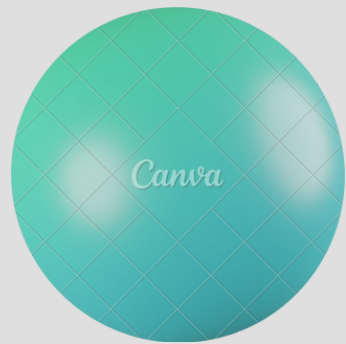


# **CAPSTONE PROJECT: EXPLORING COFFEE QUALITY DATA WITH POWER BI**

**PRESENTATION**



COFFEE QUALITY  
INSTITUTE®

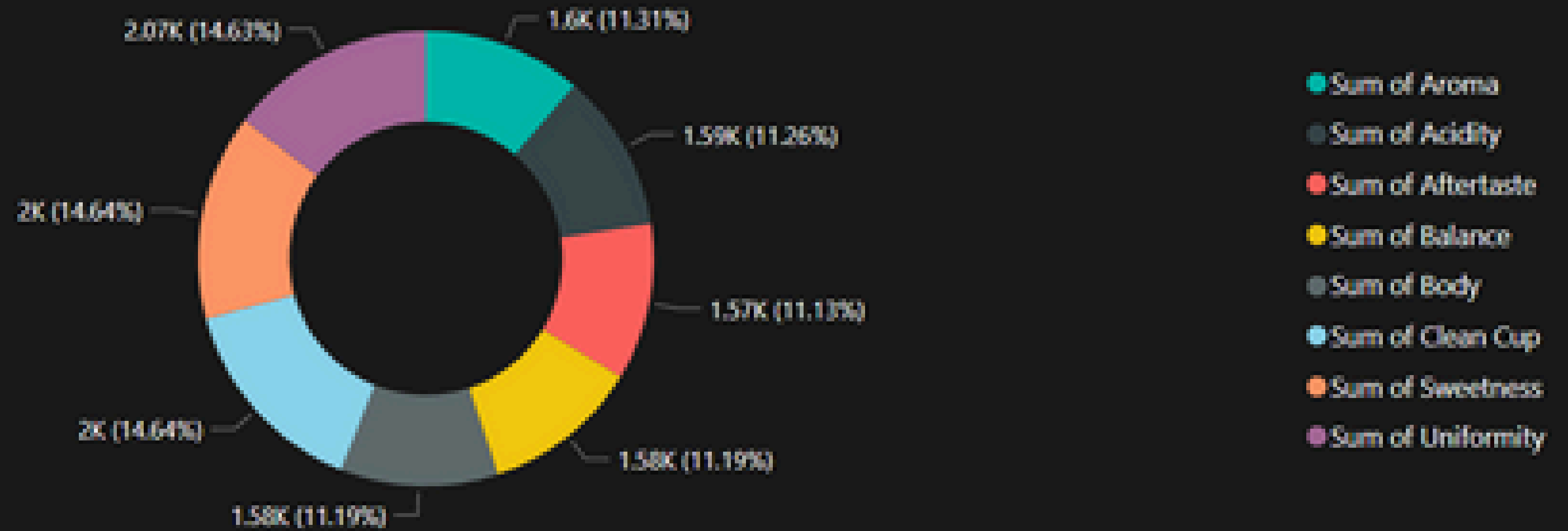


