The Q Arabica Course: A Breakdown

**STUDY MATERIALS**
- SCA Cupping Handbook
- SCA Brewing Handbook
- SCA Arabica Green Coffee Defect Handbook
- SCA Green Coffee Classification Chart
- Le Nez du Café Aroma Kit
- SCA Cupping Protocol & Cupping Form

- Tasted washed milks
- Enzymatic Sugar Browning
- Dry Distillation
- Aromatic Taints
- Reference Sample Set
- Blind Identification Set
- Mixture Identification Set (Sweet/Sour/Salt)
- Acetic
- Malic
- Citric
- Phosphoric

The test evaluates ability to grade roasted coffee and determine coffee quality by identifying defects found in roasted coffee.

Measure the individual's ability to identify roasted coffee samples meeting the SCA sample roast protocols.

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