



## **SCA Premier Training Campus**

### *Requirements for Certification: Sensory & Green (Q)*

#### **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—outlined in this document—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 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. Space for theory:**

1. Projector/ TV for presentations
2. Must have a separate classroom area for at least the number of students as can cup. Each student must have a chair and desk/table.

### **II. Cupping Rooms/Practical Classroom**

1. Must have a cupping room/classroom big enough to accommodate at least one cupping table (maximum of six cuppers per table) and additional furniture to perform the rest of the required testing.)
2. Room Dimensions | Room should be no smaller than 110 sq. ft (10.2 sq. meters).
3. Tables should be:
  - a. At least 5 ft by 2 ft (1.524m by 0.6096m) with a recommended height of 39 in. to 46 in. (0.99m to 1.1684m).
  - b. Have a minimum of 20 inches (50.8cm) for cuppers to walk around.
  - c. Have a neutral colour and be odour-free.



## **Physical Space & Environment** (For Cupping and Green Grading)

### **III. Lighting**

1. Recommended:
  - Light must be to a level high enough and to the appropriate hue to grade coffee correctly, cup coffee, and complete forms without any strain. However, until the luminosity level to achieve this objective is determined, the former specification of 1200 lux will remain as voluntary.
2. Black-out capacity (red light)
  - Must be able to darken the room for triangulation and olfactory tests using window shades, curtains, or other means.
  - Darkness levels should be able to mask the color of coffee or aroma vials but still allow for students to see their test forms and walk through the room safely
  - A "red-light" is to be installed and adequate at all tables.

### **IV. Water**

A candidate lab must produce water that meets SCA specifications for water quality for cupping. Bottled that meets the SCA 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 odors.

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



## **V. Ventilation**

### 1. Controlled

Ideally, air conditioning or alternative system as an Evaporative Cooling System. It is important that the air movement is not so strong that will disturb the smelling of the aroma during cupping or the act of smelling during other exercises. If such disturbances occur, the AC or alternative air system must be temporarily shut off until that specific part of the exercise or test is over.

2. 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.

## **VI. Environment**

### 1. Odour Free

a. No strange odours are allowed, food, perfumes, smoke, etc.

### 2. Carpet Free

a. The cupping space must be carpet free

### 3. Neutral Colours

a. Walls in the cupping space must be a light neutral colour that promotes a sensory free environment.

### 4. Posters/wall hangings

a. Should be kept to a minimum and coffee related. Any 'Coffee Taster's Flavor Wheel posters are to be removed during testing

### 5. No phones

a. No phones are permitted except those with a "do not disturb" (DND) function so that cupping and other exercises can take place uninterrupted. The candidate lab must agree to place any phones in DND mode while conducting tests.



6. No noise
  - a. A "no noise" environment is required. External noise should be minimal, muffled or non-existent. Cars, airplanes, working machinery, people and other noises should be down to a level where they will not interfere with the cuppers work at hand.
7. No distractions
  - a. 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 testing. Lab must be clean, orderly, and insect-free.

## **VII. Equipment**

### **1. Grinder:**

1 x Cupping Grind Grinder per 6 students

Must be able to grind meeting SCA parameters for grind particle size. Must be able to perform within a 10% margin of difference from grind to grind using the same coffee.

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

### **2. Scales:**

1 per 6 students                      w/ 0.1-gram resolution

### **3. Brewing Equipment:**

#### **1. Kettles/Hot water**

- a. Ability to heat 13 litres water per 6 students simultaneously at a stable temperature of 93 - 96°C. If kettles used there must be 1 x digital thermometer per kettle to measure water temperature. If boilers are used, they must have a temperature readout.



2. Cupping Bowls/Glasses
  - a. Minimum of 84 per cupping table
  - b. Have lids

Glass (tempered) or ceramic materials are acceptable materials for cupping coffee. Recommended cup size is 7 to 9 fluid ounces (207ml to 266ml), where all cups used are of identical volume, dimensions and material of manufacture. Tempered glass and or ceramic cups are recommended to have a diameter between approximately 3" and 3.5" (76mm and 89mm). If the cups appear too wide or narrow, the Inspector may request that the Campus to set up a small cupping (one placemat of five cups). The crusts should not auto-break (where the grounds do not form a crust because the cup is too wide), nor should they show dry tops (where the crust is too deep and the top layer does not extract because the cup is too narrow). Cups should also accommodate cupping spoons in their typical utilization.

3. Stopwatches
  - a. 1 per cupping table

### **Green Coffee Equipment**

1. Sizing Screens
  - a. 1 set of 10-20 standard holes per 6 students
2. Moisture meter
  - a. 1 meter (tolerance of  $\pm 0.5\%TM$ ) per 6 students
3. Density meter
  - a. 1 per Campus
4. Matte black grading mats – between 59-61 cm x 59-61 cm
  - a. 1 per student



5. Green sample trays
  - a. 30 per 6 students
6. SCAA Arabica Green Coffee Defect Handbook
  - a. 1 per student

### **Nez Du Café**

1. 2 x Nez du Café less than 2 years old – proof of purchase required – per 6 students

### **Roasting**

1. Sample Roaster

Must be able to roast coffee within the parameters recommended by the SCA protocols.

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

Other parameters are:

- a. Batch size must accommodate the number of students being taught.
  - b. Roast height. Must be able to reproduce a light to light-medium roast, measured via the M-Basic (Gourmet) Agtron scale of approximately 58 on whole bean and 63 on ground, +/-1 point (55-60 on the standard scale or Agtron/SCAA Roast tile #55) or equivalent scale
2. Roasting should be done in a separate room so that it does not interfere with classes that are in session. It is allowable to have a roaster in the Lab so long as it is not in use at any time during teaching.



## **Color Meter**

1. Must be able to identify roasted coffee color and compare with the SCA/Agtron Roast Color Identification Scale. Different technologies can be used to achieve this measurement: refraction wavelength in a near infrared format; true color measurement; etc. If different than an Agtron Machine a correlation must be determined and should correlate to the minimum 95% confidence, +/-3 points
  - Please reference current standards available at the time of Campus inspection. For more information, please contact [education@sca.coffee](mailto:education@sca.coffee).

## **Ancillary Equipment**

1. Ability to wash dishes and capacity enough to wash a full cupping batch
2. Towels
3. 2 x cupping spoons per student (0.135 to 0.169 fl oz. (4 to 5 ml) of liquid volume and be of non-reactive metal so as not to add any off-flavors to the coffee.)
4. 1 x cupping apron per student
5. 1 x clipboard per student
6. Pens/pencils/paper
7. Spittoons (paper cups are okay)
8. Graduated cylinder 1L and 500mL
9. 5 - 10 ml syringe with minimum of 1 ml increments
10. 6 x 1L vessels
11. Bags or containers for green and roasted samples
12. Scanner/Printer
13. Calculator – one per student