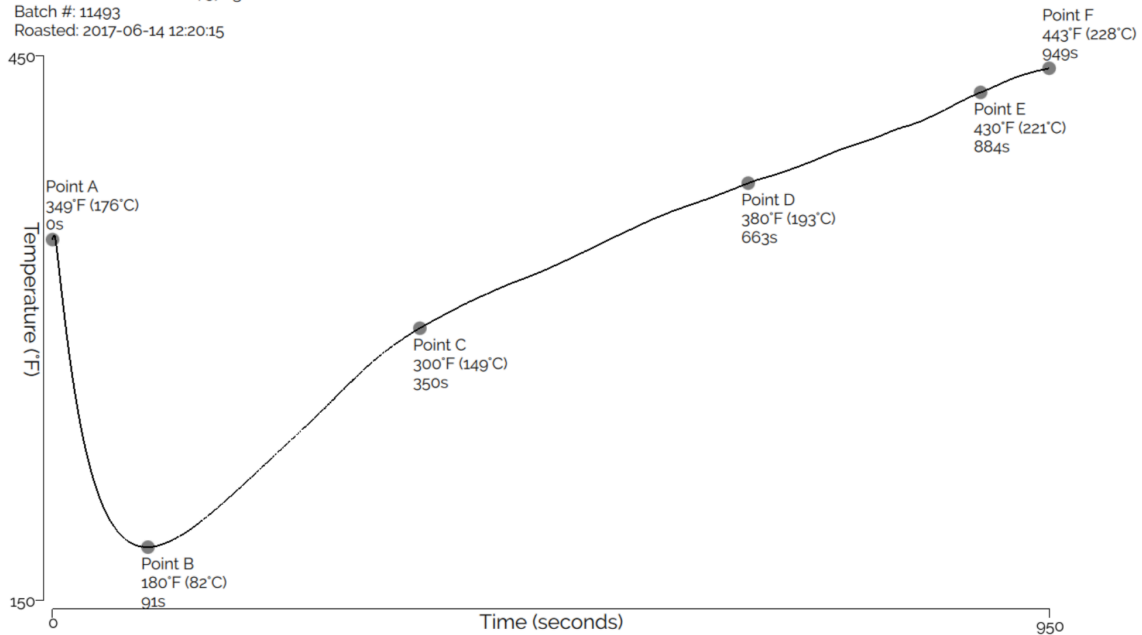


# Roasting – Fundamentals

## Class Worksheet

### The Roast Profile -

Coffee: Nicaragua Jinotega SHG EP  
Green Mass: 12.13Lb (5.51Kg)  
Roasted Mass: 10.06Lb (4.57Kg)  
Batch #: 11493  
Roasted: 2017-06-14 12:20:15



### The Roaster Vocabulary -

Moisture Content

\_\_\_ Charge

\_\_\_ Turnaround Point

\_\_\_ Color Change

\_\_\_ First Crack

\_\_\_ Second Crack

\_\_\_ End of Roasting

Development Time

Temperature Midway Point

Light Roast Profile:

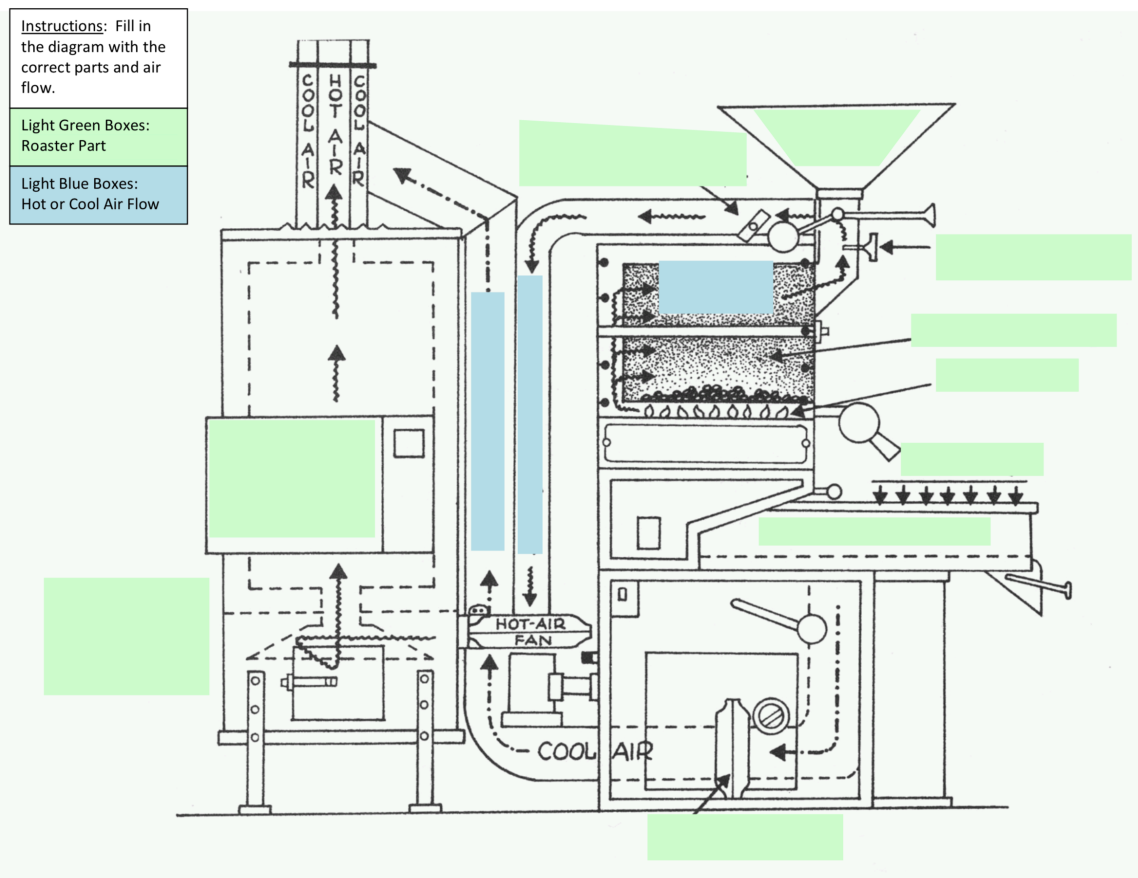
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

Dark Roast Profile:

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

What is the effect on bean volume with Dark Roasts?

What is the typical Mass Loss (average, middle of the road profile)?



Types of Heat Transfer in Roasting –

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

Types of Burners used in Roasting –

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

## **Safety!**

Daily tasks to keep your roaster safe:

\_\_\_\_\_

**Hazards for** – *Protect your team*

The Roaster - \_\_\_\_\_

Packing Line - \_\_\_\_\_

Shipping department - \_\_\_\_\_

Green Coffee Warehouse - \_\_\_\_\_

**Product Safety** – *Protect your customers*

Roasting - \_\_\_\_\_

Packaging - \_\_\_\_\_

Shipping - \_\_\_\_\_

Green Coffee Storage - \_\_\_\_\_

**FIRE!!!**

Ingredients for a fire: \_\_\_\_\_

Classifications for a fire:

A –

B –

C –