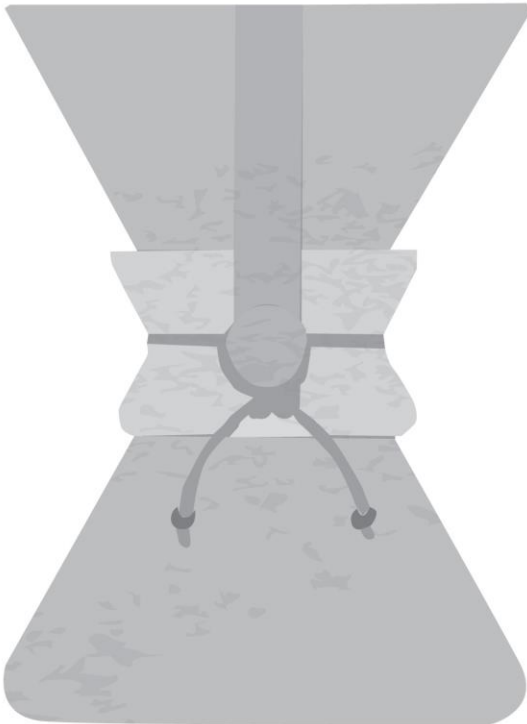


BREWING

Brewing





SCAE COFFEE DIPLOMA: BREWING

OVERVIEW: DESIGNED TO INTRODUCE THE NOVICE INTO THE CORE SKILLS AND EQUIPMENT REQUIRED TO PRODUCE GREAT BREWED COFFEE. COURSES DETAILING THE INFORMATION REQUIRED TO ATTEMPT THE QUALIFICATION ARE EXPECTED TO LAST 1/2 - 1 DAY

No prior knowledge is needed before taking this module, although it is recommended that you take the "Introduction to Coffee" module. A passion for great coffee is essential!

Recommended Reading: See reference material

BLOOMS TAXONOMY: Remembering / Understanding.

SUB CODE	KNOWLEDGE/SKILL REQUIRED	STANDARDS	REFERENCE
1.0 INTRODUCTION TO COFFEE			
1.01.01	Aware of the origins of coffee as the fruit of different species of coffee tree	Aware of Arabica and Robusta Can recognise the coffee tree and cherry	The Devils Cup, Stewart Lee Allen
1.01.02	Aware of the process of getting coffee from the farm through to the final drink	Aware that coffee is picked, the beans extracted, and then eventually roasted	Coffee, Philippe Boe
1.01.03	Aware that coffee varies in flavour based upon different varieties, origins and roast	Can differentiate broad differences in coffee flavour based on species and origin	
2.0 BREWING GUIDELINES			
2.01.01	WATER TO COFFEE RATIO Basic awareness that sufficient ground coffee is required, per litre of water, to make a quality cup of coffee	SCAE Gold cup standard: 50+ grams per litre	SCAA The Coffee Brewing Handbook, T Lingle
2.01.02	Basic awareness of the quantity of coffee commonly used for espresso	7 - 10g of coffee commonly used for single espresso dependent on choice, culture, and coffee used	
2.02.01	GRIND SIZE Aware that grind size affects the rate of extraction (based on surface area) and the speed water can flow through	Can identify appropriate grind texture for espresso, filter and cafetiere	
2.02.02	Aware that the time the water is in contact with the coffee is often controlled by grind size and turbulence	Basic understanding why each grind size is appropriate	
2.03.01	BREW TIME Aware that the amount of time the water is in contact with the coffee will allow different quantity of solids to be dissolved	Filter Coffee (1ltr +) 4-6 minutes, Single cup filter 1-3 minutes, Espresso 20-30sec	
2.04.01	WATER TEMPERATURE Aware that the correct water temperature of water is required to dissolve the desired flavours from the coffee	Temperature range of 92c - 96c advised	
2.05.01	BREW TURBULENCE Aware that increase in turbulence of the water in contact with the coffee, will increase extraction	Can demonstrate how to use turbulence in brewing methods below (as appropriate)	



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2.06.01	WATER QUALITY Awareness that water quality varies in different regions and this can affect brew quality	Understand the meaning of water "hardness" and scale Understand that water may have unwanted taints/odours	
2.07.01	FILTER METHOD Aware of different filtering methods: paper, cloth, screen, metal filter	Be aware of different filter methods and their characteristics	
2.08.01	Aware of pressure brewing and impact of time and grind size	Aware that increase of pressure can decrease brewing times	
3.0 BREWING METHODS			
3.01.01	Aware of a range of different equipment used for brewing coffee	Can identify: a filter brewer, a Pour Over, a Chemex, an Aeropress, a Syphon, a French Press (Cafetiere), a Mocha pot, an espresso machine	Coffee, Tim Wendelboe Everything but espresso, Scott Rao
3.02.01	Aware of the correct methodology require to make an individual filter coffee/pour over	Can produce a filter coffee following the correct methodology	The Blue Bottle Craft of Coffee, Freeman & Freeman
3.02.02	Rinses filter and warms container	Understands the basic reasons for each step taken	
3.02.03	Correctly grinds the required quantity of coffee		
3.02.04	Wets the ground coffee with water (of the correct temperature) and allows it to bloom		
3.02.05	Regularly adds additional water at the required rate and quantity		
3.03.01	Can follow the procedures required to make a filter coffee using a standard brewer	Can produce a flask of coffee using the correct procedure on the brew equipment	
3.04.01	Aware of grind size by brew method	Can match 3 grind textures to the appropriate brewing method. These should be French Press (Cafetiere), Filter, Espresso (Other methods can also be used)	
3.05.01	Has knowledge of the correct use of the following brewing methods: A Chemex, an Aeropress, a Syphon, a Cafetiere, a Mocha pot, an espresso machine	Can demonstrate correct use of two of the brewing methods	