



Modern coffee: from global value chain to quality cup

Students will learn the complex coffee value chain, and the impact each actor can have on the final cup quality.

Time:
One session, 4 hrs
Class type:
practical, hands on
of people:
6-12 learners
Teacher:
Massimo Battaglia
Price: 90 Eur.

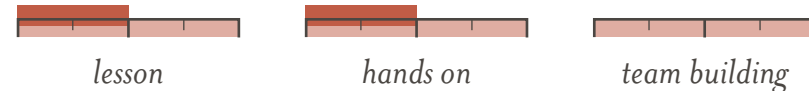
6 key characteristics

origin, plant, history,
value chain, quality, coffee

Class goal

Introduce students to the complex coffee value chain and develop their understanding of how individual decisions drive quality and sustainability.

Class type



difficulty level - introductory

Students will first learn an overview of the coffee value chain, from farm to roastery. Once students have an understanding of the different actors, they will then be introduced to the multitude of options available to each of these actors, and how they can affect quality and sustainability. Finally, students will participate in a tasting to allow them the opportunity to tie the course materials to the final results in the cup.

Course produced and delivered at:

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