

## AFCA ADVANCED CUPPING TRAINING

### THE AFRICAN TASTE OF HARVEST COFFEE CUPPING EXPERIENCE

*INCREASE YOUR NEGOTIATING SKILLS WITH COFFEE BUYERS*



**Members - \$300 (per class)**  
**Non-Members - \$600 (per class)**  
**Course Duration - Three Days**

The Advanced Cupping Training aims at developing the cupper's coffee knowledge and expertise through presenting them with a wide range of Africa's Taste of Harvest top quality coffee lots. This expands the cupper's sensory tasting skills, understanding of the African coffees in their own context, strengthening of coffee trading skills when negotiating with coffee buyers and the opportunity to experience and learn about coffee origins outside of their own.

#### **Module 1: Understanding each Coffee in its own Context.**

This module focuses on presenting the unique profiles of the coffees from literature.

- Description of coffee flavour profiles.
- Connection to the region where the coffee is grown.
- Why does a specific coffee taste the way it does and how does the flavour profile relate to the origin/region it is grown in.

***Entries closing date: 15 February 2019***

*Each class has limited availability so early registration is advised.*

### **Module 2: Cupping & Coffee Grading**

This module will focus on tasting different coffees for independent evaluation. The session will present the top coffees from 8 African origins namely Burundi, Tanzania, Malawi, Zambia, Uganda, DRC, Kenya and Ethiopia.

### **Module 3: Comparison of flavour and taste profiles with the literature.**

This session enables the cupper to relate a given flavor profile to an origin or region where the coffee is grown.

### **Module 4: Combining all and growing appreciation of our African origins.**

Module 4 concludes with an extensive cupping and grading session featuring various coffee origins, varieties, profiles and processes. Cuppers can use this exercise to become comfortable with the SCA protocol and score sheet and calibrate themselves on par with the trainer and rest of the group.

### **Evaluation:**

- Constructive feedback to the cupper about his/her ability of highlighting and evaluating specific attributes in the cup and scoring it accordingly.
- Recalibration of cuppers on par with the industry standards.
- Participant's feedback on the course content and trainer.

### **Advanced Cupping Training Dates:**

**Ethiopia** Advanced Cupping Training - 1-3 Apr 2019, Addis Ababa, Ethiopia

**Uganda** Advanced Cupping Training - 24-26 Apr 2019, Kampala, Uganda

**Kenya** Advanced Cupping Training - 13-15 May 2019, Nairobi, Kenya

**Tanzania** Advanced Cupping Training - 13-15 May 2019, Nairobi, Kenya

**DRC** Advanced Cupping Training - 27-29 May 2019, Bukavu, DRC

**South Africa** Advanced Cupping Training - 17-19 June 2019, Cape Town, RSA

**Burundi** Advanced Cupping Training - July 2019 TBC, Bujumbura, Burundi

**Zambia** Advanced Cupping Training - 21-23 Oct 2019, Lusaka, Zambia

**Malawi** Advanced Cupping Training - 21-23 Oct 2019, Lusaka, Zambia

### **To register please contact the following:**

Uganda / DRC / Rwanda / Burundi - [doriane.kaze@africanfinecoffees.org](mailto:doriane.kaze@africanfinecoffees.org)

Malawi / Zambia / South Africa - [caroline.achieng@africanfinecoffees.org](mailto:caroline.achieng@africanfinecoffees.org)

Kenya - [wambui.waiganjo@africanfinecoffees.org](mailto:wambui.waiganjo@africanfinecoffees.org)

Tanzania - [godfrey.france@africanfinecoffees.org](mailto:godfrey.france@africanfinecoffees.org)

Ethiopia - [feven.genene@africanfinecoffees.org](mailto:feven.genene@africanfinecoffees.org)

**Entries closing date: 15 February 2019**

*Each class has limited availability so early registration is advised.*

## AFCA ADVANCED CUPPING TRAINING REGISTRATION FORM

**AFCA MEMBERS - \$300**  
**AFCA NON-MEMBERS - \$600**

NAME: \_\_\_\_\_

SURNAME: \_\_\_\_\_

COMPANY / ORGANISATION: \_\_\_\_\_

POSITION: \_\_\_\_\_

COUNTRY: \_\_\_\_\_ CITY: \_\_\_\_\_

EMAIL: \_\_\_\_\_

CONTACT NUMBER: \_\_\_\_\_

*(country code; area code; number)*

NATIONALITY: \_\_\_\_\_

PASSPORT / ID NUMBER: \_\_\_\_\_

DATE OF ISSUE: \_\_\_\_\_ DATE OF EXPIRY: \_\_\_\_\_

CQI Q GRADER CERTIFICATION: YES / NO

AFCA MEMBER: YES / NO

***Entries closing date: 15 February 2019***

*Each class has limited availability so early registration is advised.*