



Coffee processing:

a new frontier, new and old flavors
in the cup

This class provides students with a foundation in the different methods a coffee cherry can be prepared for roasting, including new trends in processing.

Time:

One session, 4 hrs

Class type:

practical, hands on

of people:

6-12 learners

Teacher:

Massimo Battaglia

Price: 120 Eur.

6 key characteristics

processing, nursery, origin,
flavor, tasting, change

Class goal

Introduce students to the multitude of ways a coffee cherry can be processed before it is roasted.

Class type



lesson



hands on



team building



difficulty level - intermediate

This class introduces students to the multiple ways a coffee cherry can be processed. Students will first be introduced to philosophy behind coffee processing, they will then learn the historical and foundational methods of preparation. Once students have a strong understanding of basis of coffee processing they will be introduced to developing new trends in processing. Throughout the class students will be able to taste examples of these processing methods.

Course produced and delivered at:

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