

SPECIALTY COFFEE
ASSOCIATION of AMERICA

EDUCATIONAL PATHWAYS



FOR THE WORLD

How will you change the world? For some, it'll be traveling the globe in search of pristine green coffee, exploring other cultures and geography. For others, it'll be connecting with customers each day, serving beautiful drinks and participating in a personal daily ritual enjoyed by millions. For all of us though, it's in pursuit of great coffee.



FOR GROWTH



There's no limit to a life in coffee. With so many paths to personal and professional fulfillment in specialty coffee, the best route to a rewarding career can seem unclear. Hard work is necessary, passion is required, but knowledgeable guidance and industry-leading training is the leg-up necessary to shape the future. From green coffee assessment to barista training, roasting to the global coffee trade, the SCAA offers Pathways -- a schedule of courses in several comprehensive curricula that will prepare the industry's next innovators and dreamers to usher in specialty coffee's bright future.

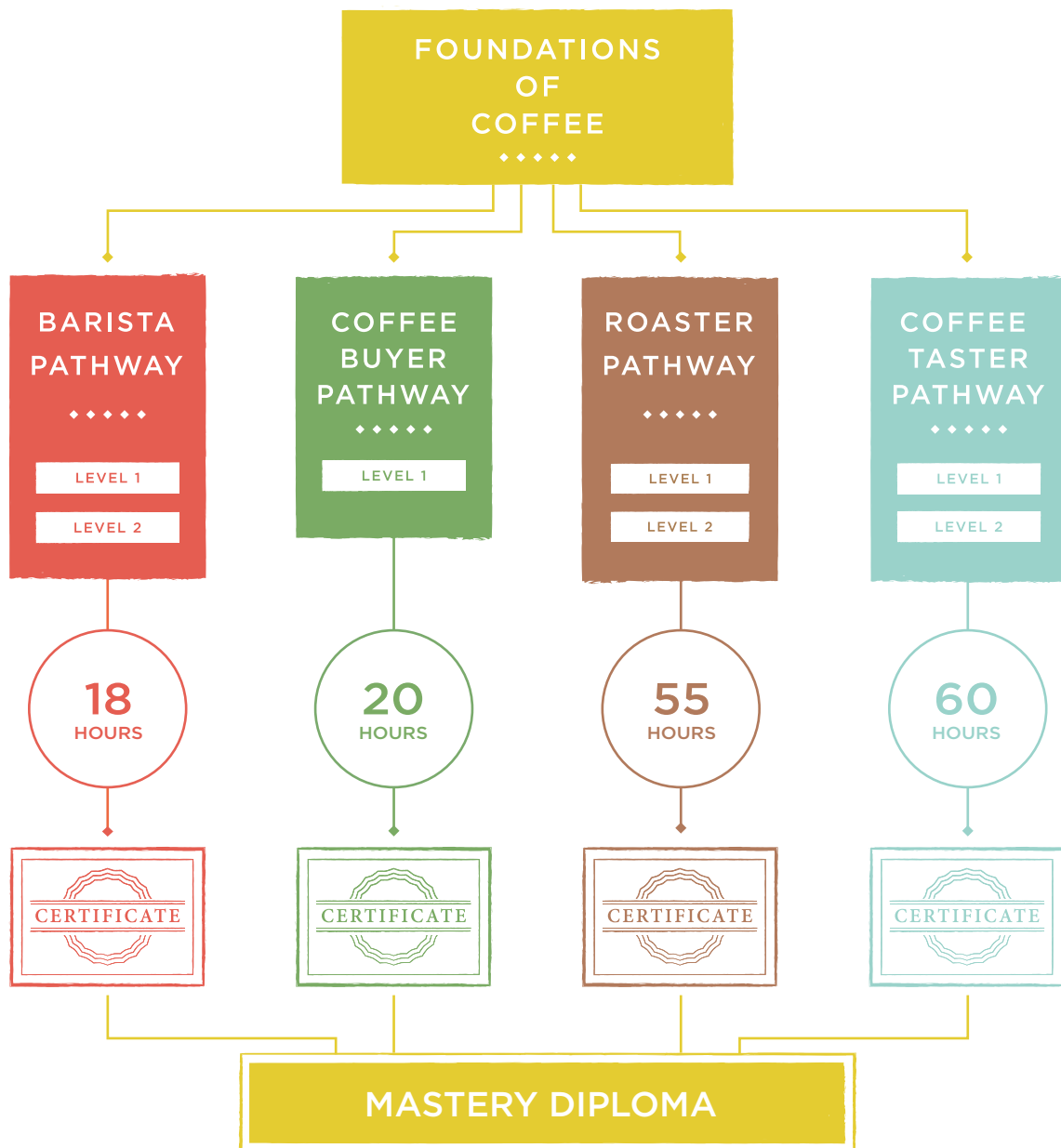
FOR YOUR CAREER

With a clearly defined course of study in both broad and focused coursework, SCAA Pathways will prepare students for life outside of theory, applying their experience in the classroom back at their jobs. With newfound confidence, hard-earned knowledge, and the empowering support of a large professional network, Pathways graduates enjoy the benefits of programming that has been developed by the best minds in specialty coffee. From the foundations of coffee to developing industry leaders, the SCAA delivers real-world education that is committed to sharing great coffee with everyone.



HOW DOES IT WORK?

Whether you'd like to pursue the Barista, Roaster, Coffee Taster, or Buyer Pathway, SCAA education begins with Foundations of Coffee — a course designed to provide students with a comprehensive overview that will set the stage for each respective Pathway. In each discipline, a schedule of online, classroom, and event workshop credits can be earned throughout the year. By following the specialized Pathway track and graduating with a certificate, students leave with a deepened skillset, new confidence, and a professional accomplishment recognized throughout the specialty coffee industry.



BARISTA PATHWAY

- ◆ Learn alongside the best in the industry with the best equipment and delicious coffees
