

Basic principles of roasting

Requirements:

Enthusiasm for coffee in all aspects specially roasting

Accomplished qualifications:

Participants will be able to make comments concerning the quality of well known green coffee types, basic characteristics and the referring taste nuances. They will be able to create simple varieties of roast parameters and have the ability to describe chemical and physical changes. Participants know about numerous possibilities of tasting coffee. Each participant will be given a certification after determining the class.

Price: 575,00 €

plus 19 % VAT (per person)

Valid dates
<http://www.probat-ladenroester.de/en/dates/>



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Day 1 (08:30 am - 03:30 pm):

The course will begin with an introduction into the topic green coffee with the usage of different samples and presentation. Aside from the different types, growing, harvest and different processing existing worldwide the main focus will be on the different effects of numerous types, variations and methods on the roasting and therefore on the taste in the cup. The roasting process will firstly be described in theory regarding different principles of roasters, types of heat transfer, their influence on the aroma development and also basic knowledge of chemical and physical changes.

Herewith topic relevant terms and definitions will be explained. In the following practical oriented part one roast will be shown and declared in detail after the machine has been defined by the trainer. Afterwards participants will be roasting (separate or as teams – depending on the number) under guidance different green coffees coming from divers growing countries to similar results referring colour and time. Those will be tasted and evaluated via French press method. The special characteristics of the single sorts will be put into focus.

Day 2 (08:30 am - 03:30 pm):

After a short repetition of the contents of day 1 which is done to implement the recently attained knowledge participants will learn about the correlation of colour and time with regards to parameter settings. Connections between the single factors will be explained extensively using different types of green coffee. The participants will then be roasting under guidance the same green coffee to numerous results and get to know about different the ways could be to achieve this. Energy supply and color-time-correlation will be looked at in particular. Different results and basics of the single factors will be defined during the following French press tasting.

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