

## SCAE IRELAND COFFEE DIPLOMA 2012/13

### OVERVIEW

SCAE Ireland is happy to announce the second year of the SCAE Coffee Diploma programme.

The SCAE Coffee Diploma is the most comprehensive independent Coffee Education Programme available.

The SCAE Coffee Diploma encompasses coffee education and certification in green coffee, coffee roasting, grinding, brewing, sensory and barista skills.

With a curriculum written by renowned industry experts, it is an opportunity for those involved in the coffee sector to upskill in all things coffee.

Participants can sit modules and certifications specifically to suit their profession or sit all modules and earn themselves an SCAE Coffee Diploma.

### THE SCHEDULE & COURSE FEES

MONTH	WORKSHOP & CERTIFICATION	CREDITS	DATE	SCAE IRELAND MEMBER	NON-MEMBER
OCT 2012	Coffee Introduction	10	4/10/2012	€190	€220
OCT 2012	Green Coffee Level 1	10	11/10/2012	€190	€220
NOV 2012	Barista Level 1	10	13/11/2012	€190	€220
	Barista Level 2	25	14/11/2012	€190	€220
JAN 2013	Brewing Level 1	10	23/01/2013	€190	€220
MAR 13	Sensory Level 1	10	24/03/2013	€190	€220
APR 13	Brewing Level 2	25	17/04/2012	€190	€220
	<b>TOTAL CREDITS</b>	<b>100</b>			

**THE BEST VALUE IS FOR SCAE IRELAND MEMBERS TO SIGN UP FOR THE FULL DIPLOMA FOR €1,000 (€1,250 FOR NON-MEMBERS), A SAVING OF €290 & €250 RESPECTIVELY.**

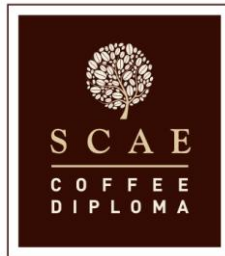
NOTE – IN THE EVENT OF ONE COURSE SELLING OUT FASTER THAN OTHERS, PRECEDENCE WILL BE GIVEN TO THOSE BOOKING THE FULL DIPLOMA COURSE.

### LOCATION

At various accessible locations around Dublin to suit the module in question. See [WWW.SCAE.IE](http://WWW.SCAE.IE)



web [www.scae.ie](http://www.scae.ie)  
email [education@scae.ie](mailto:education@scae.ie)  
twitter @SCAEdotIE



## LECTURERS

Some of the finest teachers in the coffee industry will be on hand to present seminars and certify attendees including:

### **John Thompson – CoffeeNexus**

John has over 16 years of experience in speciality coffee. His work at origin has spanned several continents. John has worked closely with coffee growers in several countries developing long term relationships, sustainable buying programs, and quality improvement initiatives. John now trains and consults across the globe through his company Coffee Nexus, primarily on sourcing, sensory and roasting related projects. He has recently worked with the SCAE in developing the Coffee Diploma system, leading the green coffee section of the program, and supporting the sensory module.

### **Paul Stack –Marco Beverage Systems**

Programme leader of the SCAE Gold Cup, Paul co-authored the Brewing and Grinding and Advanced Brewing modules for the SCAE Coffee Diploma curriculum and has been delivering seminars and workshops throughout Europe for the last five years. Paul currently chairs the SCAE Education Committee.

### **Paul Meikle-Janney – Coffee Community**

Paul started Coffee Community Ltd. in 1999, after an award winning career in catering in the UK and US, and lecturing at Huddersfield University. Coffee Community offers barista training and consults for many major companies throughout the coffee industry, both in the UK and Internationally. Paul's commitment to quality coffee has led him to work the City & Guilds and SCAE Diploma Barista qualification standards. He currently sits on the SCAE Education Committee and on the advisory board of the WCE. He has been Head Judge for the World Latte Art Championship and the World Coffee in Good Spirits Championship for the last four years.

### **Anita Nagy- Bertok – Matthew Algies**

Anita has over 9 years of experience in the coffee industry. A skilled Barista with years of retail experience, Anita joined Scottish coffee roaster Matthew Algie over 5 years ago as a coffee and Barista trainer. She is a certified Level 2 SCAE Barista and a certified sensory judge for the Irish Barista Championships.

### **Maria Cassidy – Bewley's Coffee**

Maria has been working in the speciality coffee industry for 12 years. Spending a few years in California as a barista trainer where she first developed a passion for good coffee made correctly. On her return to Dublin, Maria began as a training manager. In her current role with Bewleys, she indulges her passion in espresso making and espresso drinking.

Maria is an SCAE Ireland certified judge, a certified SCAE Brewmaster and a certified SCAE Barista Level Two.

### **David Walsh –Marco Beverage Systems**

David has lectured widely on all things coffee, been part of World Coffee Events' machine certification process in 2011 and placed 2<sup>nd</sup> in the World Cup-Tasters Championship in both 2010 and 2011. Certified in Brewing, Sensory and Green Coffee, David placed 3<sup>rd</sup> & 2<sup>nd</sup> in the Irish Barista Championships in 2010 and 2011 respectively. He recently lectured at the 2012 Nordic Barista Cup.

DETAILED CURRICULUM HERE: <http://scae.com/education/coffee-diploma-modules.html>

FOR FURTHER DETAILS CONTACT [EDUCATION@SCAE.IE](mailto:EDUCATION@SCAE.IE) OR VISIT [WWW.SCAE.IE](http://WWW.SCAE.IE)



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