- ◆ Beginner to advanced coursework in espresso, milk preparation, and drink building
- ◆ Endorsed by the Barista Guild of America



COFFEE BUYER PATHWAY

- ◆ Learn real world application with instruction by leading professionals
- ◆ Dive into quality control and supply chain management
- ◆ Available completely online



ROASTER PATHWAY

- ◆ Invest in your roasting career by fully exploring the craft and science
- ◆ Master the fundamentals of safe machine operation and maintenance
- ◆ Endorsed by the Roasters Guild



COFFEE TASTER PATHWAY

- ◆ Gain the skills required for a career in sensory analysis as a quality control expert
- ◆ Contribute to your purchasing team with knowledge and confidence
- ◆ Build the groundwork for a flexible and exciting career trajectory





FOUNDATIONS OF COFFEE



PRESENTED BY
SPECIALTY COFFEE
ASSOCIATION of AMERICA

FOUNDATIONS OF COFFEE



Laying the groundwork for a life in coffee, Foundations of Coffee serves as the introduction to all of the Pathways and builds a vocabulary, both spoken and sensed, that will serve each subsequent class in any chosen course of study. Lectures touching on varied subjects that impact coffee such as agronomy, earth sciences, economics, and sociology will bring to life the seed to cup journey as students explore the many steps along the global supply chain. Foundations of Coffee coursework will shift to a closer inspection of how the senses and chemistry collide, examining how coffees are evaluated through tasting exercises, cupping protocol, and a thorough introduction to flavor perception, as well as the theoretical and practical workings of brewing and extraction.

By launching coffee careers with the right tools, Foundations of Coffee will prepare students for their chosen Pathway with a comprehensive overview in the macro and micro forces key to the craft and global industry.

PREREQUISITE: NONE

DURATION: 8-12 HOURS- SOME COURSES ARE AVAILABLE ONLINE

KEY CONCEPTS EXPLORED IN FOUNDATIONS OF COFFEE

- ♦ SEED TO CUP ♦
- ♦ COFFEE BREWING & EXTRACTION ♦
- ♦ MANUAL BREWING PRACTICES ♦
- ♦ INTRODUCTION TO CUPPING ♦
- ♦ CUSTOMER SERVICE TECHNIQUES ♦



CLASS CATALOGUE

FOUNDATIONS OF COFFEE

	CLASS	TITLE
FOUNDATIONS	CB100	Seed to Cup
	CP103	Customer Service Essentials
	CP151	Brewing and Extraction Principles
	CP152	Brewing and Extraction Principles Applied
	GE103*	Orientation to SCAA Cupping

