

Coffee Training Course: Coffee Processing Levels II and III

Course Information	
Course Name	Coffee Training Course: Coffee Processing Levels II and III
Course Problem Statement	<p>Despite the growing interest in specialty coffee, there is a notable lack of formal, expert-led education in discerning and articulating the intricate flavors, aromas, and textures in various coffee beans. This course not only aims to bridge this gap but also emphasizes the importance of sustainable practices in the coffee industry, advocating for environmentally responsible and ethically sourced coffee. The absence of such expertise and sustainability awareness impedes the ability of enthusiasts and professionals to fully appreciate, evaluate, and responsibly engage with different coffee profiles. Consequently, this course is a crucial step towards equipping individuals with the skills for expert sensory evaluation and instilling a deep understanding of sustainable operating procedures, elevating both personal enjoyment and professional excellence in coffee appreciation.</p>
Overall Goals for Course	<p>Learners will</p> <ul style="list-style-type: none"> • acquire expert-level skills in coffee cupping, sensory analysis, and other operating procedures. • cultivate a strong awareness and application of sustainable and ethical sourcing and processing practices, ensuring participants can make informed, responsible decisions in both personal and professional coffee-related endeavors.
Success Criteria	<ol style="list-style-type: none"> 1. Mastery of Sensory Skills: Participants should demonstrate a clear understanding and practical ability to identify, articulate, and differentiate the flavors, aromas, and textures of various coffee beans through standardized cupping procedures.

	<p>2. Application of Knowledge: Success is measured by the participants' ability to apply their sensory analysis skills in real-world scenarios, such as selecting and evaluating coffee quality, and integrating these skills into their professional or personal coffee experiences.</p> <p>3. Participant Satisfaction and Engagement: High levels of participant engagement throughout the course, positive feedback, and a sense of increased confidence and competence in coffee cupping and sustainability issues.</p> <p>4. Implementation of Sustainable Practices: A critical success indicator is the practical application of sustainable practices learned in the course, demonstrating a commitment to responsible and ethical coffee consumption and production.</p> <p>5. Long-term Impact: The ultimate success is evidenced by the long-term impact of the course on participants' practices, whether in their personal enjoyment of coffee or professional advancement, and their contribution to promoting sustainability in the coffee industry.</p>
Course Evaluation Metrics	<ul style="list-style-type: none"> - Number of people completing the end-of-module assessments - Assessment scores - Number of people engaging with discussion questions

Project Analysis	
Course Type	Coffee Training Course
Learning Type	Virtual, asynchronous
LMS Functionality	Squarespace/LearnDash
Delivery Mode	Teach 24/7 Platform
Authoring Tools	Articulate Storyline, Canva, Play HT, Synthesia

Business and Learning Needs	
Why is your audience taking this course?	Adults interested in the coffee industry, either for work or as a hobby.
Audience Motivation	<ul style="list-style-type: none"> Gain comprehensive expertise in coffee preparation, tasting, and quality assessment. Enhance professional skills in the coffee industry. Learn how to make ethical and sustainable choices in sourcing and processing coffee.
Learner Personas	Learner Persona: Desta Tadesse Learner Persona: Alex Thompson Learner Persona: Maria Schmidt
Business / Training Needs	The business objective is to expand into the North American market and establish the company as a prominent player in the farm-to-cup coffee industry and a leader in coffee tourism.
Required Branding Elements	24/7 Teach Branding colors: <div> #07c4c8 - Teal blue #f59070 - Orange brown </div> <div> #a7b1c2- Lighter gray #63697a - Dark gray </div> <div> #30455c - Dark blue #eaf0f3 - Off -white/gray </div>
Logo	24/7 Icon link: 24/7 Logo link for white backgrounds 24/7 Logo link for dark backgrounds

<p>Course Lesson Outline</p>	<p>Module 1: Demonstrate Knowledge of Coffee Roasting, Processing, and Grinding Principles</p> <ul style="list-style-type: none"> - Economic, health, and social benefits of coffee - Introduction to coffee production <p>Module 2: Perform Basic Sensory Tests and Analysis in Coffee</p> <ul style="list-style-type: none"> - Sensory analysis test requirements - Preparing coffee samples - Performing sensory analysis on coffee samples <p>Module 3: Analyze Coffee Cupping Test</p> <ul style="list-style-type: none"> - Coffee cupping process - Coffee sample preparation procedures and criteria - Lab and equipment procedures - Coffee classification <p>Module 4: Operate in Interrelated Processes in a Production System</p> <ul style="list-style-type: none"> - Operate and monitor coffee production system - Hand over coffee production system - Shut down coffee production system - Continuous improvement of coffee production system
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Learning Requirements and Results	
<p>Learning Goals</p>	<p>1. Learners will analyze the best practices for roasting, grinding, packaging, and storing and how deviations from these best practices can affect coffee's flavor, aroma, and shelf-life.</p> <p>2. Learners will become proficient in coffee cupping techniques that meet Specialty Coffee Association standards. This includes learning to accurately identify and assess key sensory aspects of coffee, such as aroma, acidity, bitterness, body, sweetness, and aftertaste.</p>

	3. Learners will develop the ability to effectively prepare, operate, monitor, and shut down the production system, while also contributing to its continuous improvement.
Learning Objectives	Coffee eLearning and Training Objectives by Lesson

Design	
Design Approach	<ul style="list-style-type: none"> - Problem-Based Approach - Scenario-Based Approach
Engagement Points & Instructional Strategies	<ul style="list-style-type: none"> - Opening Scenario - Discussion Questions - Case Studies - Field Trips - Interactive eLearning Workshops
Course/Training Scenario Resource 1: Creating Scenarios - PT 1 Resource 2: Creating Scenarios - PT 2	Coffee eLearning Scenarios: Module 1
Storyboard Links	Coffee Supplier Storyboard
<i>Assessment Types</i> Assessment Resource	Diagnostics for each module Formative: <ul style="list-style-type: none"> • Discussion boards • Multiple choice questions

- Matrix sorting questions
- Open-ended questions

Summative:

- Research projects
- Multiple-choice questions
- Open-ended questions