



Course Category	Food and Beverage			
Course Title	Specialty Coffee Association - Grinding and Brewing (Intermediate)			
Course Code	CA108			
Medium of Instruction	Cantonese			
Duration	15.0 hour(s)			
Course Fee	Macao Resident: MOP6,000 Non-Macao Resident: MOP6,000			
Certificate	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.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA108	2301	2023/03/04	2023/04/01
Objective	Upon completion of the course, students will be able to master the core techniques and relationship between coffee grinding, brewing and equipment handling; understand how to chart different brewing styles in order to produce a great cup of brewed coffee which fits the SCA gold cup standard.			
Outline	<ul style="list-style-type: none">• Concept about coffee<ul style="list-style-type: none">- What specialty coffee is- Learn about various methods of coffee brewing• Concept of grinding• Principles of extraction• Important elements of SCA Gold Cup<ul style="list-style-type: none">- Correct ratio of coffee grinds and water- Relationship between coffee grinding level and brewing time- Time duration of coffee grinds getting in touch with water- Temperature of water- Turbulence- Ideal quality of water- Suitable method of filtering• SCA gold cup practices• Sensory practice and evaluation			
Teacher	Please refer to the schedule			