



澳門科技大學

MACAU UNIVERSITY OF SCIENCE AND TECHNOLOGY

持續教育學院

School of Continuing Studies

咖啡鑑賞 - 咖啡介紹

Coffee Appreciation- Introduction to Coffee

Course Introduction 課程簡介

The class will cover coffee history, growing regions, different styles of roasts, varieties of beans, methods of preparation and serving coffee. We'll sample different blends of coffee, and single origin beans. There will be an espresso shot preparation demonstration, and a latte art demonstration.

Course Objective 教學目標

The objective of this course is to provide a foundation level training in coffee and coffee brewing. The student will learn about the coffee bean from harvest to cup, and have an understanding of what goes in to producing a quality cup of coffee.

Course Outline 課程大綱

The 3-hour course begins with an introductory theory lesson on the process of making coffee. This course has the absolute beginner in mind, we start with the basics; the different types of beans, the processing, the roasting, and the different roast stages (from raw beans to the dark French roast). Then, we utilize our various senses to identify a well-extracted cup of coffee brewed by different methods, examine the taste profile, and the factors affecting the extraction. Thirdly, we touch on the espresso machine, espresso, latte art, and the parts and tools of the home barista set-up. The interactive portion will provide lots of opportunities to clarify any questions with the trainer and try the equipment hands on.

Target Audience 對象

Adults who want to learn about coffee growing, processing, roasting and differences in the coffee bean varieties. Anyone who wants to learn how to brew quality coffee at home. 適合對學習咖啡種植、過程、烘焙及對不同咖啡豆有興趣的人士，並任何想在家中煮磨出優質咖啡的人士。

Instructor 導師簡介 Mr. Jeremy Souders

- Authorized Trainer of Specialty Coffee Association of Europe (SCAE)
- Specialty Coffee Association of Europe Certified Level 2 Barista

Medium of Instruction 授課語言 English lecture and demonstration
英文教學及示範

Venue 上課地點 MUST Training Restaurant, MUST campus, Avenida Wai Long, Taipa, Macau
澳門科技大學 氹仔偉龍馬路，N座 科大廚藝餐廳



Course Date & Time 上課日期

27 August, 2013	Tue	18:30 – 21:30	Total hours: 3
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Tuition Fee 課程費用 MOP 750 (原收費 MOP 1,500) **Class Size 收生名額** 10 people

All fees are non-refundable and non-transferable. (The school has full right to withdraw any course anytime). Therefore, student is advised to consider carefully about the course time and personal situations before application. 所有費用一經繳交，恕不退還或轉讓（本院取消開辦該課程除外）。因此，報讀者於報名前，請考慮清楚上課時間及視乎個人具體情況而決定報讀與否。

Enquiries 查詢 Tel: 8796 1999 / 8796 1998 Email: scs@must.edu.mo

Website: <http://www.must.edu.mo/scs-tw/admission/diploma-certificate-programs/news>

The School of Continuing Studies develops life-long learning opportunities. Should you wish to receive information on our programs / courses, please send us an email (to scs@must.edu.mo) stating your email address in your email and "Join the mailing list" in the Subject line.

持續教育學院致力開拓終身學習機會，如欲收到本學院之課程資料，可發電郵至 scs@must.edu.mo，並提供閣下之電郵地址，標題主旨為“加入通知群組”。

We also offer in-house training for corporations/Government Departments/schools, tailor-made with respect to your choices of topics, time, place, and group of attendees. Please contact us for more information.

我們亦為機構/政府部門/學校等提供內部培訓，按各機構不同之要求(主題/時間/地點/對象)而訂定培訓內容。請與我們聯絡。