

SCA Approved Training Venue

ROASTING MODULE EQUIPMENT LIST

Equipment	Foundation/Intermediate	Professional
Roaster (size 500g-12kg) Specifications to include: <ul style="list-style-type: none"> • Bean probe installed • Exhaust temperature gauge installed • Variable burner (gas/electric) integrated into design • Data logging software with some sort of digital read out (computer, tablet, etc) 	✓	✓
Hot water supply (10 litres per 6 students – either kettles or controlled boiler)	✓	✓
Total moisture meter	✓	✓
Density meter for green and roasted coffee	✓	✓
Cupping bowls/glasses (minimum 35 per 6 students)	✓	✓
Cupping Spoons (2 per student)	✓	✓
Scale w/ 1-gram resolution (for roasting)	✓	✓



Scale w/ 0.1-gram resolution (for cupping)	✓	✓
Sample roaster	✓	✓
Colour meter/ Agtron	✓	✓
Roast Log	✓	✓
IR Thermometer	✓	✓
New Coffee Taster's Flavor Wheel	✓	✓
Cupping Space		
Cupping Table (minimum 0.5m wide x 2m long per 6 students)	✓	✓
Recommended High spectrum daylight light (96CRI 5000-6500k) & 1200 lux for roasting/green grading	✓	✓
Stopwatches (2 per 6 students)	✓	✓
Spittoons	✓	✓
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)	✓	✓