Kaapi Shastra Training Programme on Coffee Roasting and Brewing

Kaapi Shastra Training Programme is focused on “Coffee Roasting and Brewing Technology” for roasters/hoteliers/restaurants/institutional caterers and entrepreneurs.

The main objective of the course is to impart skills relating to latest technologies of coffee roasting under convention, convection of roasting systems, coffee grinding techniques, blending of different grades and varieties of coffees and packaging including the demonstration of techniques for brewing good quality coffee.

It’s a five days skill development programme, conducted at Coffee Quality Division, Head Office, Bengaluru. Some of the guest speakers from different coffee industry are invited for delivering the talk on different topics mentioned below:

<table>
<thead>
<tr>
<th>Day</th>
<th>Topics</th>
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<tbody>
<tr>
<td>Day 1</td>
<td>Changing trends in Indian Coffee Industry, Classification of Indian Coffees, Practical class on Visual assessment/Roasting, Moisture Testing, Roast Colour and Introduction to coffee tasting.</td>
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<td>Day 2</td>
<td>Introduction to coffee roasting &amp; grinding machineries, Roasting technology with different roasters, Infra-Red Roasting Technology and Profiling and Visit to roasting units/factories.</td>
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<td>Day 3</td>
<td>Principles of Brewing and methods, hands-on practices on espresso techniques and brewing skills.</td>
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<td>Day 4</td>
<td>Blending of coffees, different blending methods, Coffee Grinding and its types and mechanism of grinding, Value addition in R &amp; G, Establishment of Roasting &amp; Grinding units and Legal requirements for coffee roasting units.</td>
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<tr>
<td>Day 5</td>
<td>Coffee Packaging technology, Domestic coffee consumption trends &amp; Roasting industry emerging trends and Business opportunity in coffee sector.</td>
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The Course fee per participant is Rs. 15,000/- + GST @ 18%
COFFEE QUALITY DIVISION
COFFEE BOARD
BENGALURU

KAAPI SHASTRA TRAINING PROGRAMME ON
COFFEE ROASTING & BREWING

Coffee Board presents a great learning opportunity for Coffee Roasters, Hotel/Restaurant/Cafeteria personnel, Institutional Caterers and Entrepreneurs interested in coffee retailing. Quality Experts from the Coffee Board and eminent guest speakers from the industry will be the core faculty.

Venue / Dates:-

<table>
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<tr>
<th>Date</th>
<th>Venue</th>
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<tr>
<td>02.12.2019 to 06.12.2019</td>
<td>Coffee Quality Division 3rd Floor, Coffee Board No.1, Dr.B.R.Ambedkar Veedhi Bangalore-560 001</td>
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</tbody>
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**Course fees:** Mode of payment: Online (NEFT/RTGS) payable to Coffee Board Account No. 64015049024, State Bank of India, IFSC - SBIN0040022, Dr.B.R.Ambedkar Veedhi, Bengaluru.

**GST No.** : GST No. 29AAAJC0174B2ZR

**Other details:** Non-residential course that includes lunch and coffee. 9:30 am to 6:00 pm

**Contact:**
Divisional Head, Coffee Quality
Coffee Board
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ramya.coffeeboard@gmail.com

Visit: [www.indiacoffee.org](http://www.indiacoffee.org) for more details and Click the following link to download the registration form.  [https://forms.gle/oaLFS2V3SPborck67](https://forms.gle/oaLFS2V3SPborck67)

**PS:** Those who have already registered are requested to confirm their participation and fill the online form also. The seats are filled on a first come first serve basis. Maximum participants per batch is 25.