

Palate Training & Sensory Analysis of Coffee

October 4th and 5th 2008



Two day intensive workshop for coffee professionals, roasters, baristas and serious amateurs who wish to develop their knowledge and skills in coffee analysis using sensory analysis techniques developed for the wine industry.

Designed by Lindsay Corby, full time lecturer in Wine Production Department of Agricultural Science, Latrobe University, Jill Adams Training and Development Manager of the Coffee Academy.

Day one

The focus is on training your palate to identify different tastes and flavours found in coffee:

1. Sugars, acids, tannins and bitterness tasted separately then in combination
2. Un-roasted coffee components
3. Roasted coffee components
4. Combinations of 1,2&3

All compounds will be tasted in water and in coffee.

Day two

A range of roasted coffees will be tasted to highlight the effects of plant variety, processing techniques, region and the roaster on coffee flavour profiles:

1. Different Arabica plant varieties from the same place
2. Different processing techniques
3. Different regions/countries
4. Same coffee roasted differently.
5. Growing and processing faults/taints
6. Robusta / different countries and processing

Participants can attend one day only or both days

\$600.00 for both days including lunch, morning and afternoon coffee.

Places are strictly limited

To Book or for all enquiries contact Jill Adams at:

Phone 03 96062401 or

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