

Q Processing Professional Robusta Schedule

DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	Day 6
Arrival Welcome & Introductions	*CUPPING 1 Contrast Cupping of the Main Processing Methods <i>Cupping Discussion</i>	*PRACTICAL ACTIVITY 2 Pulping & Fermentation	*PRACTICAL ACTIVITY 4 Washing	*Defect Identification Test	*CUPPING 3 Quality Levels due PHP & Cupping Discussion
Lesson 0 Course Introduction				*Processing Conversion Problems Test	
Lesson 1 Coffee Chain <i>Form Teams</i>				*Pulping Problems Test	
Lesson 2 Coffee Anatomy & Intro to Processing	Lesson 4 Yields in Coffee Processing	*Pulper Use & Calibration	*Refractometer & Raw Material Tests	*Drying Problems Test	*Final Exam Test
Lesson 3 Harvesting & Cherry Separation	*Monitor Treatments/ Log Info Drying	*Monitor Treatments/ Logs Info Drying + Fermentation	*Monitor Treatments/ Logs Info Drying	*Monitor/ Treatments/ Logs Info Drying	Retake Tests
	Lesson 5 Pulping	Lesson 7 Washing & Demucilagination	Lesson 9 Processing Generated Defects & Dry-Milling	Lesson 10 Integrated Quality Control in Processing	
	*PRACTICAL ACTIVITY 1 Reception & Characterization of Raw Material	Lesson 8 Drying	*PRACTICAL ACTIVITY 5 Defect Identification in the Green Bean		
Refractometer Use & Calibration	Lesson 6 Fermentation	PRACTICAL ACTIVITY #3 Moisture Meter Use & Calibration	*CUPPING 2 Defect Identification & Cupping Discussion	Lesson 11 Issues & Opportunities	
Comments & Questions Day 1	Comments & Questions Day 2	Comments & Questions Day 3	Comments & Questions Day 4	Comments & Questions Day 5 <i>Submit Student Logbook</i>	

*Evaluated activity

Practice Activities Explained

PRACTICE #1:

- Start Natural drying process / Log information of the drying.

PRACTICE #2:

- Pulp all the treatments.
- Start Honey drying process / Log information of the drying.
- Start fermentations:
 1. Anaerobic/ Under water
 2. Aerobic/ Extended (Thin layer, dry fermentation)
 3. Aerobic & 1/2 Anaerobic (stacked dry fermentation)
 4. Start logs of the fermentation.

PRACTICE #3:

- Understand the importance of measuring moisture, what is the correct use of the equipment and the importance of calibration.
- Measure and analyze different samples in scenarios of what decision to make as a processor.

PRACTICE #4:

- Wash all the treatments.
- Start drying process for all the treatments / Log information of the drying process.

PRACTICE #5:

- Understand the importance of recognize the physical defects of the green beans produced by processing and where they originate to be able to avoid them and have better yields.