### Intro to Coffee Materials

Green coffee samples to pass around (specialty, lower grade, faded, robusta, decaf, etc.)

Pale, yellow, brown samples during roasting stages

Batch brewer and carafes

Flavor wheel printouts (laminated, we keep)

Guided notes handout (6 pages)

Written exams (4 pages)

**1.01.01**

Instant coffee (HEB Brand, Colcafe) 1oz = $0.54 to $0.85

Specialty Coffee (Spark) 112g = $0.97

**1.03.04**

At least three coffees from different regions

Central/South America, Africa and Asia

~250g of various coffees = $2.75 (avg)

**1.05.01**

Stale coffee, batch brewed (anything leftover/about to throw away...basically free)

Fresh ground coffee, batch brewed 112g = $1.23 (avg)

**1.06.02**

Various manual brew methods

Filters $0.55

4 Chemex, 4 Kalita, 4 Aeropress

Coffee to brew ~600g for 12 students = $6.60 (avg)

Scales

Kettles

Timers

Recurring supply costs per class of 12 people = ~$12.64

Supply cost per student = ~$1

SCA Certificate Fee per student (50%) = ~$36

**Total = ~$37**

\*\*\*Need to know cost of printing handouts/exams

**Charge at least $75 per student, I think we can start at $95 and see how it goes**