



## **SCA Premier Training Campus**

### *Requirements for Certification: Roasting (Add-on)*

#### **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. Please reference the requirements for certification for sensory & green; additional requirements for the roasting add-on are outlined in this document.

The other option 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](mailto:education@sca.coffee).

# **CAMPUS REQUIREMENTS**

## **I. Room Specification:**

1. Projector/TV for presentation and display
2. Clipboards/pens
3. 1 x cupping table 0.5m wide x 2.5m long (Per 6 Students; Round table is fine)
4. Daylight light (CRI 92+ 5000k+ for cupping)
5. Red light (or glasses) available for cupping
6. Grinder capable of producing grind for cupping and grind for analysing roast colour
7. Coffee Tasters Flavor Wheel
8. Room temperature and humidity display
9. Temperature when not roasting within range 16 - 23° C / 61-74° F, and humidity between 45 – 60%
10. 1 x fire extinguisher per 2 roasters
11. Clearly marked designated fire exits



12. 1 x production roaster per 6 students (depending on space restrictions)
13. 1 x sample roaster per 6 students (depending on space restrictions)

## II. **Requirements for Production Roasters**

In order to achieve the educational objectives for the class, the production roasting equipment (which have different characteristics than sample roasting equipment) must be suitable for:

- a) Designing roast profiles (Profile Roasting)
  - b) Producing coffee able to be evaluated using SCA cupping standards
  - c) Producing coffee for sale, in theory
- Please reference current standards available at the time of Campus inspection. For more information, please contact [education@sca.coffee](mailto:education@sca.coffee).
1. Manually adjustable variable heat application/control of variables of heat.
  2. Bean temperature probe and gauge
  3. Exhaust or environment temperature gauge required
  4. Visual means to observe roast development- at minimum a bean "trier"
  5. Adjustable airflow (adjusting an exhaust damper is sufficient) – you have to be able to adjust airflow to make the system work, does not have to happen during roasting as an independently controllable variable
  6. Chaff collector
  7. Suitable extraction-exhaust fan



8. Ability to meet guidelines for safe installation
9. If a drum roaster, should have solid or perforated drum made from acceptable material
10. Ability to produce consistent, acceptable roasts in 8 to 16 minutes.
11. Capacity of minimum 500g per batch. Higher capacity roasters must use appropriate weights of coffee (i.e. if using a 12 kg
12. roaster, the batch should not be less than recommended for appropriate roasting, like 9 kg)
13. Minimum usage capability of eight (8) batches in 3 hours back to back.
14. Suitable light above the trier (at minimum a well-lit room) to see coffee color

### III. Requirements for Sample Roasters

In order to achieve the educational objectives for the class, the actual sample roaster equipment must be suitable for:

- d) Evaluating green coffee for purchase and quality

#### **BECAUSE IT IS A CAMPUS IT SHOULD BE PROFESSIONAL GRADE EQUIPMENT BUILT FOR PROFESSIONAL USE.**

- Please reference current standards available at the time of Campus inspection. For more information, please contact [education@sca.coffee](mailto:education@sca.coffee).



Therefore, roasting equipment used in the class must have the minimum requirements:

1. Batch size minimum 100g per sample, maximum 500g; Regardless of maximum capacity of the roaster.
2. Minimum usage capability of eight (eight) samples in 2 hours back to back.
3. Durability and repeatability: The same roaster should be able to roast as stated above in [2.] once a week (minimum) for at least a year without decline in consistency of results or necessity to adjust significantly given proper cleaning and maintenance.
4. Ability to manually adjust temperature to slow the roast down or speed it up to meet target SCA sample roasting standards.
5. Ability to produce consistent roasts in 8 to 12 minutes for SCA standard green quality evaluation.
6. Have a chaff collector.
7. Ability to observe roast development visually, with a trier or spoon.
8. Suitable light above the roaster (at minimum a well-lit room) to see coffee color.
9. Proper ventilation if sample roaster is in same room as cupping (i.e. no sample roasting smoke in the cupping room).

Different types of sample roaster requirements:

### **Drum Roaster**

- Solid or perforated drum made from stainless steel or iron
- Power drum (not manual) at no less than approximately 50 rpm
- Bean trier if chamber is a closed system and not visible through the drum
- Fast bean dump and cooling



### **Fluid Bed (Air) Roaster**

- Adjustable temperature control to adjust speed of roast
- Cooling capability in chamber or cooling tray
- Good flow in fluid bed (no "pockets" where beans get stuck)

### **Support Equipment**

- 1 Green coffee moisture meter per 6 students
- 1 Color reading device
- Small sample trays for roasted coffee (30 Per class)
- Stop watches/timers (1 per roaster)
- A calculator – one per student
- 1 scale 2kg capacity per group w/ 1-gram resolution (for roasting)
- 1 scale >500g capacity w/ 0.1-gram resolution (for cupping)
- Cupping bowls (minimum of 35 per 6 students)
- 1 cupping spoon per student
- Roast logs
- Various bags/packaging types for roasted coffee
- Assortment of specialty grade green coffee for class