

SLURP FAST! COFFEE COURSE



1. What is specialty coffee?

2. How many coffee species are used commercially?

3. What are they called?

4. What fundamentals about coffee cultivation do you need to know?

5. Why does Arabica coffee normally have to be hand picked?

Module 3 Workbook

THE
INCREDIBLE
JOURNEY OF
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BEAN

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6. What are the steps to processing coffee in the wet or washed method?

7. How long does the fermentation period last?

8. Why do coffee beans have to be dried to 10-12% moisture content?

9. Coffee processed with the wet (washed) process creates what characteristics in the coffee?

10. Natural or dry process coffees have what characteristics in the cup?

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