*Classes marked with * are NOT required for Licensed Q-Graders.*

READY TO BEGIN YOUR JOURNEY TO CERTIFICATION? SIGN UP TODAY:

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BARISTA

—| PATHWAY |—

BARISTA PATHWAY

OVERVIEW



With two levels of dynamic content the Barista Pathway presents a series of classes designed to accelerate a student's professional trajectory with world-recognized instruction in espresso and espresso drink preparation, equipment operation and customer service. Upon completion, graduates have established a set of skills that are immediately relevant and ready to enhance the workforce in any coffee bar operation with a focus on high-level, high-quality execution to the standards and best practices of the Specialty Coffee Association of America.

In a 2014 study of the industry, SCAA discovered that Barista Pathway graduates have the potential to earn \$200k more over their career lifespan than uncertified baristas — but being a professional is more than a paycheck, it's about what you bring to the job be it advanced skills or new insights into the craft of expertly preparing coffee.

Endorsed by the Barista Guild of America, the Barista Pathway is a powerful step forward as you pursue a meaningful career in specialty coffee.

HOW DOES IT WORK?



EXPECTED OUTCOMES

BARISTA PATHWAY

LEVEL 1

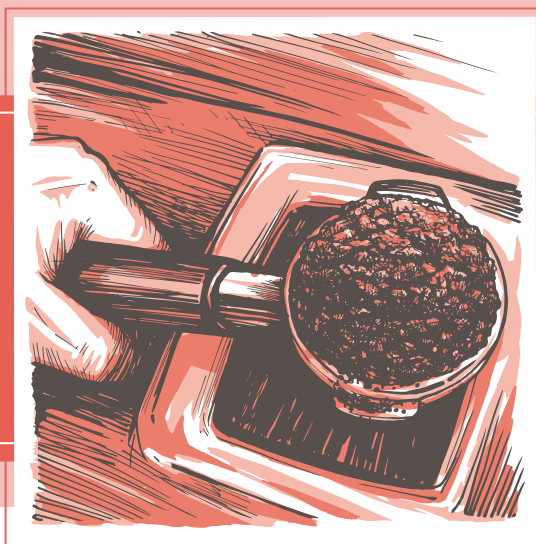
Learn the basics of espresso preparation, milk, and drink building in the Level 1 Barista Pathway. With access to the best tools, coffees, and industry leaders, Level 1 Barista students receive expertly lead training and a comprehensive introduction to the espresso craft.

PREREQUISITE: FOUNDATIONS OF COFFEE

DURATION: 8 HOURS

KEY CONCEPTS EXPLORED IN LEVEL 1

- ♦ ESPRESSO ESSENTIALS ♦
- ♦ MILK BASICS ♦
- ♦ DRINK BUILDING ♦
- ♦ CUSTOMER SERVICE ♦



EXPECTED OUTCOMES

BARISTA PATHWAY

LEVEL 2

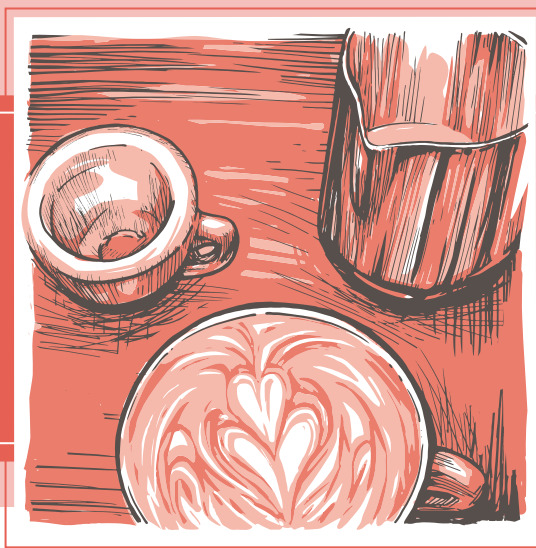
Gaining valuable expertise in the craft of great coffee drinks while developing real world skills in customer service techniques and on-the-bar efficiency, Level 2 Barista Pathway students will be presented with practical, advanced techniques to aid in their pursuit of espresso mastery. Students who complete Level 2 will be well prepared to lead behind the bar.

