

COFFEE SCIENCE CERTIFICATE[®]



— Explore The Chemistry In Your Cup[®] —



PROGRAM OBJECTIVES

Participants completing the Coffee Science Certificate (CSC) program will gain, a:

- comprehensive understanding of taste chemistry and its role in coffee quality.
- solid understanding of issues related to cultivation, production and postharvest processing.
- solid understanding of coffee's chemical composition and factors related to quality.
- understanding of coffee's chemical transformation across all stages of production.
- understanding of quality dynamics, preparation and preservation of coffee across the entire supply chain.

CERTIFICATION BENEFITS

The Coffee Science Certificate is intended to provide students with a technical foundation of general coffee science, applied chemistry, sensory analysis, quality fundamentals, and overall coffee knowledge. The CSC can be used to complement existing certifications, such as the Q Grader or SCAA/SCAE Coffee Education and serve as the "next step" in furthering your scientific knowledge within the specialty coffee industry.

TESTIMONIALS

"I loved your seminar! Never knew there was so much science in coffee." (Student at NBC, Copenhagen, Denmark)

"A fascinating journey in really understanding the science of coffee." (Roger Whitaker, Sydney, Australia)

"The course was absolutely brilliant and all of the lessons were interconnected." (Dinuka Bandara, London, United Kingdom)



COFFEE SCIENCE CERTIFICATE®

The Coffee Science Certificate (CSC) is the industry's first and only training program aimed at fostering a greater technical understanding of coffee science. This program extends across a wide range of disciplines focusing primarily on the science and chemistry of coffee from "bean to cup." The CSC program currently encompasses three levels of certifications and is intended to provide a strong technical foundation for professionals across every sector of the specialty coffee industry.

CERTIFICATION TRACKS



CSC – 1

Is aimed at building a strong technical foundation of coffee, exploring introductory coffee science, taste chemistry, and issues related to coffee as a raw product.

MODULES

- The Chemistry of Taste
- The Chemistry of Coffee I
- Green Coffee Chemistry
- Green Coffee Quality & Storage



CSC – 2

Is aimed at exploring the chemical transformation of coffee during roasting, decaffeination, and other post-harvest processing methods from raw to semi-finished product.

MODULES

- The Chemistry of Roasting I
- The Chemistry of Aroma
- The Chemistry of Coffee II
- Decaffeination Chemistry



CSC – 3

Is aimed at exploring the technical issues related to beverage preparation, preservation water chemistry, and quality control of roasted coffee as a finished product.

MODULES

- The Chemistry of Roasting II
- The Chemistry of Staling
- The Chemistry of Brewing
- Water Chemistry
- Debunking Coffee Myths



HEADQUARTERS

Los Angeles, California, USA

REMOTE/PARTNER OFFICES

Simonelli Group Factory, Italy
The Coffee Pro, Hong Kong
Apffels Coffee Academy, Los Angeles, USA

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