

COFFEE

INTRODUCTION TO HOME COFFEE ROASTING

Recent studies boasting the health benefits of drinking coffee have helped fuel the popularity of home coffee roasting. Designed for coffee enthusiasts, this two-day comprehensive course will teach you how to confidently roast your own coffee at home. Taught at the coffee lab at UC Davis, you will learn to roast different levels with hands-on practice using home roasters and participate in tastings with fellow enthusiasts. By the end of the course you will have the knowledge and skills to roast your own coffee and better understand the beverage as a whole.

INSTRUCTOR

Juliet Han

AGENDA

Day One

- | | |
|----------|---|
| 9:00 AM | Welcome and introductions; Expectations for the next two days |
| 9:30 AM | What is coffee? Understanding coffee as an agricultural product and types
PP: Seed to cup presentation |
| 10:30 AM | Introduction to cupping; Basics of coffee sensory - start understanding how to taste the coffees you're roasting; Coffee sensory practice section |
| 12:00 PM | LUNCH |
| 1:30 PM | Introduction to Coffee Roasters; Overview of home vs commercial roasters |
| 2:30 PM | The coffee roasting process; Know what variables to look for when roasting |



SATURDAY & SUNDAY

FEB 26-27, 2022

9 A.M. – 4:30 P.M.

Tuition: \$485

Everson Hall, Room 126

UC Davis Campus
(parking \$12/day) Parking
is usually free on the
weekends unless there is
a special event.

For more information or to
enroll:

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3:15 PM Different roast levels; Know what a light, medium, dark roast is; Chart and show roasted examples on hand; Roast exercise

4:15 PM Cooling & storage; How to keep beans fresh and properly store them

4:30 PM Wrap up

Day Two

9:00 AM Grinding, Brewing: cupping session to reinforce cupping, sensory and taste results
Discussion: Recap Day 1; cupping practice with Roast Level coffees from day before, batch brew student coffees from first roast exercise

10:30 AM Quantifying Roasts: Roast Profiles, Mass Loss; Discuss roasts of batch brew tasted

12:00 PM LUNCH

1:30 PM More roasting time; Putting it all together; Roasting - practice and roast a variety of coffees

3:15 PM Brewing time! Brew a coffee that was just roasted and taste. Share brew with another person(s). Notes on flavor and roast level

4:00PM Closing remarks, discussion and clean up

4:30 PM Wrap up