



| <b>Course Category</b>       | Food and Beverage   |          |                   |                 |
|------------------------------|---|----------|-------------------|-----------------|
| <b>Course Title</b>          | Specialty Coffee Association - Sensory Skills (Intermediate)  |          |                   |                 |
| <b>Course Code</b>           | CA109   |          |                   |                 |
| <b>Medium of Instruction</b> | Cantonese   |          |                   |                 |
| <b>Duration</b>              | 14.0 hour(s)  |          |                   |                 |
| <b>Course Fee</b>            | Macao Resident: MOP5,000<br>Non-Macao Resident: MOP5,000  |          |                   |                 |
| <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.   |          |                   |                 |
|                              | Course Code   | Sub Code | Course Start Date | Course End Date |
|                              | CA109   | 1901     | 2019/01/05        | 2019/01/26      |
| <b>Objective</b>             | This course is designed to introduce the essentials of sensory evaluation of coffee in a practical and interactive manner. It investigates the way we perceive what we taste and how to apply this knowledge when evaluating coffee's natural characteristics. It also offers an insight into identifying specialty coffee qualities, and helps to define positive and negative aromas and flavours in coffee.  |          |                   |                 |
| <b>Outline</b>               | <ul style="list-style-type: none"><li>• Sensory Theory<ul style="list-style-type: none"><li>- Olfaction: aromas</li><li>- Gustation: flavours</li></ul></li><li>• Aromas: learn to identify fragrances with aroma kit set practices</li><li>• Cupping: a sensory analysis process specific to coffee</li><li>• Cup of Excellence (COE)</li><li>• Cupping in practice<ul style="list-style-type: none"><li>- ideal environment for cupping</li><li>- preparation</li><li>- different cupping system: COE / SCAA</li><li>- use of cupping form</li><li>- cupping skills</li></ul></li><li>- Ideal quality of water</li><li>- Suitable method of filtering</li><li>• Sensory Analysis<ul style="list-style-type: none"><li>- Triangle test: to identify different coffee through olfaction and gustation</li><li>- Intensity of basic taste: to identify different level of intensity of tastes (e.g. sweetness, acidity, saltiness)</li></ul></li><li>- Sensory panel</li></ul> |          |                   |                 |
| <b>Teacher</b>               | Please refer to the schedule  |          |                   |                 |