PREREQUISITE: LEVEL 1 BARISTA PATHWAY

DURATION: 10 HOURS

KEY CONCEPTS EXPLORED IN LEVEL 2

- ♦ ADVANCED ESPRESSO PREPARATION ♦
- ♦ LATTE ART ♦
- ♦ BAR MANAGEMENT AND EFFICIENCY ♦
- ♦ ESPRESSO EQUIPMENT PREVENTATIVE MAINTENANCE ♦



CLASS CATALOGUE

BARISTA PATHWAY

	CLASS	TITLE
LEVEL 1	CP101	Espresso and Milk Steaming Fundamentals Part 1
	CP102	Espresso and Milk Steaming Fundamentals Part 2
	EXM-BW1	Barista Level 1 Written Exam
	EXM-BP1	Barista Level 1 Practical Exam
LEVEL 2	CP201	Grind, Dose, Tamp, Extract
	CP202	Espresso Bar Efficiency & Workflow
	CP203	Milk Essentials & Latte Art Practices
	CP204	Espresso Machine Preventative Maintenance
	EXM-BW2	Barista Level 2 Written Exam
	EXM-BP2	Barista Level 2 Practical Exam





COFFEE BUYER

—| PATHWAY |—

COFFEE BUYER PATHWAY

OVERVIEW



Connecting farmers to customers throughout the world, coffee buyers are the link from production to consumption and the gatekeepers for quality in specialty coffee. For those who aspire to impact communities around the globe — balancing finance, strategy, and sensory evaluation skills, the Coffee Buyer Pathway presents two levels of online study, preparing students for the complex environment ahead of them.

With a global trade network comprised of producers, importers, traders, and buyers, green coffee travels a long and winding road before it ever comes into contact with a roaster. How it gets there and who is involved sits at the core of the Coffee Buyer Pathway. For those looking to navigate the coffee supply chain, from negotiating contracts to maneuvering financial markets, understanding the intricacies and how to navigate the many channels will prove to be the best tool for success.

The Coffee Buyer Pathway takes students through a series of online courses built to aid in navigating the complexities of the supply chain. This Pathway presents a unique opportunity to learn from leading importers, growing both a career and a professional network as you embark on a life in coffee.

HOW DOES IT WORK?



EXPECTED OUTCOMES

COFFEE BUYER PATHWAY

LEVEL 1

Importers, exporters, buyers, and traders alike will benefit from a curriculum built around the economic realities of the global coffee system. With instruction from leading professionals in every stage of the process, students will gain experience that will immediately carry over to their own work.

PREREQUISITE: FOUNDATIONS OF COFFEE

DURATION: 20 HOURS

KEY CONCEPTS EXPLORED IN LEVEL 1

- ♦ MILL TO ROASTER ♦
- ♦ GREEN COFFEE BUYING ♦
- ♦ SPECIALTY COFFEE MARKET DYNAMICS ♦
- ♦ INVENTORY CONTROL ♦
- ♦ GREEN COFFEE BUYING STRATEGIES ♦



CLASS CATALOGUE

COFFEE BUYER PATHWAY

	CLASS	TITLE
LEVEL 1	CB200	Mill to Roaster: Green Coffee Price & Contract Impacts
	CB205	Green Coffee Buying Essentials
	CB206	Green Coffee Market Dynamics Explained
	CB230	Production and Inventory Control Practices
	CB236	Buying on Green Coffee Market Principles
	CB237	Green Coffee Purchasing Strategies
	EXM-CBW1	Coffee Buyer Level 1 Written Exam

