

For this portion of the project, I collaborated with another team member. I developed the basic outline (seen below) and my team member fleshed it out and developed the Canva presentation.

Slide	Text/Script	Interactive Questions/Objects	Development Notes
All			For question background: #31475D For answer options: #CC745A For next button: #07C4C8
Scenario	You recently got a job in the coffee industry, and you are being asked to weigh in about what kind of coffee the company should stock.		
Question 1	You want to select the most popular kind of coffee, as it will likely bring in more customers.	Which kind would you choose? <ul style="list-style-type: none"> • Robusta • Arabica 	
Question 2	Your customer base values eco-friendly coffee practices, so you want to purchase coffee that's had little exposure to pesticides and insecticides.	With this in mind, what production method should the supplier use? <ul style="list-style-type: none"> • Forest • Garden • Plantation 	
Question 3	Relatedly, you want to ensure your supplier uses a sustainable processing method.	Which processing method should you look for? <ul style="list-style-type: none"> • Wet • Dry • Honey 	
Question 4	Next, consider what kind of storage practices you'd like your supplier to use.	How do you want your supplier to store their coffee beans? <ul style="list-style-type: none"> • In parchment form • As green coffee beans 	
Question 5		What storage practices do you want your	

		<p>supplier to use when it comes to storing green coffee?</p> <ul style="list-style-type: none"> • Storage room should maintain a moisture content of 10% to 11% • Supplier doesn't store arabica coffee longer than 6 months • Green coffee beans are stored in a well-ventilated area 	
Supplier A	<p>Supplier A plants seeds in potting soil and keeps them in nurseries until the coffee plants reach 24 inches, at which point they're transplanted to plantations. Supplier A uses organophosphates (a pesticide) to keep their crops safe from pests.</p> <p>Supplier A uses the wet processing method and has state-of-the-art machinery. Because of this, they have a fast turn-around time and have managed to stock a large supply of coffee beans, which means it would be easier to order more if your cafe runs out.</p>		
Supplier B	<p>Supplier B harvests wild coffee (meaning they practice both forest and semi-managed coffee production). Since Supplier B relies on natural coffee plants, there is a chance that their harvest could be affected by outside factors like climate change or pests.</p> <p>Supplier B uses the dry/natural method,</p>		

	<p>as they are a smaller company that prefers to employ multiple family and community members instead of spending a lot of money on machinery. Because the dry method holds onto the essence of the coffee cherry, Supplier B prides themselves on the pronounced fruit flavor of their coffee beans.</p>		
Supplier C	<p>Supplier C uses garden coffee production. They begin by planting seeds in potting soil and nurturing them in nurseries until they reach 18 to 24 inches in height. At that stage, the coffee plants are transplanted into the garden. Supplier C does not advertise information about their use of pesticides.</p> <p>Supplier C uses the honey processing method. After stripping the parchment, they place their seeds in a greenhouse for intensified fermentation. This drying time can be harder to predict because it's dependent on the weather, but allows for a variety of classifications and flavor profiles in the coffee beans (such as white honey, yellow honey, red honey, and black honey).</p>		