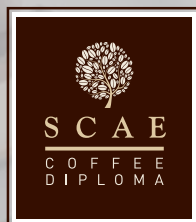


CIRO

Coffee ACADEMY






INTRODUCTION

At the Ciro Coffee Academy, education is at the heart of everything we do. We have always taken pride in being leaders and pioneers in the South African coffee industry, particularly regarding coffee training and skills upliftment, and we have enjoyed sharing our knowledge and experience with thousands of coffee enthusiasts and professionals to date.

As the first training academy in South Africa, the Ciro Coffee Academy is now offering a range of Speciality Coffee Association of Europe (SCAE) certified courses, to ensure that the training we offer is of the highest quality and meets global coffee education standards.

SCAE hosts the most advanced and respected coffee training qualifications in the world and sets the industry benchmarks for education in the coffee industry. The courses on offer form part of the Coffee Diploma System of the SCAE.

By providing this world-class education platform to you through one of our nine training centres, the Ciro Coffee Academy believes that this will have a significant impact on the local coffee industry and will raise the standards in coffee training in South Africa.







WHAT IS THE SCAE?

The Speciality Coffee Association of Europe (SCAE) sits at the very heart of the international coffee community, where thousands of coffee professionals and enthusiasts share their wealth of coffee knowledge and experience with one another.

The SCAE is focused on inspiring coffee excellence through innovation, education, research and communication. Through the Coffee Diploma System (CDS), SCAE offers some of the most advanced and respected training qualifications in the world.



THE COFFEE DIPLOMA SYSTEM

Central to the SCAE's purpose is to improve coffee standards through furthering knowledge and education through the Coffee Diploma System (CDS).

The CDS allows you to choose the education path that most suits your needs. At the Ciro Coffee Academy, we have 4 modules on offer across all of our training centres in South Africa that will suit a variety of levels of coffee training.

Our Authorised SCAE Trainers (ASTs) will be conducting these courses, which include the following modules: Introduction to Coffee, Barista Skills, Brewing and Roasting – from Foundation to Professional levels within each module (apart from Introduction to Coffee which is only a Foundation level course).



THE DIPLOMA SYSTEM

Within the Coffee Diploma System's comprehensive education programme, the modules cover the coffee journey from bean to cup. The modules are suitable to any level of experience: from the complete beginner to the experienced coffee professional.

There are 4 different modules in different disciplines, each with 3 levels of qualification. For every module you can gain points for each level of qualification taken. When you achieve 100 points, you will be awarded with the Coffee Diploma.



MODULES, LEVELS & POINTS SYSTEM

INTRODUCTION TO COFFEE



ONE LEVEL

10

POINTS AWARDED

BARISTA SKILLS



FOUNDATION

5

INTERMEDIATE

10

PROFESSIONAL

25

LEVELS

POINTS
AWARDED

BREWING



FOUNDATION

5

INTERMEDIATE

10

PROFESSIONAL

25

LEVELS

POINTS
AWARDED

ROASTING



FOUNDATION

5

INTERMEDIATE

10

PROFESSIONAL

25

LEVELS

POINTS
AWARDED

THE MODULES

INTRODUCTION TO COFFEE



Introduction to Coffee

Introduction to Coffee is an ideal module for anyone who is new to the coffee industry or just has an interest in this wonderful drink. It maps coffee's journey from its origins in Ethiopia to the major commodity it is today; enjoyed by millions of people around the world. From farming the cherries through drying, roasting, brewing and finally drinking, this module looks at the processes coffee goes through. This half day course also includes a "coffee cupping" which allows you to taste the various flavours coffee has to offer.

BREWING



Brewing

The study of Brewing introduces you to the different ways of brewing coffee: from Chemex and Siphon to clever Dripper and French Press. In addition, this module allows you to get hands-on and learn to analyse your grind profile, match your grind to your brewing method, measure coffee's strength scientifically and chart a coffee's extraction. At the Professional level, you cover the impact of temperature on brewing, acidity levels during the brewing process, the impact of water quality on coffee brewing and flavour. You also learn to understand how to chart espresso and brew within a given extraction percentage.



Barista Skills

Barista Skills is for people focusing on the key skills required to set your grinder, make espresso and foam and texture milk for cappuccinos. This module allows you to gain a deeper understanding of the coffee itself and build on your practical skills for milk technique and latte art; not to mention health and safety, customer service and basic business. The Professional level is aimed at the baristas with considerable experience as it takes a scientific and managerial perspective to coffee and making espresso-based drinks.



Roasting

Roasting gives you an understanding of the roasting process, including the roast cycle and how to control sensory aspects of the coffee by roasting light or dark. In addition, this module covers roast defects, the physical changes that beans undergo during the roasting process, as well as workspace management and lean production. In the Professional level, it gives you the skills and knowledge needed as a manager to plan and execute quality control, create a product range to meet different preferences, calculate production costs and ensure efficient production.

THREE LEVELS

Foundation

The Foundation level provides a first taste of a particular coffee discipline. A great way to get initial insight into the basic skills in an area and help you decide if you want to go on to learn more.

The Foundation level requires no previous experience.

Intermediate

Suitable for those already working in the area with a firm knowledge of the basic skills.

Experience working in the field is recommended before attempting this level.

Professional

The Professional level is suitable for those wanting to pursue specialist knowledge at a high level in the subject.

Success at this level should indicate competence to work in this field.

Extensive relevant experience is recommended before attempting this level. Candidates must hold the Intermediate qualification in the module.

THE COFFEE DIPLOMA SYSTEM THROUGH THE CIRO COFFEE ACADEMY

To book your training, or for more information on these new SCAE courses and modules, please contact one of the **Ciro Authorised SCAE Trainers** in your region:

REGION	TELEPHONE	EMAIL
Eastern Cape	041 365 5193	trainingEC@ciro.co.za
Free State	011 287 6700	trainingGP@ciro.co.za
Gauteng		
Limpopo		
Mpumalanga		
North West		
Northern Cape		
KwaZulu Natal	031 792 0900	trainingKZN@ciro.co.za
Western Cape	0861 999 776	trainingWC@ciro.co.za

ciro[®]

FULL SERVICE COFFEE Co.



FULL SERVICE COFFEE Co.