

## SCAA Cupping Judge Course

<b>Sensory Skills Tests</b>	Sensory Skills Test objectively measures the cupper's ability to detect and identify three (3) of four (4) basic taste modalities.
	Reference Sample Set
	Blind Identification Set
	Mixture Identification Set
<b>Olfactory Tests</b>	Aroma skills test is based on "Le Nez du Café" aroma recognition kit developed by Jean Lenoir and distributed by SCAA's resource center. For each test nine (9) numbered aroma vials and six (6) letter-coded aroma vials are selected from the same aroma group. Test is to match the six (6) letter-coded aroma vials to the corresponding numbered vial.
	Enzymatic
	Sugar Browning
	Dry Distillation
	Aromatic Taints
<b>Triangulation Tests</b>	There are five (5) different Triangulation Skills Tests utilizing coffees from six (6) different origins, grouped in sets of four (4) coffees per each series of tests. Each Triangulation Skills Test consists of six (6) sets of three (3) coffees, two (2) of which are the same.
	Washed Milds/East African/Indonesian
	Brazil/Colombian/East African
	African/Washed Milds/Colombian
	Brazil/Colombian/Washed Milds
	Colombian/Indonesian/East African
<b>Organic Acid Matching Pairs Test</b>	This test is designed to evaluate ability to differentiate coffee based on its organic acid flavor profile. It consists of eight (8) sets of matched pairs of brewed coffee, with each pair containing the same concentration of one (1) of four (4) different organic acids common to coffee: acetic; malic; citric; and phosphoric.
<b>Roasted Sample Identification</b>	The objective of this test is to measure the individual's knowledge of the SCAA Cupping Protocol roasting instructions.
<b>Green Coffee Grading</b>	This test evaluates ability to grade green coffee and determine coffee quality using SCAA Green Coffee Classification System & Green Coffee Defect Handbook.
<b>Roasted Grading Test</b>	The objective of this test is to measure the individual's knowledge of the SCAA Cupping Protocol roasting instructions.
<b>Cupping Tests</b>	Tests measure ability to cup and rate coffee flavor attributes in a consistent manner using SCAA Protocol for Cupping Coffee and the SCAA Cupping Form. Each test features coffees from a specific area.
	Brazilian Coffees
	Indonesian Coffees
	East African Coffees
	Central American Coffees
	Colombian Coffees

The following recommended study materials are available from the SCAA Resource Center. Contact them directly at (562) 624-4100, [www.scaa.org](http://www.scaa.org) to order educational materials.

- SCAA Cupping Handbook
- SCAA Brewing Handbook
- SCAA Arabica Green Coffee Defect Handbook
- SCAA Green Coffee Classification Chart
- SCAA Le Nez du Café Aroma Kit
- SCAA Cupping Protocol & Cupping Form

## Overview of Subjects

### **Subject Matter**

### **Reference:**

Growing/Harvesting/Processing	<i>Coffee Processing Technology</i> - Author: Michael Sivetz
Coffee Cupping	<i>SCAA Cupping Protocol</i> - Author: SCAA Tech Standards Com.
Green Coffee Grading	<i>Green Coffee Defect Handbook</i> - Author: SCAA Tech Standards Com.
Green Coffee	<i>Coffees Throughout the World</i> - Author: Philippe Jobin
Coffee Brewing	<i>Coffee Brewing Handbook</i> - Author: Ted Lingle
Coffee Grinding	<i>Coffee Brewing Handbook</i> - Author: Ted Lingle
Roasting & Sensory Perception	<i>Coffee Cupping Handbook</i> - Author: Ted Lingle
Coffee General Science	<i>Coffee Processing Technology</i> - Author: Michael Sivetz