LAUNCHCODE
FINAL PROJECT:

Checkpoint # 1:
The Beans

THE BUSINESS ISSUE

What can coffee roasters do to maximize the ratings and pricing potential of their coffees? Should they source their beans from a certain area? Or favor dark or light roasts?

Having had a decades-long love affair with coffee and even spending some of the best years of my life as a barista, I've always been paying attention to what makes a cup of coffee great. But what does the data have to say about it?

THE DATASETS

Thousands of coffees have been rated, described, and priced.

This dataset from Kaggle contains over 7000 coffee ratings, with separate ratings for aspects like aroma and aftertaste, but not much information on bean sourcing.

This dataset from Kaggle contains over 2000 coffee ratings, with more information on bean sourcing, but just one overall rating for each entry.

Both were web-scraped from coffeereview.com and I'd like to look at both and combine them where possible.