

SCAE IRELAND COFFEE DIPLOMA 2014-2015

OVERVIEW

SCAE Ireland is happy to announce the fourth year of the SCAE Coffee Diploma programme.

The SCAE Coffee Diploma encompasses coffee education and certification in six different modules in different disciplines: Introduction to Coffee / Green Coffee / Barista Skills / Brewing / Sensory Skills / Roasting, each with three levels of qualification: Foundation / Intermediate / Professional.

Participants can sit modules and certifications specifically to suit their profession or sit all modules and earn themselves a SCAE Coffee Diploma.

With a curriculum written by renowned industry experts, it is an opportunity for those involved in the coffee sector to up skill in all things coffee.

More information:

http://scae.com/images/2013/education/coffee-diploma-system/Scae-brochure-coffee-diploma-system.pdf

THE SCHEDULE & COURSE FEES

MONTH	WORKSHOP & CERTIFICATION	Location		IRELAND IBER	NON- MEMBER
Oct 14	Introduction to Coffee Barista Foundation	Dublin Dublin	27/10/14 27/10/14	60 120	75 120
Nov 14	Green Coffee Foundation Sensory Foundation	Dublin Dublin	26/11/14(1-6pm) 27/11/14(9am)		150 150
Dic 14	Brewing Foundation	Dublin	15/12/14	120	150

MONTH	WORKSHOP & CERTIFICATION	Location	001	IRELAND MBER	NON- MEMBER
Jan 15	Barista Intermediate	Dublin	19/01/15	200	250
Feb 15	Sensory Intermediate (2 days course)	Dublin	18-19/02/15	350	420
	Green Intermediate (2 days course)	Dublin	TBC	350	420
Mar 15	Brew Intermediate	Dublin	23/03/15	200	250
Apr 15	Barista Professional (2 days course)	Dublin	27-28/04/15	350	420
May 14	Brewing Professional (2 days course)	Dublin	25-26/05/15	350	420

Dates and Location

Dates are subject to changes!

At various accessible locations around Dublin, to suit the module in question.

See:

Web: http://scae.ie/category/education/

Email: scae.education.ie@gmail.com

Twitter: @SCAEdotlE



LECTURERS

Some of the finest teachers in the coffee industry will be on hand to present seminars and certify attendees including:

John Thompson-CoffeeNexus

John has over 17 years of experience in speciality coffee. His work at origin has spanned several continents. John has worked closely with coffee growers in several countries eveloping long term relationships, sustainable buying programs, and quality improvement nitiatives.

Now he trains and consults across the globe through his company Coffee Nexus, primarily on sourcing, sensory and roasting related projects. He has recently worked with the SCAE in developing the Coffee Diploma system, leading the green coffee section of the program, and supporting the sensory module.

Paul Stack - Marco Beverage Systems

Programme leader of the SCAE Gold Cup, Paul co-authored the Brewing and Grinding and Advanced Brewing modules for the SCAE Coffee Diploma curriculum and has been delivering seminars and workshops throughout Europe for the last five years. Currently vice chairs the SCAE Ireland Education Committee.

Anita Nagy-Bertok –Matthew Algies

Anita has over 10 years of experience in the coffee industry. A skilled Barista with years of retail experience, Anita joined Scottish coffee roaster Matthew Algie over 6 years ago as a coffee and Barista trainer. She is an authorised SCAE Trainer (AST) and a certified sensory judge for the World Barista Championships WBC). Currently chairs the SCAE Ireland Judge Committee.

Ger O'Donohoe

Has been behind the counter for 16 years. He brings a wealth of experience and knowledge having worked in some of Dublin's finest coffee establishments (Coffee Angel, 3FE, The Fumbally among others) as well as a stint with Market Lane Coffee in Melbourne. He is heavily involved with SCAE and the Irish Barista ChampionshipsAs well as this he's recently become an Authorised Trainer for the Speciality Coffee Association of Europe (AST) teaching both Barista Skills and Grinding and Brewing modules.

Vini Arruda

Q-grader for Coffee Quality Institute, Head Barista at Urbun Café, Barista Trainer for Badger & Dodo Boutique Coffee Roaster, Authorised Trainer for SCAE (AST) since 2012.

Vini also was the first person in Ireland to achieve the Full SCAE Diploma.
Vini placed 6th and 3rd in the Irish Barista
Championship in 2012 and 2013 respectively.
Currently Chairman of SCAE Ireland
Education Committee, since 2013.

FOR FURTHER D					
DETAILED CURR	ICULUM HERE: ht	ttp://scae.com/ed	ducation/coffee-d	<u>liploma-modules.</u>	<u>html</u>