

Training Provider	
SINGAPORE PROFESSIONALS' AND EXECUTIVES' CO-OPERATIVE LTD (SPEC)	
Course Summary	
Course Title	<b>The Art of Pour-Over Coffee: From Bean to Cup</b>
Language	ENGLISH
Duration of course	7 Hours
Course Details	
<b>Course Overview</b>	<p>The course offers an immersive journey into the world of pour-over coffee, providing a detailed understanding of every step, from selecting the right coffee beans to perfecting the brewing process. Participants will learn about the different varieties of coffee, how beans are harvested, processed, and roasted, and the essential grinding techniques for pour-over brewing. With hands-on brewing practice, you'll discover the importance of water quality and temperature and refine your ability to evaluate the sensory aspects of coffee, from aroma to taste. The course also explores coffee's cultural significance, offering insight into its rich heritage across the globe.</p>
<b>Course Objective</b>	<p>This pour-over coffee course is perfect for individuals seeking roles in cafés, coffee shops, restaurants, hotels, or leisure operations. It equips participants with the skills to expertly select coffee beans, understand brewing techniques, and deliver high-quality coffee experiences to customers.</p> <p>With knowledge of coffee varieties, roasting processes, and hands-on brewing practice, participants can enhance customer service in settings where coffee quality is paramount. This expertise is particularly valuable in the hospitality industry, enabling workers to contribute to elevated guest experiences and drive customer loyalty in environments where coffee culture plays a significant role.</p>
<b>Topics Covered</b>	<ul style="list-style-type: none"> <li>• Introduction to Coffee Beans – Types, varieties, and origin of coffee beans.</li> <li>• Coffee Harvesting and Processing – Overview of harvesting techniques, processing, and fermentation.</li> <li>• Coffee Roasting – Understanding the roasting process and its influence on flavor profiles.</li> </ul>

	<ul style="list-style-type: none"> <li>• Grinding Methods and Sizes – Techniques for grinding coffee beans and selecting the appropriate grind size.</li> <li>• Pour-Over Brewing Method – Step-by-step guide to brewing using pour-over equipment and techniques.</li> <li>• Water and Temperature – The importance of water quality and the ideal brewing temperature.</li> <li>• Sensory Analysis and Coffee Culture – Tasting and evaluating coffee’s aroma, flavor, and cultural significance.</li> </ul>
<p><b>Learning Outcome</b></p>	<p>By the end of this course, participants will be able to:</p> <ul style="list-style-type: none"> <li>• Identify the different types of coffee beans and varieties and understand their origins.</li> <li>• Describe the coffee harvesting, processing, and fermentation methods that affect flavor.</li> <li>• Explain the roasting process and its impact on taste and aroma.</li> <li>• Demonstrate proper grinding techniques and select the appropriate grind size for pour-over brewing.</li> <li>• Perform the pour-over brewing method using the right equipment, water, and temperature.</li> <li>• Evaluate the sensory qualities of pour-over coffee, including taste, aroma, and body.</li> <li>• Understand the cultural significance of coffee and its role in different regions.</li> </ul>
<p><b>Delivery Method</b></p>	<p>Lecture: 1 hr            Demonstration: 2 hrs            Role play/Practical Based Activities: 4 hrs</p>