

TASTING COURSE

four hours in one day

- ⇒ Introduction to the botany of coffee; growing and collecting methods; processing, roasting and blending; organoleptic analysis.
- ⇒ Introduction to tasting: see, smell, taste.
- ⇒ Evaluation forms.
- ⇒ Most frequent mistakes: old coffee, green coffee, under and over-extract coffee.
- ⇒ Arabic and Robusta: tasting different single-origin varieties: from spiced African Arabic and scented Latin American washed coffees to strong south-east Asian Robusta; the king of coffees: Jamaica Blue Mountain

Cost: 80 €