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ROASTER

—| PATHWAY |—

ROASTER PATHWAY

OVERVIEW



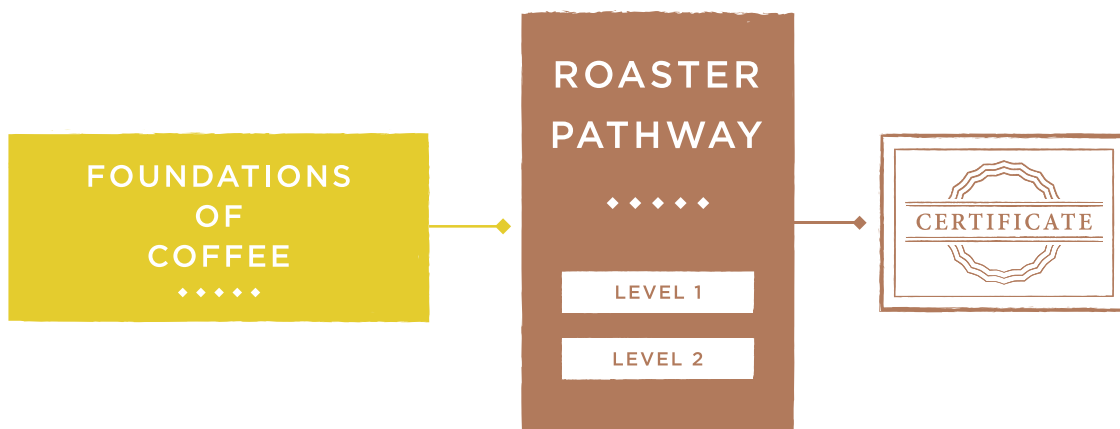
Invest in your roasting career with instruction from recognized experts and an education backed by decades of experience, scientific understanding, and thought leadership. The craft and the science of roasting are all laid out for students as they explore the nuances of machine operation, safety, maintenance, and the sensory applications required to carefully roast beautiful coffees.

Endorsed by the Roasters Guild, the Roaster Pathway presents a comprehensive education set in working roasteries and sensory labs. Learning from accomplished subject matter experts, students will develop their sensory skills, learning to evaluate roasted coffee for quality control and establish a mastery of the technical aspects required to safely and effectively manipulate roasting equipment. Practical aspects such as inventory control and production management help to round out a complete roasting curriculum.

Graduates will be well prepared to contribute in a wide range of roasting facilities, with a strong background in theory backed by hands-on roasting and evaluation experience.

With two levels available, the Roaster Pathway is available to coffee professionals looking to transition into or expand their understanding of the world of coffee roasting, and will build upon information and skills that demonstrate your competence as a professional specialty coffee roaster.

HOW DOES IT WORK?



EXPECTED OUTCOMES

ROASTER PATHWAY

LEVEL 1

Roaster Pathway Level 1 establishes the roasting craft with coursework in coffee analysis and evaluation, green coffee processing and sample roasting and production management and safety. The craft and the science of roasting are all laid out for students as they explore the nuances of machine operation, safety, maintenance, and the sensory applications required to carefully roast beautiful coffees.

Level 1 graduates will have demonstrated a proficiency with the scientific and technical elements of roasting and laid the groundwork for the ongoing development of the craft.

PREREQUISITE: FOUNDATIONS OF COFFEE

DURATION: CLASSROOM TIME: 25 HOURS; UP TO 10 HOURS MAY BE COMPLETED ONLINE. TOTAL: 25 HOURS.

KEY CONCEPTS EXPLORED IN LEVEL 1

- ♦ ROASTING CONCEPTS AND SAMPLE ROASTING ♦
 - ♦ BASIC ROASTING EQUIPMENT ♦
 - ♦ GREEN COFFEE GRADING ♦
 - ♦ BASIC GREEN COFFEE BUYING ♦
 - ♦ ROASTER PLANT SAFETY ♦



EXPECTED OUTCOMES

ROASTER PATHWAY

LEVEL 2

Roaster Pathway Level 2 will examine topics ranging from sustainability and business to culinary science and sensory analysis. Students will also travel to a coffee producing country, visiting farms and meeting producers to further deepen the connection to craft with real-world perspectives.

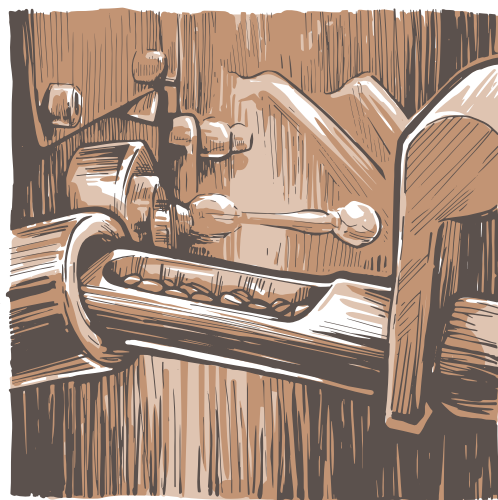
Roaster Pathway Level 2 graduates will leave the program with a depth of insight and experience necessary to innovate and lead in specialty coffee.

