The Q Robusta Course: A Breakdown

**Studymaterials**
- CQI Robusta Green Grading Handbook
- CQI Fine Robusta Standards and Protocols
- Le Nez du Café & Le Nez du Vin Aroma Kit
- CQI Green Coffee Classification Chart
- CQI Q Robusta Program Information
- CQI Cupping Form

**Triangulation Tests**
- Triangulation 1
- Triangulation 2
- Triangulation 3
- Triangulation 4

**Cupping Tests**
- Cupping 1
- Cupping 2
- Cupping 3
- Cupping 4

**Olfactory Tests**
- Enzymatic
- Sugar Browning
- Dry Distillation
- Aromatic Taints

**Sensory Skills**
- Acetic
- Citric
- Malic
- Phosphoric

**Sample Roast I.D. Skills**

**Green Coffee Grading**
- Reference Sample Set
- Blind Identification Set
- Mixture Identification Set (Sweet/Sour/Salt/Bitter)

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

**Organic Acid Matching Pairs Test**
- Measure the individual's ability to identify roasted coffee samples meeting the CQI protocols.