# Personal Learning Portal - Phase 3

## Learning Corpus: Source Documentation

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## PILLAR 1: Coffee Sensory Evaluation & Flavor Science

### Source 1

**Title:** Coffee Taster's Flavor Wheel
**URL:** https://sca.coffee/research/coffee-tasters-flavor-wheel
**Type:** Professional Standard / Interactive Tool
**Relevance:** Industry-standard resource for coffee sensory evaluation vocabulary. Provides structured framework for describing coffee flavors from general (fruity) to specific (blueberry). Essential for Module 1 objectives on flavor identification and professional tasting methodology.

### Source 2

**Title:** World Coffee Research Sensory Lexicon
**URL:**
https://drive.google.com/file/d/1adPcJUXEApctH2nyvTTgdQsG1PsLocVP/view?usp=sharing
**Type:** Academic Research Document
**Relevance:** Scientific foundation for coffee flavor analysis containing 110 sensory attributes with intensity scales and reference standards. Created by Kansas State University for World Coffee Research. Supports Module 1 objectives on understanding flavor chemistry and developing precise sensory vocabulary.

### Source 3

**Title:** SCA Cupping Protocols and Best Practices
**URL:** https://www.scith.coffee/wp-content/uploads/2021/03/SCA-Protocols-_-Best-Practices.pdf
**Type:** Professional Protocol Document
**Relevance:** Complete professional cupping methodology including equipment specifications, sample preparation ratios (8.25g:150mL), grind requirements, and evaluation procedures. Core resource for Module 1 objectives on systematic coffee quality assessment using industry standards.

### Source 4

**Title:** Interactive Coffee Taster's Flavor Wheel
**URL:** https://notbadcoffee.com/flavor-wheel-en/
**Type:** Interactive Educational Tool
**Relevance:** Web-based interactive version linking SCA Flavor Wheel to WCR Sensory Lexicon. Helps learners navigate flavor categories and understand intensity scoring. Useful for Module 1 practice with flavor identification and descriptor precision.

### Source 5

**Title:** Development of a "living" lexicon for descriptive sensory analysis of brewed coffee
**URL:** https://onlinelibrary.wiley.com/doi/10.1111/joss.12237
**Type:** Peer-Reviewed Academic Paper
**Relevance:** Foundational research on coffee sensory terminology development and validation methodology published by Chambers et al. (2016) in Journal of Sensory Studies. Provides academic rigor for Module 1 discussions on flavor science.

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## PILLAR 2: Espresso Mastery & Milk-Based Drinks

### Source 6

**Title:** James Hoffmann - How to Dial in a Cup
**URL:** https://youtu.be/J6yWOyNq0uw?list=TLGGslFlOBTRcmwwNTEwMjAyNQ
**Type:** Video Tutorial
**Relevance:** Expert guide from 2007 World Barista Champion on optimizing espresso extraction, especially with light-roast specialty coffee. Covers dialing in methodology, grind adjustment, and systematic extraction optimization. Essential for Module 2 objectives on espresso preparation and troubleshooting.

### Source 7

**Title:** Barista Hustle - Barista One Course
**URL:**
https://www.baristahustle.com/education-products/single-course-sales/course-barista-one/
**Type:** Professional Online Training Course
**Relevance:** Comprehensive espresso course (58 lessons) covering dosing, tamping, extraction mechanics, and workflow. Course structure will be referenced for Module 2 objectives on executing proper espresso technique. Note: Paid course - will reference structure and topics only.

### Source 8

**Title:** Barista Hustle - Milk Science and Latte Art Course
**URL:** https://www.baristahustle.com/education-products/single-course-sales/course-milk-science/
**Type:** Professional Online Training Course
**Relevance:** In-depth milk steaming physics, foam chemistry, and texturing technique (72 lessons). Covers dairy science, microfoam creation, and latte art fundamentals. Core resource for Module 2 objectives on milk technique. Note: Paid course - will reference structure and topics only.

### Source 9

**Title:** Dialing In Espresso: Comprehensive Guide
**URL:** https://www.beanground.com/dialing-in-espresso/
**Type:** Practical How-To Guide
**Relevance:** Step-by-step espresso troubleshooting with decision trees for adjusting dose, grind, time, and temperature. Explains dose ranges (16-18g), extraction time targets (25-30s), and common problems. Supports Module 2 objectives on systematic dialing in and problem-solving.

