**Activity 1**

Coffee A tastes like…

Coffee B tastes like…

**What is Specialty?**Scores \_\_\_\_\_\_\_\_\_\_ points or above on a 100 point scale

No defective or “off” cups  
Green is fresh, free from odors  
Minimal processing defects  
Roast is uniform (has no “quakers”)

**Taste vs. Flavor**

Taste - the \_\_\_\_\_\_ basic sensations your tongue recognizes

Flavor - the combination of tastes and \_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Geography & History**

Coffee is grown near the \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Arabica originated in \_\_\_\_\_\_\_\_\_\_\_\_\_

The world’s top producer is \_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Arabica vs. Robusta**

|  |  |
| --- | --- |
| **Coffea Arabica** | **Coffea Canephora** |
| * Higher Altitude (800-2000m) * Higher \_\_\_\_\_\_\_\_\_\_ * Lower Caffeine (0.8-1.5%) * \_\_\_\_\_\_\_\_\_\_, more complex flavors | * Lower Altitude (0-900m) * Lower \_\_\_\_\_\_\_\_\_\_ * Higher Caffeine (1.7-3.5%) * \_\_\_\_\_\_\_\_\_\_ Bitterness |

**Processing**

Washed / Wet-process

Natural / Dry-process

Other Processes

* Semi-washed
  + Honey (Costa Rica)
  + Pulped Natural (Brazil)
* Wet Hulled
  + “Giling Basah” (Sumatra)
* Experimental
  + Adding enzymes

**Flavor Profiles**

|  |  |
| --- | --- |
| **Washed** | **Natural** |
| * \_\_\_\_\_\_\_\_\_\_ Acidity * \_\_\_\_\_\_\_\_\_\_ Body * Cleaner * Possibly \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_ notes | * \_\_\_\_\_\_\_\_\_\_ Acidity * \_\_\_\_\_\_\_\_\_\_ Body * Sweeter * Possibly \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ flavors |

**Activity 2**

Cupping!

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is key

**Roasting**

Adding heat to green coffee brings out the complex flavor compounds through:

Also assists \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Freshness**

**Activity 3**

Which coffee is stale? How can you tell?

**Brewing Methods**

**Brewing Variables**

1. Coffee to Water Ratio
   1. \_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_ grams per liter for filter coffee
   2. \_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_ grams per shot for espresso
2. Grind Size
   1. Ideally you have \_\_\_\_\_\_\_\_\_\_ particle size
   2. Poor quality or dull burrs lead to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ extraction
3. Water Temperature & Composition
   1. Ideal range is \_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_ degrees Fahrenheit
   2. \_\_\_\_\_\_\_\_\_\_\_\_ content
4. Contact Time
   1. “\_\_\_\_\_\_\_\_\_\_\_\_” allows gases to escape
5. Roast Degree & Age
6. Pressure / Agitation / Turbulence
7. Cleanliness of equipment

**Extraction**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ elements out of the ground coffee

Ideally \_\_\_\_\_\_ to \_\_\_\_\_\_ %

Under-extraction leads to \_\_\_\_\_\_\_\_\_\_\_\_ taste

* Water not hot enough
* Grind too coarse
* Brew time too short

Over-extraction leads to \_\_\_\_\_\_\_\_\_\_\_\_ taste

* Water too hot
* Grind too fine
* Brew time too long

**Activity 4**

Manual brewing!

**Common Drinks**

* Espresso
  + Syrupy viscosity like \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_
  + Crema is the top layer
* Macchiato
  + Means “\_\_\_\_\_\_\_\_\_\_\_\_\_\_”
  + Espresso with a tiny bit of textured milk
* Cortado
  + \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ parts espresso and steamed milk served in a gibraltar glass
* Americano
  + Espresso over \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* Cappuccino
  + Traditionally a \_\_\_\_\_\_\_\_\_\_\_\_\_ beverage
* Latte
  + Sometimes less \_\_\_\_\_\_\_\_\_\_\_\_\_ than a cappuccino