

2 Day Coffee Roasting Course Programme Schedule

	Activity	What students should acquire
Pre-course	Arrival in Inverness, settle in to accommodation. Receive course manual.	Settle into accommodation. Read over the manual.
Day 1 Morning Practical Session 10.00 – 12.00	<p>1.1 Visual inspection of the roaster and explanation of its settings. Explanation of the roasting log.</p> <p>1.2 Observation of the first roast of the course (approx. 12 minutes) including machine setting changes (particularly air flow, temperature and gas pressure) as the roast proceeds. Students are encouraged to note visual, auditory and aroma changes in the coffee as the roast proceeds.</p> <p>Second roast. Student participation. Storage procedures for the just roasted coffee.</p>	<p>Roasting orientation period. Familiarisation with the sounds, sights and aromas given off during the roasting process.</p> <p>There is a lot to take in so active involvement is left to the second roast.</p> <p>Student participation in second roast</p>
12.00 – 7.30	Free time in the beautiful Inverness and the Scottish Highlands	
Evening Session (Conducted in the shop after close of business) 7.30 – 9pm	<p>1.3 Review of the roasting stages observed in the morning leading on to a discussion on roast styles.</p> <p>We will look at the relationship between roast styles and commercially popular coffees. Includes a brief overview of world coffees.</p> <p>1.4 Answering the question: What makes a good coffee?</p> <p>1.5 Answering the question: How can roast consistency be obtained?</p>	<p>Answering these questions should tie in with the practical skills learnt in the morning, throwing additional light on to the roasting process.</p>

	Activity	What students should acquire
Day 2 10.00 – 12.00 Morning Practical	2.1 Another hands-on session at the roaster with the students doing the roasting under supervision. Commentary on the roast. Any questions answered.	Students should have increased confidence in being able to operate the roaster to produce a good roast including an understanding of the machine settings.
12.30 – 1.30	Students taken out to a delicious lunch in a local restaurant then free time.	
7.30 – 9.00 Evening Session	2.2 Coffee blending, theory and practice 2.3 All financial aspects involved in starting a coffee roasting business, including: <ul style="list-style-type: none"> • One-off expenses incurred in starting up such as; the roaster itself and equipment needed (such as grinders, weighing scales etc.). • On-going running expenses such as; green coffee purchase, gas for roaster, packaging, labelling and overheads such as; rent, utility charges and staffing costs. • Calculation of how much coffee needs to be sold to break even. • Advice on which firms I have found to be reliable, well priced suppliers of commodities such as; green coffee, stock for sale in the shop, packaging and labelling. • Information on which coffee and which stock has sold well including advice on pricing. • Advice on setting up a market stall (incidentally, this has succeeded in netting us at least £150 gross each time we have done it). A permanent roast coffee stall selling bagged coffee as well as having a drinks dispensing facility could well go a long way to ensuring total financial viability. 	A comprehension of how coffees blend to form your signature “House Blend”. An understanding of the financial commitment required by someone going into the coffee roasting business for the first time.