PREREQUISITE: ROASTER PATHWAY LEVEL 1

DURATION: 30 HOURS - UP TO 15 HOURS MAY BE COMPLETED ONLINE.

KEY CONCEPTS EXPLORED IN LEVEL 2

- ♦ ADVANCED ROASTING TECHNIQUES ♦
- ♦ COFFEE PROCESSING ♦
- ♦ DEFECT CUPPING & ROASTED COFFEE ANALYSIS ♦
- ♦ PACKAGING ♦
- ♦ AIR QUALITY ♦



CLASS CATALOGUE

ROASTER PATHWAY

	CLASS	TITLE
LEVEL 1	CB200	Mill to Roaster: Green Coffee Price & Contract Impacts
	CB205	Green Coffee Buying Essentials
	GE151*	Green Coffee Grading
	RP104	Decaffeination
	RP110	Basic Roasting Equipment & Operation
	RP112	Introduction to Roasting Concepts
	RP120	Profile Roasting Practices
	RP208	Roaster Plant Safety Essentials
	RP223	Sample Roasting
	EXM-RW1	Roaster Level 1 Written Exam

*Classes marked with * are NOT required for Licensed Q-Graders. Q-Graders also earn credit for GE103: Orientation to SCAA Cupping in the Foundations of Coffee Pathway, but must complete all other classes.*



CLASS CATALOGUE

ROASTER PATHWAY

	CLASS	TITLE
LEVEL 2	CP101	Espresso and Milk Steaming Fundamentals Part 1
	CP102	Espresso and Milk Steaming Fundamentals Part 2
	GE200	Introduction to Sensory Analysis
	GE201*	SCAA Cupping Form & Peer Calibration
	GE204	Defect Cupping
	GE206	Grinding and Grind Analysis
	GE304	Taste Testing for Production
	GE353	Coffee Tasters Flavor Wheel
	RP206	Coffee Farming: Digging Deeper than Seed to Cup
	RP207	Coffee Processing Methods

*Classes marked with * are NOT required for Licensed Q-Graders. Q-Graders also earn credit for GE103: Orientation to SCAA Cupping in the Foundations of Coffee Pathway, but must complete all other classes.*



CLASS CATALOGUE

ROASTER PATHWAY

	CLASS	TITLE
LEVEL 2	RP216	Identifying Defects in Roasting
	RP218	Heat and the Roasting Machine
	RP225	Espresso Roasting
	RP237	Coffee Packaging Fundamentals
	RP324	Air Quality and the Roaster
	EXM-RW2	Roaster Level 2 Written Exam



The background of the entire image is a close-up, slightly blurred photograph of several white ceramic coffee cups. Each cup is filled with dark, finely ground coffee. The lighting is soft, creating a warm and inviting atmosphere. The cups are arranged in a way that some are in the foreground and others are slightly behind, creating a sense of depth.

COFFEE TASTER

—| PATHWAY |—

COFFEE TASTER PATHWAY

OVERVIEW



Coffee tasters contribute to an organization's buying program, establish quality control protocols, and define and protect a coffee program — building its reputation and maintaining its integrity. The Coffee Taster Pathway is designed to develop both your palate and your coffee career, preparing you for work in evaluation and analysis with the confidence to participate in high-stakes decision making. Always in high demand, sensory experts are pushing the front lines of specialty coffee into new territory, borrowing from outside disciplines to incorporate innovative lab techniques and data tracking, while working to achieve new heights in quality.

HOW DOES IT WORK?