# COFFEE FLAVOR

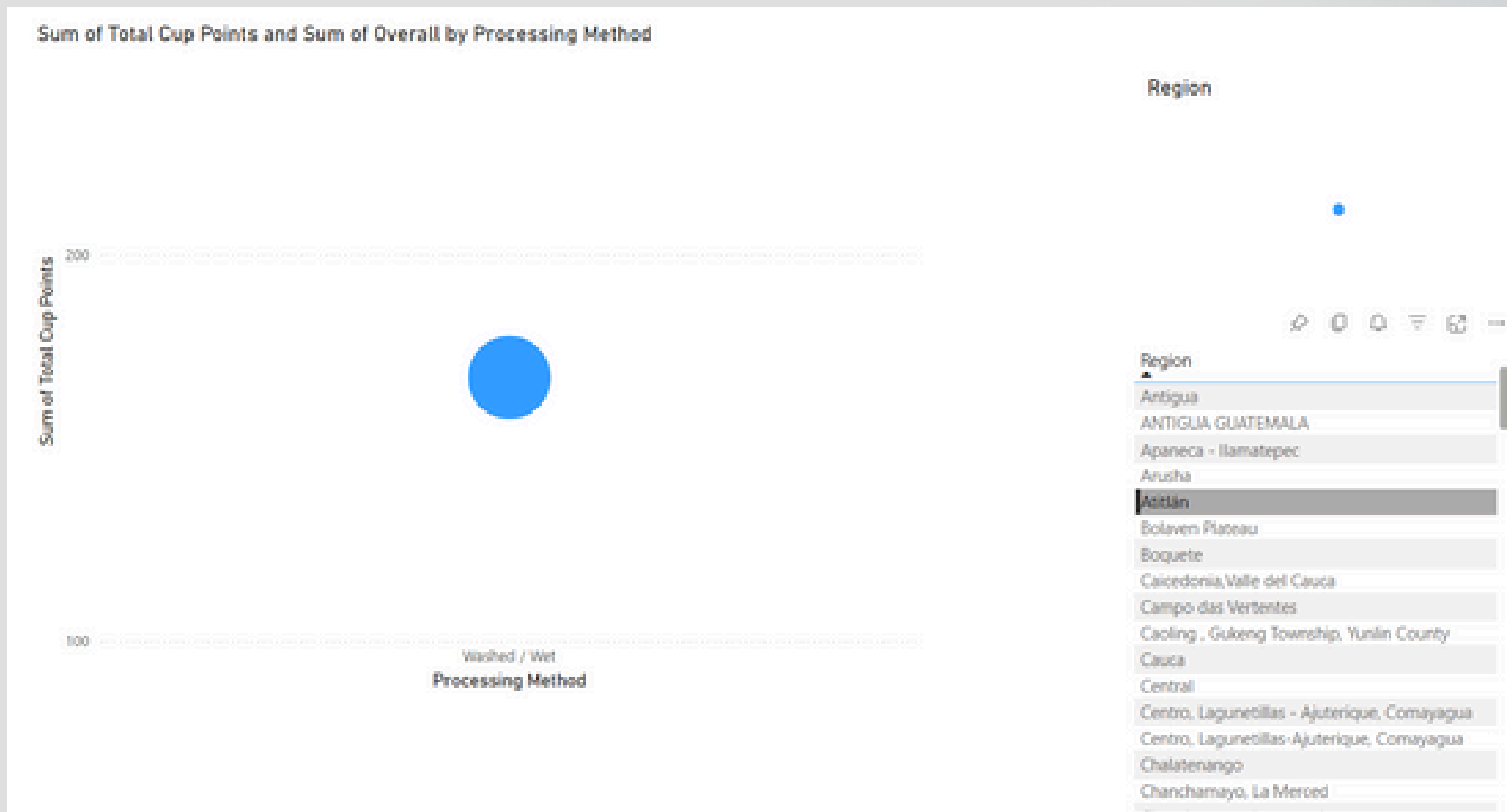
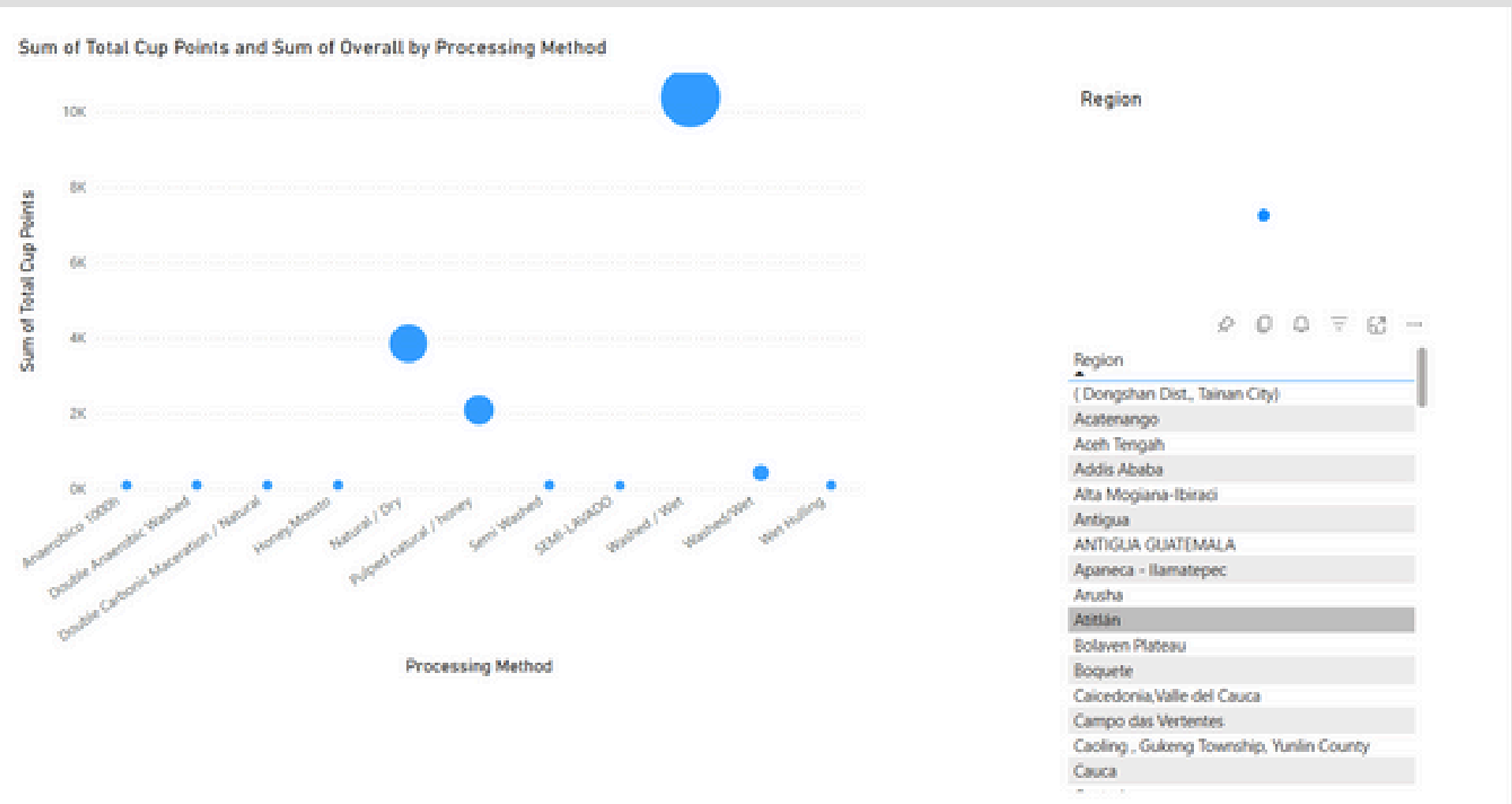


