



<b>Course Category</b>	Food and Beverage			
<b>Course Title</b>	Specialty Coffee Association - Introduction to Coffee			
<b>Course Code</b>	CA106			
<b>Medium of Instruction</b>	Cantonese			
<b>Duration</b>	20.0 hour(s)			
<b>Course Fee</b>	Macao Resident: MOP4,500 Non-Macao Resident: MOP4,500			
<b>Certificate</b>	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM and an official SCA certificate* will be issued to participants who successfully complete the certification examination. The number of credits for certification in this subject is 10 in SCA Coffee Diploma System. *e-certificate will be sent to the SCA learner account			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA106	2401	2024/02/17	2024/03/16
<b>Outline</b>	What is specialty coffee The history of coffee Arabica and Robusta The Basics of Roasting Coffee Freshness Introduction on Coffee Cupping The basics of brewing Brewing methods  •Pour over / filtered coffee •Vacuum (Siphon) •Moka Pot •French Press •Introduction to Espresso			
<b>Teacher</b>	Please refer to the schedule			