

**SCAE WONDERFUL COFFEE COPENHAGEN (JUNE 19th - 22nd 2008)**

**Programme Thursday 19th June**

	<i>Exhibition</i>	<i>Competition Area 1</i>	<i>Competition Area 2</i>	<i>Educational Seminars</i>	<i>Workshop Area 1 Barista Track</i>	<i>Workshop Area 2 Brewmaster track</i>	<i>Workshop Area 3 Retailer &amp; Roaster Track</i>	<i>Workshop Area 4 Tasting and Sensory Track</i>
							Subject to change	
9.30	Exhibitor set up	WBC Competitor briefing	Competitor briefing					
10.15				Official opening				
10.20				10.20 - 10.55 Keynote Speech - The importance of the Speciality Coffee Movement to Origins - Gabriel Silva (CEO FNC)				
11.00					11.00 - 13.30 Basic Coffee - An Introduction to coffee from bean to cup for Baristas. Presenter: Enrico Mescini & Paolo Milani	11.15 - 11.30 Introduction to the SCAE Gold Cup Certification Programme	TBA	11.00 - 13.00 Sensory evaluation for beginners Understanding how to use your senses Presenter: Alf Kramer
11.30	Exhibition Open	WBC Competition	4th SCAE World Coffee in Good Spirits Championship	11.15 - 12.00 Coffee and Health - Sylvia Robert-Sargeant		11.30 - 13.30 Basic Coffee - An introduction to Coffee for Brewmasters		
12.00				12.15 - 13.00 The growing market for Speciality coffee in Russia, opportunities and pitfalls - Presenter Andrey Savinov				
12.30								
13.00								13.15 - 15.15 Basic Cup Tasting for Beginners Presenter: Gloria Pedrosa (World Cup Tasting Champion 2006)
13.30				13.45 - 14.30 The diversity and traceability of Guatemalan Coffees Presenter: Christian Rasch Topke, ANACAFE	14.00 - 17.00 Learn the fundamentals of espresso from a master. Presenter: Rasmus Helgebostad	14.00 - 14.45 Grind Analysis for Brewmasters	13.45 - 15.45 How to make successful Iced Coffee beverages - Presenter: Gary McGann	
14.00								
14.30				14.45 - 15.30 Espresso Cup Tasting - theory and practice - Presenter Andrej Godina		14.45 - 16.30 Quality Filter brewing for Brewmasters		
15.00								
15.30								15.30 - 17.30 An introduction to Wine tasting. Presenter: David Wrigley Wine and Spirits Education Trust
16.00				15.45 - 16.30 Coffee Networking on the web - flickcoffee, Coffee tube, My Coffee Coffeclubnetwork Presenter: Carlos Brando			16.00 - 17.30 Integrating your food menu with your coffee menu Presenter: TBA	
16.30						16.30 - 17.30 Americano versus Filter coffee		
17.00				16.45 - 17.30 Professional Partners in the Sustainability process; Ahold & UTZ Certified The Many People Approach; IKEA & UTZ Certified				
19.30				WELCOME COCKTAIL				

**SCAE WONDERFUL COFFEE COPENHAGEN (JUNE 19th - 22nd 2008)**

**Programme Friday 20th June**

								Subject to change	
<b>Friday 20th June</b>	<b>Exhibition</b>	<b>Competition Area 1</b>	<b>Competition Area 2</b>	<b>Educational Seminars</b>	<b>Workshop Area 1 Barista Track</b>	<b>Workshop Area 2 Brewmaster track</b>	<b>Workshop Area 3 Retailer &amp; Roaster Track</b>	<b>Workshop Area 4 Tasting and Sensory Track</b>	
9.30		WBC Competitor briefing	Competition Briefing	09.30 - 10.15 Everything you need to know about Porcelain - Presenter: Dr Wolfgang Meyer	9.30 - 11.30 Variables that affect the taste of Espresso. Presenter : TBA	9.30 - 11.30 Advanced Filter & Grinding - Measuring filter brew qualities for Brewmasters	9.30 - 12.30 The Secrets of successful Roasting (intermediate level) Presenter: Phillip Akerblom <b>SOLD OUT</b>	09.30 - 11.30 Tasting different Botanical varieties of coffee - Presenter: Stephen Hurst	
10.00			4th SCAE World Latte Art Championship						
10.30	Exhibition Open			10.30 - 12.15 The outlook for the Speciality Coffee Market - Panel Presentation Judy Ganes/Andrea Thomsen/Nestor Osorio					
11.00									
11.30		WBC Competition			11.30 - 13.30 Understanding and Operating the Espresso Lever Machine. Presenter Carlo Greci	11.30 - 13.30 Cup tasting		11.45 - 13.45 Robusta Cup Tasting Presenter TBA - Dr. K Basavara; Henry Ngabirano, Jon Willassen	
12.00				12.30 - 13.15 The application of the appellation system for Colombian Coffees					
12.30									
13.00							13.00 - 15.00 Understanding Defects in Green Coffee. Presenter Jon Willassen		
13.30									
14.00		WBC Competition		14.00 15.45 Technological advances in Coffee Brewing Equipment - Panel discussion: Francesco Cantarone, Holger Weltz, Neal Robinson, & Oskar van Dijk	14.00 -17.00 Master class - Get to Grips with Barista Flair. Presenter Andrea Lattuada & Fabio Milani	14.00 - 16.00 SCAE Brewmaster Gold Cup Practical Examination		14.00 - 1700 Masterclass - Advanced Cup Tasting following the Cup of Excellence System Presenter: Anette	
14.30								Moldvaer (World Cup tasting Champion 2007)	
15.00							15.15 -17.15 The Secrets of Successful Blending Presenter: John Sanders <b>SOLD OUT</b>		
15.30									
16.00				15.55 - 16.40 The Science of Milk for Baristas. Presenter Paul Meikle-Janney		16.15 - 17.15 SCAE Brewmaster Gold Cup Written Examination			
16.30									
17.00				16.45 - 17.30 Digging Deep for Coffee - Presenter: Bill Fishbein					
17.30									
19.30					Free Evening				