# 1. WHAT ARE THE KEY DETERMINANTS OF COFFEE QUALITY AS EVALUATED THROUGH SENSORY ATTRIBUTES SUCH AS AROMA, FLAVOR, ACIDITY, ETC.?

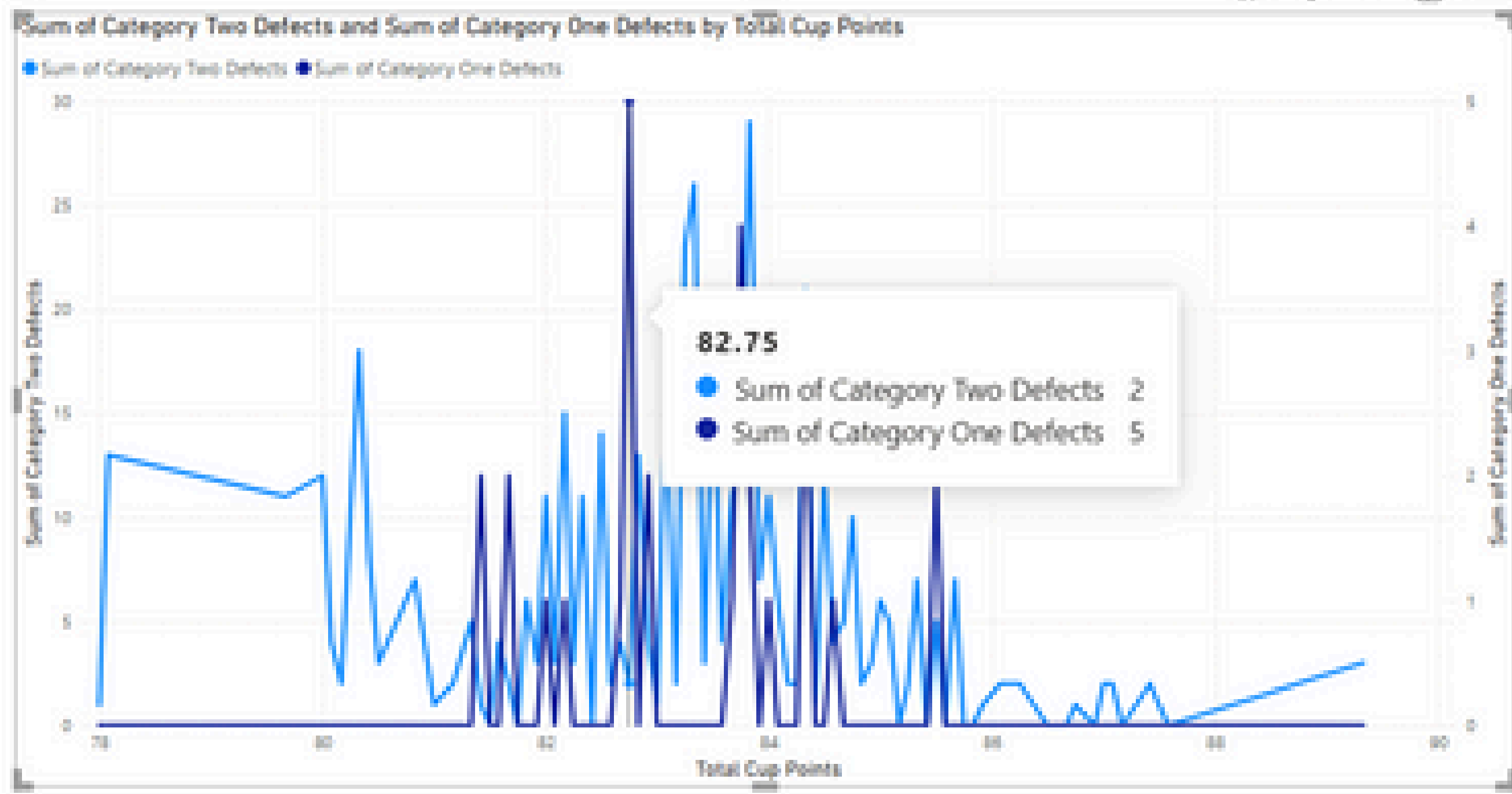
Sum of Aroma, Sum of Acidity, Sum of Aftertaste, Sum of Balance, Sum of Body, Sum of Clean Cup, Sum of Sweetness, Sum ...



# 2. IS THERE A CORRELATION BETWEEN PROCESSING METHODS, ORIGIN REGIONS, AND COFFEE QUALITY SCORES?



# 3. CAN WE IDENTIFY ANY TRENDS OR PATTERNS IN DEFECT OCCURRENCES AND THEIR IMPACT ON OVERALL COFFEE QUALITY?



# 4. HOW DO DIFFERENT VARIABLES INTERACT TO INFLUENCE THE TOTAL CUP POINTS, WHICH REPRESENT AN OVERALL MEASURE OF COFFEE QUALITY?







**THANK YOU**  
**FOR ATTENTION**

**PRESENTED BY NALLABOTHULA VENKATESWARLU**