



## CRTQ-1: COFFEE ROASTING, TASTING AND QUALITY

Join us for the coffee industry's most intensive learning experience! Starting a roasting operation or re-designing your existing specialty business? This course is specifically designed for coffee professionals who seek expert training from renowned industry specialists. Expand your coffee horizon with innovative concepts about roasting practices and tasting techniques. The course provides a solid introduction into roasting, tasting and quality protocols, from a theoretical as well as from a practical point of view. As with all the Boot Coffee courses, we allow for sufficient one-one-one interaction with the trainers.

### COURSE OUTLINE

This 3-day course will fundamentally change your outlook and perspectives on specialty coffee. The CRTQ-1 course includes more than 20 hours of in depth lectures and intensive training exercises. Sessions commence at 9am and continue until 4pm with thirty additional minutes of "Ask The Trainer" interaction. Boot Coffee issues a course diploma to participating students.

What You Will Learn

- *Artisan roasting techniques.* Our training center includes two separate roasting stations. With the instructors you will analyze the fundamentals of heat transfer, machine design and roasting dynamics. The stages of bean development and sensory milestones will be studied in detail. Through hands-on exercises you will have the opportunity to practice various roasting protocols and profiles.
- *Coffee cupping training.* The cupping exercises in this course are designed to teach you the essential techniques of coffee tasting practices. The aroma exercises will put your olfactory senses to the test. Triangulation sessions will train your ability to apply descriptive language for describing taste attributes.
- *Quality from the seed to the bean.* Critical parameters of quality define the final flavor profile of the roasted bean. You will learn about the fascinating coffee supply chain and the impact of varieties, growing conditions and processing styles.
- *Green coffee buying.* How to assemble your coffee assortment. Practical tips about the purchasing process of green beans. Specific advice on qualification procedures of procured lots. Blending and product development. The course will feature a step by step explanation and hands on exercise for the creation of unique coffee blends.
- *Professional brewing science.* Now it's time to prepare for ultimate success through cutting edge barista protocols. We will demonstrate how coffee brewing science will guarantee the success of your newly gained coffee expertise.

## **BOOT COFFEE PRESENTS: COFFEE COURSES IN EUROPE**

### **WHERE**

The course will take place in the Open Coöp, a business incubator center in Amsterdam Noord, located 5 min from the Central Station (by a Ferry ride to the other side of the river Het IJ. The Open Coöp is part of the 'Tolhuistuin' and now a cultural zone for entrepreneurs in cultural and artistic sector. The center includes architects, social engineers, artists, hackers, foodies and a coffee roaster. In the Coöp workspace, network, knowledge and expertise are shared.

You find us at the other side of the water. Take the 'Buiksloterweg' ferry across Het IJ at the backside of the train station. The ferry is free and leaves every 5 minutes. Walk straight on for 200 meters. We are on the left side, the building is clearly marked with 'Open Coöp'. The address is: Tolhuisweg 2 - 1031 CL - Amsterdam.

### **TRAINER**

Kees Kraakman, our Netherlands based roasting expert, is the lead trainer for this course. Kees has more than 14 years of experience as a lead roaster and quality advisor for one of Europe's most advanced specialty brands, [Boot Koffie/The Golden Coffee Box](#). As a trainer and consultant, Kees worked with dozens of specialty coffee companies on roast profiling, product development and business startup.

### **PRICE**

€1275.00 (Includes lunches and a comprehensive professional techniques manual)

### **WHEN**

June 16 - 17 - 18, 2014

### **RESERVATIONS**

[Email us](#) and we usually respond within 24 hours. Call Kees Kraakman at +31 6 53 54 49 10 (NL) or Boot Coffee +1 415 380 1999 (USA)

### **LIMITED CAPACITY (8 STUDENTS ONLY)**