



SCA Premier Training Campus

Requirements for Certification: Barista & Brewing

PURPOSE

This document outlines the minimum requirements necessary to achieve a successful SCA Campus Certification. The document will be used by an SCA Credentialed Lab Inspector to determine whether the Campus meets the standards for accreditation set by the SCA (hereafter referred to as "Campus Accreditation"). The SCA Campus Program exists to promote SCA's mission to recognize, promote, and develop specialty coffee.

INSPECTION

Each Campus must choose one of two options for Campus Accreditation. One option focuses on cupping, sensory analysis, green coffee, grading, and training for the Q-Grader test. This option is also recommended to teach roasting. The second option, outlined in this document, is a set of requirements focused on barista training, brewing, and grinding. At any point after Campus Accreditation for one option, a Campus can apply to add the other option, if it desires to teach classes in a broader range of subject areas.

MAINTAINING CAMPUS EQUIPMENT

All specified equipment is to be maintained up to accreditation standards. In the event of equipment malfunction, the necessary adjustment or repair must be completed before the next class is given.

COMPLIANCE WITH LAW

The operator of each Campus shall comply with all national and local laws and regulations, including but not limited to business permits, corporate registration, health and safety, vocational education, zoning,



employment and taxation, and shall defend, indemnify and hold SCA harmless against any violation or charge of violation of same.

CONTACT FOR ASSISTANCE

Any questions on the Inspection & Campus Certification process can be directed to education@sca.coffee.

CAMPUS REQUIREMENTS

I. Space for theory:

- a) Projector/ TV for presentations
- b) Must have a separate classroom area for at least the number of students in class. Each student must have a chair and desk/table.

II. Space:

- a) Adequate working space for students behind the espresso machine
 - i. Recommended - 1 x 1.5m per student– not including espresso machine table
 - ii. Recommended - 1 x 2m per two people for brewing
- b) Adequate desk space for students that will be multipurpose and used for classroom and brewing and does not interfere with espresso work station
- c) Can be used for cupping but not for sensory module
- d) Pleasant and comfortable temperature within the range of 64°F to 79°F (18°C to 26°C). Consistent throughout the rooms, free of hot or cold spots.



III. Environment

- a) No odors | No obtrusive odors are allowed, such as from food, perfumes or smoke.
- b) No phones | No phones are permitted except those that are turned off or have a "do not disturb" (DND) function turned on, so that cupping and other exercises can take place uninterrupted.
- c) No noise | A "no noise" environment is required. External noise should be minimal, muffled or non-existent. Noise from cars, airplanes, working machinery, people and other noises should be reduced to a level where they will not distract the student.
- d) No other distractions | No visitors are allowed in class, but may observe from a viewing area (behind glass, outside of the classroom). Visitors' presence is absolutely restricted during the course training and testing. Lab must be clean, orderly, and insect-free.

IV. Water Treatment

- a. A candidate lab must produce water that meets SCA specifications for water quality. Bottled that meets the standard is acceptable. The Inspector will check that if a filtration system is present that the filter has been changed within 1 year. TDS Range 75 - 250 ppm and free from taints and odor.
 - ❖ Note: Campuses must reference current standards available at the time of inspection. For more information, contact education@sca.coffee



CAMPUS MATERIALS

V. Espresso Station

- a. Espresso machine
 - i. Recommended 2 groups/ 1 machine per 4 students
 - ii. Condition: Not super-automatic and in good working order
 - iii. Must be set a temperature between 195°-205° F / 90.5° - 96.1° C
 - iv. Controllable within one degree
 - v. One controllable steam arm per 2 students
 - vi. Must have a pump pressure set between 8.5 – 9.5 bars
 - vii. A drain/waste system for each espresso machine
 - viii. Preventative maintenance tools: water filter wrench, 2 adjustable wrenches, screwdrivers, awl/picks, grinder brushes, grouphead gaskets, steamwand valve re-build kit
- b. 1 Doser Grinder with burrs
- c. 1 Grind on Demand Grinder with burrs
- d. Small wares
 - i. 2 tampers per espresso machine
 - ii. 1 packing/tamping mat per station (2 recommended)
 - iii. 1 knockbox per station
 - iv. Steaming thermometers (2 per espresso machine)
 - v. Stopwatches / timers
 - vi. 2oz (60 mL) Measurement shot glasses
 - vii. Espresso machine toolkit/cleaning kit with extra parts, detergent, etc.



- e. Cups & Glassware
 - i. 8oz-12 oz / 237 - 355 mL latte cups and saucers
 - ii. 5oz-6oz /148 – 177 mL cappuccino cups and saucers
 - iii. Espresso demitasse cups and saucers
 - iv. Demitasse spoons
 - v. 12 oz / 500 mL steam pitchers
 - vi. 20 oz / 750 mL steam pitchers
- f. Scale: must be capable of precision of 0.1 grams (recommended 1 per 2 students)

VI. Brewing Station

- a. At least 1 1/2 gallon / 1.9 Liter Batch brewer and filters with appropriate air pots (1 per six students)
- b. Bulk Grinder
- c. Minimum 24 cupping bowls
- d. Gravity Manual Brew Method (one per student – can be various styles)
- e. Immersion Manual Brew Method (one per student – can be various styles)
- f. Pressure Manual Brew Method (one per student – can be various styles)
- g. Refractometers (1 per 6 students)
 - i. Include Plastic eye droppers, kimwipes, and syringe/filter systems (for cleaning)
 - ii. Distilled water (1 liter per class) - used to calibrate Refractometers
- h. Coffee brew control charts or software (with different units)
- i. Coffee brewing handbook



- j. Sieves - micron sizes: 300/600/800
 - i. Note: This can be approximate to 100 microns but a decent gap of 200 microns or more is easiest to work with.
- k. Also a pH meter or strips
- l. Thermometers for students, 1 x 2 students
- m. Kettles for hot water for manual brewing
- n. 1x 13L water boiler per 6 students
- o. paper cups (sustainable options acceptable)
- p. 6 x airpots, vacuum flasks, or insulated decanters (as appropriate for brewers)
- q. 1 x TDS meter

VII. General Lab Materials

- a. Ice system or freezer with ice
- b. Sink for washing dishes
- c. Milk Fridge - Milk must be kept below 5° C / 41° F
- d. Aprons
- e. Bar towels
- f. Counter and grinder brushes
- g. Clipboards/Pens
- h. Bus tubs