

SCA Approved Training Venue

GREEN COFFEE MODULE EQUIPMENT LIST

Equipment	Foundation/Intermediate	Professional
Professional Grinder (capable of producing grind to SCAA specification)	✓	✓
Hot water supply (10 litres per 6 students – either kettles or controlled boiler)	✓	✓
Total moisture meter	✓	✓
Density meter	✓	✓
Sizing screens (screens 12 to 20 – 1 set per 6 students)	✓	✓
SCAA Arabica defect books (1 per student)	✓	✓
Green coffee grading mats or non-reflective black card (A1 size)	✓	✓
Sample trays (minimum 30 recommended per 6 students)	✓	✓
Cupping bowls/glasses (minimum 35 per 6 students)	✓	✓
Cupping Spoons (2 per student)	✓	✓
Nez du Café Kit (1 set per 6 students)	✓	✓
Scales (0.1g x 500g – 3 per 6 students)	✓	✓

Thermometer for checking hot water temperature	✓	✓
New Coffee Taster's Flavor Wheel	✓	✓
Sample roaster	✓	✓
Colour meter	✓	✓
Graduated cylinder – 1000ml	✓	✓
5ml syringe	✓	✓
6 x 1 litre vessels	✓	✓
SCAA cupping forms	✓	✓
Bags or containers for green and roasted samples	✓	✓
Cupping Space		
Cupping Table (minimum 0.5m wide x 2m long per 6 students)	✓	✓
Recommended High spectrum daylight light (96CRI 5000-6500k)	✓	✓
Recommended High spectrum daylight light (96CRI 5000-6500k) & 1200 lux for roasting/green grading	✓	✓
Blackout blinds and red light		✓
Stopwatches (2 per 6 students)	✓	✓
Spittoons	✓	✓
Odour free with temperature 20°C to 25°C and <85% RH	✓	✓



Teaching Space		
Flipchart or whiteboard	✓	✓
Clipboards (1 per student)	✓	✓
OHP or TV for presentation	✓	✓
Calculator (1 per student)	✓	✓
Student Desk separate from cupping table – (1 x 2m per 2 students)	✓	✓