



EAC-Market Access Upgrade Programme MARKUP

CALL FOR EXPRESSION OF INTEREST (EOI)

COFFEE SENSORY, GREEN AND ROASTING SKILLS TRAINING: SPECIALTY COFFEE ASSOCIATION ‘COFFEE SKILLS PROGRAM’

Expressions of interest are invited from Small and Medium-sized Enterprises (SMEs) who wish to receive training in coffee sensory, green and roasting skills against the Specialty Coffee Association SCA Coffee Skills Program.

Background

The International Trade Centre is implementing “Market Access Upgrade Programme” (MARKUP), which aims to contribute to the economic development of the East African Community partner countries by improving market access to European Union (EU) and the East African region. Financed by the EU, the project supports post-harvest organizations operating in agro-industrial crop and horticultural sectors including tea, in five EAC partner countries.

There are a number of technical assistance training activities aimed at improving the trade competitiveness of SMEs. Offering training on coffee sensory, green and roasting skills aims to contribute to the skill set of people within the coffee industry specifically targeting improvements in the ability to assess and manage quality.

The training will be delivered by an Authorised SCA Trainer delivering modules from the SCA Coffee Skills Program at the Intermediate level. This level is suitable if you are already part of the industry, working in the field covered by the module, and have a firm knowledge of the basic skills. Experience working in the field is recommended. Each module takes a minimum 2 days. Participants will be awarded an SCA Intermediate Certificate for each module if they pass.

Training modules

SCA Sensory Skills

Sensory Skills teaches you the essentials of sensory evaluation in a practical and interactive manner. It investigates the way we perceive what we taste and how to apply this knowledge when evaluating coffee’s natural characteristics. It also offers an insight into identifying specialty coffee qualities, as well as an overview of how to implement this in business. Intermediate level is ideal for someone already working in the area who wants to develop their knowledge of sensory skills. It is broken down into three areas: How we taste, perceive and interpret; Running a cupping session and tasting the diversity of coffee; How to set up sensory skills in your business.

SCA Green Coffee

The Green Coffee module covers the key concepts surrounding green coffee, from growing the plant, through processing, shipping, storage and arrival at a roaster. It includes principles of coffee growing, processing and green coffee grading and coffee contracts and green coffee portfolio management. Intermediate level looks at green coffee in greater detail and builds on the core vocational skills needed by people who work with green coffee on a daily basis. It is broken down into three areas: Principles of coffee growing and processing; Introduction to green coffee grading; Coffee contracts and green coffee portfolio management.

Trainer

Régine Léonie Guion-Firmin started her journey as a coffee trainer at a High Street Coffee Company in London, around 2011. After achieving her Brewing and Barista Skills [SCA \(Specialty Coffee Association\)](#) diplomas she became an AST (Authorised SCA Trainer) in 2016, then added SCA Sensory Skills and SCA Green Coffee modules to her AST. Régine runs SCA courses (Barista skills, Brewing, Sensory skills, Green Coffee, Roasting) in East Africa, Central America and all over Europe. As a Professional Volunteer, Régine helps everywhere she can from coffee farms to coffee festivals. Régine is able to deliver course in English and French

Dates and Venue

Dates: 19 August to 24 August 2019

Venue: Question Coffee Gishushu, KG8 #8, Kigali. Lunch and coffee breaks will be provided

Target Participants and Application Criteria:

The target participant for this training is for SMEs operating in the Rwandan coffee sector. Participants can be from a wide profile within the industry ranging from company owners, managers, quality controllers, coffee traders, roasters, café owners, baristas etc. Applicants will need to show they have experience in coffee, currently working in a position that knowledge can be applied and provide some motivation for selection.

- Participant numbers are limited to 20.
- Depending on the number of applications received, applications are likely to be limited to one person per company.
- **Deadline for applications is 10 August 2019**

Application Questionnaire:

Application can be made online by clicking the following link:

[MARKUP Rwanda Coffee: SCA Sensory Skills and Green Coffee Training](#)

Contacts and more information.

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Websites:

<https://sca.coffee/education/programs/coffee-skills-program>
<https://www.eacmarkup.org/>
<http://www.intracen.org/>

