday-Thursday	8:00 AM – 8:00 PM
Friday–Saturday	8:00 AM – 9:00 PM
Sunday	9:00 AM – 7:00 PM

Workshop FAQs

Question	Answer
Do I need prior experience?	Not at all! The workshop is beginner-friendly and interactive.
Can I bring a friend?	Absolutely — just make sure they register separately.
What's included in the fee?	Full hands-on session, all materials, expert guidance, coffee tasting, and Qahwa goodies.
Can I reschedule or cancel?	You may cancel up to 12 hours before your slot for a full refund.
Do you offer group bookings?	Yes! We host custom sessions for office teams or private events — just contact us.
Do I get a certificate?	Yes — you'll receive a digital "Qahwa Home Brewer" certificate.

Can I buy brewing gear afterward?	Yes! Workshop attendees get a discount on select home brewing kits.
Is the session hands-on or demobased?	Fully hands-on — you'll brew, taste, and adjust with guidance.
How many people are in each session?	We limit to 10 participants for a focused experience.
Do you provide takeaway coffee or beans?	Yes, you can buy coffee and accessories at our café after the session.
What if I'm late?	We allow a 10-minute grace period. Beyond that, entry isn't permitted.
Is there parking available?	Yes — free street parking is available nearby.
Do you have a referral or loyalty program?	Attend 2 workshops and get your 3rd at 50% off. Invite a friend and both get ₹100 off.
Is it safe and hygienic?	We follow strict sanitation protocols; all tools are cleaned before each session.