



**COFFEE
SKILLS
PROGRAM**

Brewing

Foundation | Intermediate | Professional



Specialty
Coffee
Association





**COFFEE
SKILLS
PROGRAM**

Brewing

Foundation



Specialty
Coffee
Association



BREWING CURRICULUM: Foundation

Title of module		Brewing		
Level		Foundation		
Recommended course hours		6 hours excluding exams Written exam 30 minutes Practical exam 30 minutes		
Course aim		Designed to introduce core brewing skills and equipment to people with no previous brewing experience. Successful candidates should be able to grind and brew to the correct recipe to produce great coffee.		
Information for trainer		Introduction to Coffee is a recommended (but not mandatory) pre-requisite module.		
Code/subject	Sub code	Knowledge/skills <i>(what does the student need to know/what should the student be able to do)</i>	Objective <i>(what does the student need to do to demonstrate knowledge or skill)</i>	References
1.01 INTRODUCTION TO COFFEE	1.01.01	The origins of coffee as the fruit of different species of coffee tree	Identifies Arabica and Robusta and recognizes the coffee tree and cherry	The Devils Cup, Stewart Lee Allen
	1.01.02	The process of getting coffee from the farm through to the final drink	Explains journey of coffee, specifically that coffee is picked, the beans are extracted from the fruit and then eventually roasted and brewed	Coffee, Philippe Boe
	1.01.03	Two main coffee species: Arabica and Robusta. The flavor profiles of both species	Differentiates Arabica and Robusta in a taste test	
1.02 BREWING GUIDELINES	1.02.01	STRENGTH & EXTRACTION The definition of strength versus extraction	Explains the concentration of coffee in the cup (strength) compared to dissolved coffee from the bean (extraction)	

	1.02.02	WATER TO COFFEE RATIO A sufficient amount ground coffee is required, per liter of water, to make a high-quality cup of coffee. This is defined as the Gold Cup/Golden Cup standard: 50+grams /±55 grams per liter	Identifies the correct ratio of coffee to water required to produce Gold Cup standard coffee	Coffee Brewing Handbook, T Lingle
	1.02.03	The quantity of coffee commonly used for espresso is 7 – 10 grams for a single espresso. This is dependent on personal choice, culture and the coffee used	Identifies the correct quantity of coffee commonly used to make a single espresso	
	1.02.04	GRIND SIZE Grind size affects the rate of extraction (based on surface area) and the speed water can flow through the coffee bed	Identifies the appropriate grind texture for espresso, paper filter and French press (cafetiere)	
	1.02.05	The time the water is in contact with the coffee is mainly a function of grind size	Explains why each grind size is appropriate	
	1.02.06	BREW TIME The amount of time the water is in contact with the coffee will allow different quantities of solids to be dissolved. This results in different brew times for different brew methods and volumes	Describes the amount of time for the following: <ul style="list-style-type: none"> • Filter Coffee (1ltr/32oz +) 4-6 minutes; • Single cup filter 1-3 minutes, • Espresso 20-30sec 	
	1.02.07	WATER TEMPERATURE The correct water temperature is required to dissolve the desired flavors from the ground coffee. This range is 92 - 96C/195 - 250F	Defines the correct temperature range for water used to brew coffee	
	1.02.08	BREW TURBULENCE An increase in turbulence of the water in contact with the coffee will increase extraction	Demonstrates how to use turbulence in different brewing methods as appropriate	
	1.02.09	WATER QUALITY Water quality varies in different regions and this can affect brew quality and machine function.	Demonstrates understanding of the existence of hard and soft water and limescale Explains that water may have unwanted taints/odors	

	1.02.10	FILTER METHOD Different filtering methods: paper, cloth, espresso basket, metal filter	Identifies different filter methods and their characteristics and storage requirements	
	1.02.11	PRESSURE The relationship between pressure brewing and impact on time and grind size	Describes the impact of an increase in pressure on the rate of extraction	
	1.02.12	COFFEE STORAGE Storage of coffee must manage the following which affect the freshness of coffee: temperature extremes, moisture and light	Explains the factors that adversely affect coffee freshness	
	1.02.13	CLEANING Cleaning (or not cleaning) brewing equipment has a direct impact on the taste of coffee	Demonstrates correct equipment cleaning procedures	
	1.02.14	HOT HOLDING The breakdown in coffee aroma and taste over time, caused by the loss of temperature and/or evaporation	Tastes and discusses three reference brews that have been held under varying conditions and times	
1.03 BREWING METHODS AND EQUIPMENT	1.03.01	The differences between the following brewing methods : Immersion, gravity, pressure	Demonstrates the correct use of each method of brewing (immersion, gravity, automatic filter brew, pressure) using the correct grind profile and brewing recipe	-Coffee, Tim Wendleboe -Everything but espresso, Scott Rao -The Blue Bottle Craft of Coffee, Freeman & Freeman
	1.03.02	The range of different equipment used for brewing coffee	Demonstrates the correct use of brewing skills on the equipment that is available	
	1.03.03	Knowledge of the correct use of the available brewing equipment that uses immersion, gravity and pressure brewing		