

Workshop Schedule

- Welcome and introduction **10 minutes**
- Introduction to Sensory Analysis
 - Lecture + slideshow + class discussion **15 minutes**
- Activity: Taste Specialty VS Non-Specialty Coffee
 - Taste and discuss **15 minutes**
- Physiology and anatomy
 - Lecture + slideshow + class discussion **15 minutes**
- Activity: Distinguish between taste and smell
 - Taste and discuss **15 minutes**
- Basic tastes, cultural preferences
 - Lecture + slideshow + class discussion **30 minutes**
- Activity: Distinguish sweet, salty, acidic **30 minutes**
- Basic Aromas
 - Lecture + slideshow + class discussion **15 minutes**
- Activity: Aroma Kit
 - Discuss proper use of aroma vials, handling, etc **5 minutes**
 - Compare the basic aroma classes **45 minutes**
- Activity: Body/Mouthfeel
 - Taste and discuss **15 minutes**
- Q&A and discussion

Workshop Objectives

1. Learn how coffee professionals evaluate coffee
2. Explore some of the ways one can train for sensory analysis of coffee
3. Learn about and explore how to objectively describe and discriminate aroma, taste, and body in coffees

What is sensory analysis?

"A scientific discipline that evokes, measures, analyses and interprets reactions to those characteristics of foods and materials as they are perceived by the senses of sight, smell, taste, touch and hearing

"It relies on trained and regular tasters, standardised preparation protocol and test design, decisions, and rules."

Why is sensory analysis important in coffee?

Activity: Taste Specialty VS Non-Specialty Coffee

You will be given two unidentified cups of coffee. One contains specialty-grade coffee and the other contains commercial grade coffee. We'll taste each coffee, one at a time, and discuss what we experience. Use the space below to record your findings.

	Coffee 1	Coffee 2
Sweetness		
Bitterness		
Dominant flavor(s)		
General impression		



Date: _____

Table no: _____

Quality Scale

	6.00 - GOOD	7.00 - VERY GOOD	8.00 - EXCELLENT	9.00 - OUTSTANDING
1	6.25	7.25	8.25	9.25
2	6.50	7.50	8.50	9.50
3	6.75	7.75	8.75	9.75

Sample No.	Roast Level Light Sample																																								
	<div style="background-color: #cccccc; width: 100px; height: 20px;"></div>																																								
	<table border="1"> <tr> <th>Fragrance/Aroma</th><th>Flavor</th><th>Acidity</th><th>Body</th><th>Uniformity</th><th>Clean Cup</th><th>Overall</th><th>Total Score</th></tr> <tr> <td>Score</td><td>Score</td><td>Score</td><td>Score</td><td>Score</td><td>Score</td><td>Score</td><td></td></tr> <tr> <td> 6 7 8 9 10 Dry _____ Qualities _____ Break _____ </td> <td> 6 7 8 9 10 Aftertaste _____ _____ _____ </td> <td> 6 7 8 9 10 Intensity _____ High _____ Low _____ </td> <td> 6 7 8 9 10 Level _____ Heavy _____ Thin _____ </td> <td> 6 7 8 9 10 Balance _____ _____ _____ </td> <td> 6 7 8 9 10 Sweetness _____ _____ _____ </td> <td> 6 7 8 9 10 Defects (subtract) Taint - 2 # of cups intensity Fault - 4 X = </td> <td></td></tr> <tr> <td colspan="7"></td><td>Final Score</td></tr> <tr> <td colspan="8">Notes:</td></tr> </table>	Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	Total Score	Score	Score	Score	Score	Score	Score	Score		6 7 8 9 10 Dry _____ Qualities _____ Break _____	6 7 8 9 10 Aftertaste _____ _____ _____	6 7 8 9 10 Intensity _____ High _____ Low _____	6 7 8 9 10 Level _____ Heavy _____ Thin _____	6 7 8 9 10 Balance _____ _____ _____	6 7 8 9 10 Sweetness _____ _____ _____	6 7 8 9 10 Defects (subtract) Taint - 2 # of cups intensity Fault - 4 X =									Final Score	Notes:							
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		Score 0 1 2 3 4 5 6 7 8 9 10	Score 0 1 2 3 4 5 6 7 8 9 10	Score 0 1 2 3 4 5 6 7 8 9 10	Score 0 1 2 3 4 5 6 7 8 9 10	Score 0 1 2 3 4 5 6 7 8 9 10	Score 0 1 2 3 4 5 6 7 8 9 10	Score 0 1 2 3 4 5 6 7 8 9 10	
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4



Specialty Grade

Green Coffee Defect Count (350 gram sample)

0 category 1 defects allowed,
 ≤ 5 category 2 defects allowed



Full Black Bean

1 bean $\geq \frac{1}{2}$ black = 1 full defect



Severe Insect Damage Bean

With three or more insect perforations.