### Source 10

**Title:** Everything You Need To Know To Steam Great Milk
**URL:** https://youtu.be/oaKRBBpA4fw?si=MTU38rpAMRienRDG
**Type:** Video Tutorial
**Relevance:** Comprehensive guide from James Hoffmann on milk steaming technique to achieve proper microfoam texture. Covers steam wand positioning, aeration timing, and texture development. Supports Module 2 objectives on milk steaming and espresso-based drink preparation.

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# PILLAR 3: Hand-Brewed Coffee Methods

### Source 11

**Title:** James Hoffmann - The Ultimate V60 Technique
**URL:** https://www.hario-europe.com/blogs/hario-community/v60-ambassadors-james-hoffmann
**Type:** Video Tutorial + Written Guide
**Relevance:** Definitive V60 pour-over technique with specific parameters: 30g coffee, 500g water, 93°C temperature, bloom and two-phase pour. Essential for Module 3 objectives on executing pour-over technique and understanding agitation/extraction relationships.

### Source 12

**Title:** Hario V60 Recipes - Method Comparison
**URL:** https://youtu.be/P0mI6Ue8BKc?si=jM_OBGOHXGrmBxaH
**Type:** Video Tutorial / Comparative Analysis
**Relevance:** Explores three distinct V60 recipes (James Hoffmann, Tetsu Kasuya 4:6 method, and Osmotic Flow) to demonstrate how different techniques affect flavor outcomes. Supports Module 3 objectives on analyzing method differences and choosing appropriate brewing approaches.

### Source 13

**Title:** James Hoffmann - French Press Technique
**URL:** https://youtu.be/AI4ynXzkSQo?si=Go0OOjYirPxb4GU7
**Type:** Video Tutorial
**Relevance:** Instructional guide on French Press immersion brewing technique with optimal parameters for consistent results. Demonstrates 4-minute steep time, coarse grind requirements, and comparison to percolation methods. Supports Module 3 objectives on immersion brewing techniques.

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## CROSS-PILLAR RESOURCES

### Source 14

**Title:** Barista Hustle Blog - Coffee Science & Processing
**URL:** https://www.baristahustle.com/blog/
**Type:** Educational Blog / Article Series
**Relevance:** Technical articles on coffee processing methods (washed, natural, honey), extraction science, and origin characteristics. Bridges Module 1 (how processing affects flavor) and Module 3 (matching coffee to brewing method). Updated regularly with current coffee science research.

### Source 15

**Title:** James Hoffmann - Weird Coffee Science
**URL:** https://www.jameshoffmann.co.uk/weird-coffee-science
**Type:** Educational Resource with Research Paper Links
**Relevance:** Collection of coffee science research covering espresso chemistry, extraction dynamics, and flavor compound formation. Links to peer-reviewed papers with accessible explanations. Supports Module 1 objectives on understanding chemical compounds and provides academic depth across all modules.

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# Source Summary

**Total Sources:** 15

**Distribution by Pillar:**

- Pillar 1 (Tasting & Flavor Science): 5 sources
- Pillar 2 (Espresso & Milk): 5 sources
- Pillar 3 (Hand-Brewed Methods): 3 sources
- Cross-Pillar (Coffee Science): 2 sources

**Distribution by Type:**

- Professional Standards/Protocols: 3
- Video Tutorials: 6
- Professional Training Courses: 2
- Practical Guides: 2
- Academic Research: 1
- Educational Resources: 1

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# Document Information

**Course:** Personal Learning Portal Capstone
**Phase:** 3 - Web and Deep Search for Resources
**Topic:** Complete Coffee Preparation: Tasting, Espresso Craft, and Hand-Brewed Methods
**Total Sources:** 15 quality sources
**Date Compiled:** October 5, 2025

# Source Summary

**Total Sources:** 15

**By Pillar:**

- Pillar 1 (Tasting & Flavor Science): 5 sources
- Pillar 2 (Espresso & Milk): 4 sources
- Pillar 3 (Hand-Brewed Methods): 4 sources
- Cross-Pillar (General Coffee Science): 2 sources

**By Type:**

- Professional Standards: 3
- Video Tutorials: 3
- Professional Training Courses: 3
- Practical Guides: 3
- Academic Research: 2
- Educational Blogs: 1

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**Document Information**

Phase: 3 - Web and Deep Search for Resources
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