EXPECTED OUTCOMES

COFFEE TASTER PATHWAY

LEVEL 1

From acids to extraction, the SCAA flavor wheel to triangulations, Coffee Taster Pathway Level 1 presents the tools required to dissect coffees for flavor and evaluate them in a nuanced, careful manner, ensuring the best product makes its way to the consumer. Building a vocabulary of taste descriptors and adhering to cupping protocols, students will quickly build world-class sensory skills alongside knowledgeable certified instructors. Coffee Tasters who currently have or are pursuing a Q-Grader certification may be eligible to receive credit for a portion of the Level 1 curriculum.

Level 1 graduates will be prepared to contribute to quality control departments and programs, working alongside roasters and green coffee buyers to evaluate and critique performance.

PREREQUISITE: FOUNDATIONS OF COFFEE

DURATION: 30 HOURS (Q GRADERS: FEWER THAN 10 HOURS)

KEY CONCEPTS EXPLORED IN LEVEL 1

- ♦ SENSORY ANALYSIS ♦
- ♦ SCAA CUPPING PROTOCOLS AND PEER CALIBRATION ♦
- ♦ COMPARATIVE AND DEFECT CUPPING ♦



EXPECTED OUTCOMES

COFFEE TASTER PATHWAY

LEVEL 2

Advancing sensory skills and building on critical and analytical prowess, Coffee Taster Pathway Level 2 takes students through the complexities of taste and olfactory theory, discriminatory testing, and statistical analysis.

Graduates are thoroughly prepared for lab and quality control leadership roles, possessing skills that serve sensory analysts throughout food and beverage industries.

PREREQUISITE: COFFEE TASTER PATHWAY LEVEL 1

DURATION: 30 HOURS

KEY CONCEPTS EXPLORED IN LEVEL 2

- ♦ COFFEE TASTERS FLAVOR WHEEL ♦
- ♦ PRODUCT AND CONSUMER TESTING ♦
- ♦ BASIC CONCEPTS OF COFFEE ROASTING ♦
- ♦ ADVANCED SENSORY ANALYSIS ♦



CLASS CATALOGUE

COFFEE TASTER PATHWAY

	CLASS	TITLE
LEVEL 1	GE151*	Green Coffee Grading
	GE153*	Le Nez du Café Aroma of Coffee
	GE200	Introduction to Sensory Analysis
	GE201*	SCAA Cupping Form & Peer Calibration
	GE202*	Comparative Cupping: World Regions
	GE203*	Comparative Cupping: Africa
	GE204	Defect Cupping
	GE205*	Comparative Cupping: Central and South America
	GE255*	Organic Acids in Coffee
	GE303*	Triangulation Cupping
	GE154*	Sensory Skills Test Preparation
	EXM-CTW1	Coffee Taster Level 1 Written Exam
	EXM-CTP1*	Coffee Taster Level 1 Practical Exam

*Classes marked with * are NOT required for Licensed Q-Graders. Q-Graders also earn credit for GE103: Orientation to SCAA Cupping in the Foundations of Coffee Pathway, but must complete all other classes.*



CLASS CATALOGUE

COFFEE TASTER PATHWAY

	CLASS	TITLE
LEVEL 2	CP302	Espresso Exploration
	GE206	Grinding & Grind Analysis
	GE217	Coffee Lab Equipment
	GE304	Taste Testing for Production
	GE308	Consumer Product Taste Testing: Coffee
	GE353	Coffee Tasters Flavor Wheel
	RP104	Decaffeination
	RP112	Introduction to Roasting Concepts
	RP216	Identifying Defects in Roasting
	RP223	Sample Roasting
	EXM-CTL2	Coffee Tasting Praxis
	EXM-CTW2	Coffee Taster Level 2 Written Exam
	EXM-CTP2	Coffee Taster Level 2 Practical Exam



A warm-toned photograph of a woman in a coffee shop setting. She is wearing a grey t-shirt and a white apron with a circular logo that reads 'SPECIALTY COFFEE ASSOCIATION OF AMERICA 2015 LEAD INSTRUCTOR'. She is pouring coffee from a metal portafilter into a glass cup. In the background, another person is visible, slightly out of focus.

STEWARDSHIP

◆ — | PROGRAMS | — ◆

STEWARDSHIP PROGRAMS

SCAA STEWARDSHIP PROGRAMS



The Merriam Webster Dictionary definition of a Steward is one who is engaged in the “activity or job of protecting and being responsible for something”. This is a perfect description of the dedicated professionals who teach, proctor or inspect; our Stewards protect the integrity of every aspect of the Pathway program.