**SCAE WONDERFUL COFFEE COPENHAGEN (JUNE 19th - 22nd 2008)**

**Programme Saturday 21st June**

								Subject to change	
Saturday 21 June	<i>Exhibition</i>	<i>Competition Area 1</i>	<i>Competition Area 2</i>	<i>Educational Seminars</i>	<i>Workshop Area 1 Barista Track</i>	<i>Workshop Area 2 Brewmaster track</i>	<i>Workshop Area 3 Retailer &amp; Roaster Track</i>	<i>Workshop Area 4 Tasting and Sensory Track</i>	
9.30		WBC Competitor briefing	5th SCAE World Cup Tasters Championship	09.30 - 10.15 Factors to be considered when sourcing great coffee from Origin. Presenter Enrico Meschini	9.30 - 11.30 Mastering Latte Art - Intermediate level Sofia Bikovarakaki & Fotis Lefas	09.30 – 09.45 Introduction to the SCAE Gold Cup Certification Programme	09.30 - 12.30 - In-store Roasting for beginners. Presenter Phillip Åkerblom	9.00 - 11.00 How different processing techniques affect Cup Tasting – Presenter: Silvio Leite	
10.00						09.45 -11.45 Basic Coffee - An introduction to Coffee for Brewmasters			
10.30	Exhibition Open			10.30 - 12.15 The Role of Women in Nurturing Quality from Seed to Cup - Panel discussion: Lisa Burchfield, Inga Schaeper, Judy Ganes-Chase, Grace Mena, Carlos Brando & Morten Scholer					
11.00					11.30 - 13.30 Espresso Cup Tasting Methodology and Practice - Presenter: Andrej Godina			11.45 - 13.45 Introduction to tasting Chocolate - Presenter: Soren Sylvest	
11.30		WBC Competition							
12.00						11.45 - 12.30 Grind Analysis for Brewmasters			
12.30				12.30 - 13.15 Gourmet robustas - long under valued but a bonus to any blend Panel presentation Dr Krishna Rau, Henry Ngabirano &					
13.00						13.00 - 15.00 Quality Filter brewing for Brewmasters	13.00 - 15.00 Understanding the role of Milk in creating that perfect Latte or Cappuccino Presenter: ARLA		
13.30					14.00 -17.00 Master class - How to Win the WBC by Breaking the Code. Presenter James Hoffman (World Barista Champion 2007)				
14.00		WBC Competition	Ibrik/Cezve Coffee Brewing Competition	14.00 - 14.45 Wake up and Smell the Profits - Hugh Gilmartin & John Richardson				14.00 - 17.00 Masterclass - Refining and Using your cup tasting skills to win championships and develop your business Presenter: TBA	
14.30							15.15 - 17.30 Café Bar interior design and layout - practical tips Presenter: Karoline Bryn Bene		
15.00				15.00 - 15.45 The coffees of Colombia Presenter:TBA					
15.30				15.55 - 16.40 How to benefit from integrating Cup Of Excellence Coffees into your – Presenters Andreas Hertzberg & Morten Wennersgaard		15.15 -17.15 Advanced Filter & Grinding - Measuring filter brew qualities for Brewmasters			
16.00									
16.30									
17.00				16.45 - 17.30 The Coffees of Panama					
19.30				SCAE AWARDS FOR COFFEE EXCELLENCE SUMMER PARTY					

SCAE WONDERFUL COFFEE COPENHAGEN (JUNE 19th - 22nd 2008)							
Programme Sunday 22nd June							
	<i>Exhibition</i>	<i>Competition Area 1</i>	<i>Competition Area 2</i>	<i>Workshop Area 1 Barista Track</i>	<i>Workshop Area 2 Brewmaster track</i>	<i>Workshop Area 3 Retailer &amp; Roaster Track</i>	<i>Workshop Area 4 Tasting and Sensory Track</i>
9.30	Exhibition Open		SCAE AGM	9.30 - 12.00 Getting the most out of your Espresso machine and grinder - maintenance and adjustment Presenter: TBA	09.30 - 10.30 Americano versus filter coffee	09.30 - 12.30 Advanced Roasting: techniques and tips for better Quality control. Presenter: Phillip Åkerblom <b>SOLD OUT</b>	11.00 - 13.00 TBA
10.00							
10.30		WBC Competitor briefing	The SCAE Gold Cup - Why should you get involved? Presenters Mike Khan and Paul Stack		10.30 - 12.30 Cup tasting		
11.00							
11.30		WBC Competition Final					
12.00							
12.30					12.30 - 13.30 SCAE Brewmaster Gold Cup Written Examination	13.15 - 15.15 TBA	13.15 - 15.15 Basic Cup Tasting - Intermediate level - Gloria Pedrosa
13.00							
13.30							
14.00				14.30 - 16.00 Barista Certification Practical tests			
14.30					14.00 - 1600 SCAE Brewmaster Gold Cup Practical Examination		
15.00		CHAMPIONSHIPS AWARDS CEREMONY					
15.30	Exhibitor Pack up						
16.00							
16.30							
18.00				Barista Party			