

Date: 8<sup>th</sup> February 2012, Wednesday  
 Venue: Republic Polytechnic Agora Hall 2



SINGAPORE COFFEE  
ASSOCIATION

Time: 1000hr – 1300hr

<b>Class:</b>	<b><u>Roasting with Toby's Estate</u></b>				
<b>Facilitated by:</b>	<b><u>Toby's Estate</u></b>				
<b>Topics:</b>	Origins of Coffee				
	Arabica & Robusta				
	Processing				
	Green Coffee Classification				
	The Roaster			<b>Class size:</b>	16 pax
	Roasting			<b>Registration Fee:</b>	
Hands - on Roasting	<b>SCA Member:</b>	SGD 150			
Recording a roast profile	<b>Non SCA Member:</b>	SGD 200			

<b>Class:</b>	<b><u>Fundamental Barista Class</u></b>				
<b>Facilitated by:</b>	<b><u>Oriole Coffee</u></b>				
<b>Topics:</b>	Introduction to Equipment				
	Steps to Espresso Extraction				
	Grind Adjustments				
	Tasting Espresso			<b>Class size:</b>	16 pax
	Milk Preparation			<b>Registration Fee</b>	
	Basic Pouring			<b>SCA Member:</b>	SGD 135
Machine Maintenance	<b>Non SCA Member:</b>	SGD 180			

Time: 1400hr – 1700hr

<b>Class:</b>	<b><u>Coffee Cupping with Bero Coffee</u></b>				
<b>Facilitated by:</b>	<b><u>Bero Coffee</u></b>				
<b>Topics:</b>	Introductory to Coffee Cupping				
	Why Cup?			<b>Class size:</b>	18 pax
	How to Cup?			<b>Registration Fee:</b>	
	What affects the flavors in the cup?			<b>SCA Member:</b>	SGD 75
	Coffee Cupping Practical			<b>Non SCA Member:</b>	SGD 100

<b>Time:</b>	<b>215pm - 315pm / 345pm - 500pm (2 slots)</b>				
<b>Class:</b>	<b><u>Understanding Flavored Syrups</u></b>				
<b>Facilitated by:</b>	<b><u>DaVinci Gourmet</u></b>				
<b>Topics:</b>	Why use Flavours and how it can increase profit				
	Flavors trends				
	Hands - on session			<b>Class size:</b>	16 pax
	How to use flavour in your beverages			<b>Registration Fee:</b>	
				<b>FOC</b>	

Please email [singaporecoffeeassociation@gmail.com](mailto:singaporecoffeeassociation@gmail.com) for registration

Date: 9<sup>th</sup> February 2012, Thursday  
 Venue: Republic Polytechnic Agora Hall 2



SINGAPORE COFFEE  
ASSOCIATION

Time: 1000hr – 1300hr

<b>Class:</b>	<b>Roasting with Toby's Estate</b>				
<b>Facilitated by:</b>	<b>Toby's Estate</b>				
<b>Topics:</b>	Origins of Coffee	<b>Class size:</b>	16 pax		
	Arabica & Robusta				
	Processing				
	Green Coffee Classification				
	The Roaster			<b>Registration Fee:</b>	
	Roasting			<b>SCA Member:</b>	SGD 150
	<b>Non SCA Member:</b>	SGD 200			
	Hands - on Roasting				
	Recording a roast profile				

<b>Class:</b>	<b>Fundamental Barista Class</b>				
<b>Facilitated by:</b>	<b>Oriole Coffee</b>				
<b>Topics:</b>	Introduction to Equipment	<b>Class size:</b>	16 pax		
	Steps to Espresso Extraction				
	Grind Adjustments				
	Tasting Espresso			<b>Registration Fee</b>	
	Milk Preparation			<b>SCA Member:</b>	SGD 135
	Basic Pouring			<b>Non SCA Member:</b>	SGD 180
	Machine Maintenance				

Time: 1400hr – 1700hr

<b>Class:</b>	<b>Black Brew Deconstruction</b>		
<b>Facilitated by:</b>	<b>Papa Palheta</b>		
<b>Topics:</b>	-Learn about the Physical Variables, Procedural Variables in coffee brewing	<b>Class size:</b>	10 pax
		<b>Registration Fee:</b>	
	- Hands - on	<b>SCA Member:</b>	SGD 150
	- Discussion	<b>Non SCA Member:</b>	SGD 200

<b>Class:</b>	<b>Learning Latte Art</b>		
<b>Facilitated by:</b>	<b>Mr. Ryan Tan</b> (Singapore Latte Art Champion 2011, 3rd place in World Latte Art 2011)		
<b>Topics:</b>	Learn how to do etching and free - pour Latte Art with our 2011 Latte Art Champion	<b>Class size:</b>	16 pax
		<b>Registration Fee:</b>	
		<b>SCA Member:</b>	SGD 135
		<b>Non SCA Member:</b>	SGD 180

Please email [singaporecoffeeassociation@gmail.com](mailto:singaporecoffeeassociation@gmail.com) for registration