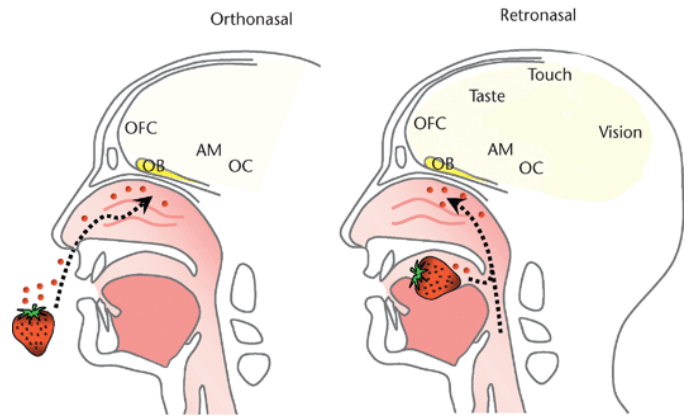
Broken/Chipped/Cut

A cut bean or fragment.



<https://store.sca.coffee/products/sca-arabica-poster-digital>

"We often characterize our food in terms of how it “tastes,” but the sense of taste as properly defined consists of sensitivity only to sweet, salt, sour, bitter, and umami.¹



- Smell has a direct connection to the brain
- Retro-nasal smell is especially important
- Smell dominates flavor

What are the five basic tastes?

What are the three basic aromas?

¹ Gordon Shepherd in his book Neurogastronomy: How the Brain Creates Flavor and Why It Matters

Activity: Aroma Kit (Le Nez Du Café)

Enzymatic

Sugar Browning

Dry Distillation

Defects

Notes:

Practicing at home

Basic tastes

Salty: Mix 3g of Salt per 1L filtered water

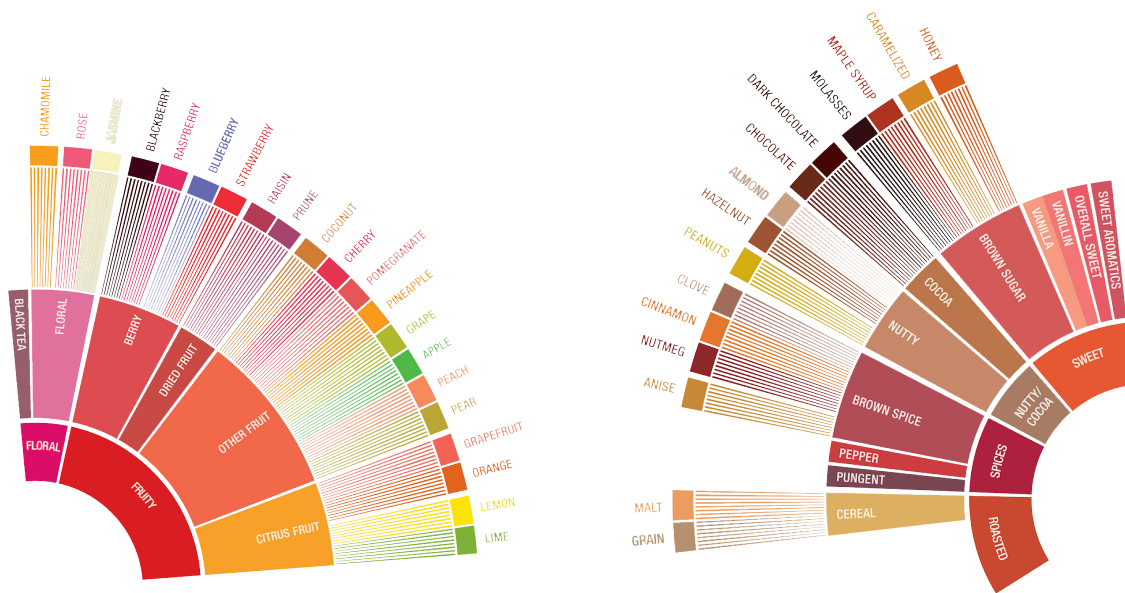
Sweet: Mix 10g of Sugar per 1L filtered water

Acidic: Mix 0.75g of Lemon juice per 1L filtered water

Savory: Mix 0.6g of MSG per 1L filtered water

Basic aromas

Assemble a food tray using foods from the flavor wheel



Body/Mouthfeel

Practice with milk, water, pour-over coffee (Chemex if possible) and French press

Brew both coffees using the same water:coffee ratio i.e., 17:1

Expand: compare Chemex to V60 to French press