

SLURP FAST! COFFEE COURSE



1. What are the 6 basic roasting stages?

2. What is a roast profile?

3. Why are darker roasts often used for espresso?

4. Why are specialty coffees often lighter roasts?

5. What are the 6 roasting defects?

6. What are quakers?

Module 7 Workbook

HOW DARK
HOULD YOU
GO? HOW
COFFEE
ROASTING
CHANGES
COFFEE