These are critical roles required for the success of students enrolled in SCAA Pathways. Without our Lead Instructors there would be no one to teach Pathway classes. Without Examiners, there would be no one to proctor our exams. Without Inspectors, there would be no one to confirm the quality of our Campus environments. Although these are not part of a Pathway program, they are integral roles within the larger Pathway system and the certification required to hold a Stewardship is just as rigorous as any of the Pathway programs.

HOW IT WORKS

TEACH AT SCAA EVENTS:

SCAA INSTRUCTOR CREDENTIAL

The **SCAA Instructor** credential is designed for those who wish to teach SCAA Pathway classes, although obtaining the credential does not require one to teach. Through this program, specialty coffee subject matter experts can advance their training and education skills through workshops on adult learning principles in the workplace, instructional design (based on the ADDIE model developed by the American Society for Training & Development), testing, evaluation, and class management.

Upon completion of the one-day program, students earn the SCAA Instructor Credential and are eligible to volunteer as an Instructor or Station Instructor at SCAA events through vetting by the SCAA Professional Development Committee. To view upcoming opportunities to achieve the SCAA Instructor credential, visit the Upcoming Classes page at scaa.org/education.



SCAA SCAA SPECIALIZED INSTRUCTORS

SCAA Specialized Instructors are those individuals who have completed both the Lead Instructor Credential, as well as additional requirements listed below that authorize them to teach SCAA Pathway classes independently around the world:

1. Complete 20 additional points of educational content
2. Shadow-instruct with SCAA Specialized Instructors
3. Sign and submit the SCAA Instructor Code of Ethics
4. Obtain SCAA Specialized Instructor License

To apply to become a SCAA Specialized Instructor, visit the Stewardships page at scaa.org/education.

ENSURE CAMPUS STANDARDS:

SCAA LAB INSPECTOR

SCAA Certified Lab Inspectors are the only individuals authorized by the SCAA to act as its representatives in performing inspections on coffee laboratories seeking Campus status. They are trained to evaluate a physical facility and its components ensuring the facility meets the rigorous and detailed requirements for Campus accreditation. They liaise with SCAA Science staff to ensure that accurate records are kept on all applicants of the Campus program.

Upon completion of the one day program and a period of job-shadow field training, Certified Lab Inspectors will be authorized to inspect candidate labs, but not to grant certifications to them. To view upcoming opportunities to achieve the SCAA Lab Inspector credential, visit the Upcoming Classes page at scaa.org/education.

VERIFY BREWING QUALITY:

GOLDEN CUP TECHNICIAN, BREWING & GRINDING

A **Certified Golden Cup Technician (GCT)** is a coffee professional representing not only his/her own company in the field, but also representing the SCAA. A Certified GCT should be prepared to conduct a Golden Cup analysis upon request. A GCT may be called upon to analyze the brews at locations of his/her own company, wholesale customers, or customers of a competing vendor. In all cases, any disclosure of conflict of interest is important. Overall, GCTs should act in a professional manner and strive to use good judgment, representing his/her company, the Golden Cup program, and SCAA with excellence. To view upcoming opportunities to achieve the Golden Cup Technician credential, visit the Upcoming Classes page at scaa.org/education.



HOW IS IT ASSESSED?

Every course in each of the Pathways is lead by either the SCAA or a certified training partner. Certified training partners have been carefully vetted to ensure that their training, coffee knowledge and expertise present the standard of excellence that the SCAA has established. Certified training partners are licensed by the SCAA to deliver only the courses in which they have been certified, and are recertified to continually monitor their capability as an outstanding resource.

Written, verbal or practical/hands-on testing are administered to you by the SCAA or a Certified Training Partner upon the completion of each course. All online tests are offered in English and some are available in Spanish, Korean, and Mandarin Chinese.

HOW MUCH DOES IT COST?

Tuition varies for each class, its instructor, and the testing involved. Proceeds go to fund SCAA programming, and all attendant costs.

FOR PATHWAY AND CLASS INFORMATION, SCHEDULES,
PREREQUISITES, AND TUITION, VISIT:

SCAA.ORG





Which path will you take?