



**COFFEE QUALITY DIVISION
COFFEE BOARD
Dr. B.R AMBEDKAR VEEDHI
BANGALORE – 560 001**

**KAAPI SHASTRA TRAINING PROGRAMME ON
COFFEE ROASTING & BREWING**

Coffee Board presents a great learning opportunity for Coffee Roasters, Hotel/Restaurant/Cafeteria personnel, Institutional Caterers and Entrepreneurs interested in coffee retailing. Quality Experts from the Coffee Board and eminent guest speakers from the industry will be the core faculty.

Venue / Dates:-

Sl No.	Dates	Particulars
1.	15th to 19th December 2014	5 days training at Head Office, Bangalore

Course fees: For Kaapi Shastra training- Rs.5000/- per participant. The Demand Draft may be drawn in favour of “**Coffee Board General Fund Non Plan Account**”.

Other details: Non-residential course that includes lunch and coffee.

Contact:

Divisional Head, Coffee Quality

Coffee Quality Divison,

Coffee Board

No.1, Dr.B.R.Ambedkar Veedhi

Bangalore-560 001

Ph:080-22262868/22266991Extn.303/322/323/320

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hdqccoffeeboard@gmail.com

Visit: www.indiacoffee.org

for more details and to download the registration form.



KAAPI SHASTRA TRAINING PROGRAMME ON COFFEE ROASTING & BREWING

REGISTRATION FORM

Name:.....

Organisation:.....

Address:.....

.....

.....Pin

Tel.....Fax.....

E-mail:.....

Sponsoring Organisation:.....

Fee: Amount.....

DD No.....Date:.....

Drawn on Bank.....

Course Fee: Rs.5,000/- per participant

Mode of Payment: Demand Draft payable to “Coffee Board General Fund Non Plan Account” drawn on any scheduled bank payable at Bangalore.

For Enquiry & Registration contact:-

Divisional Head, Coffee Quality,

Coffee Quality Division, Coffee Board

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TRAINING SCHEDULE FOR FIVE DAYS KAAPi SHASTRA

Training Schedule

DAY ONE

09.30 – 10.00 AM	Registration
10.00 – 10.30 AM	Introduction to training programme
10.30 – 10.45 AM	Coffee Break
10.45 – 11.30 AM	Introduction to coffee quality
11.30 – 12.15 PM	Classification of Indian Coffees
12.15 – 01.00 PM	Visual assessment
01.00 – 02.00 PM	Lunch
02.00 – 05.00 PM	<u>Practicals</u> - Visual assessment/Roasting, Sensory Test
05.00 – 06.00 PM	Introduction to coffee tasting (Theory)

DAY TWO

10.00 – 10.45 AM	Introduction to coffee roasting & grinding
10.45 – 11.30 AM	Types of roasting and grinding machinery
11.30 – 11.45 AM	Coffee Break
11.45 – 12.30 PM	Roasting industry in India – emerging trends
12.30 – 01.15 PM	How to source the right types of beans and machinery
01.15 – 02.00 PM	Lunch
02.00 – 06.00 PM	Visit to roasting units/factories

DAY THREE

10.00 – 10.45 AM	Blending of coffees, different blending methods
10.45 – 11.30 AM	Chicory and its use in coffee blends
11.30 – 11.45 AM	Coffee Break
11.45 – 12.30 PM	Brewing methods
12.30 – 01.15 PM	Espresso brewing
01.15 – 02.00 PM	Lunch
02.00 – 06.00 PM	<u>Practicals</u> • Roasting, blending • Preparation and tasting of brewed coffee

DAY FOUR

10.00 – 11.30 AM	Packaging of coffees
11.30 – 11.45 AM	Coffee Break
11.45 – 12.30 PM	Food standards in coffee (BIS/PFA)
12.30 – 01.15 PM	Value addition in R & G coffee
01.15 – 02.00 PM	Lunch
02.00 – 04.00 PM	<u>Practicals</u> • Preparation of espressos
04.00 – 06.00 PM	Visit to coffee houses and cafes

DAY FIVE

10.00 – 01.15 PM	Roasting and Tasting of different types of coffees
01.15 – 02.00 PM	Lunch
02.00 – 04.00 PM	Roasting and brewing competition
04.00 – 05.00 PM	Evaluation of roast and brews by Jury
05.00 – 06.00 PM	Closing ceremony