

BRIDGE

COFFEE ROASTERS

SCA EDUCATION PROGRAMS & PRICING

Prepared by: Coffee Roasting Team

OVERVIEW

BRIDGE
COFFEE ROASTERS

Coffee Skills Program

SCA Education programs are built on decades of knowledge, research, and real-world experience designed to help you create a successful career in the coffee industry. Our focus is not only on the quality of our curriculum, but how that curriculum prepares learners to achieve their goals and directly utilize their certificate or diploma to find a successful, rewarding career. SCA certifications are recognized and sought out by employers around the world, making your resume stand out. SCA offers four programs that focus on eight areas of study, or career paths. Whether you are dreaming of opening your own café, finding success as a professional coffee roaster or heading up your company's sustainability program, SCA has an educational program to suit your goals and jumpstart your career.

The SCA's Coffee Skills Program consists of education in the following specialties within the coffee industry:

- Introduction to Coffee
- Barista Skills
- Brewing
- Green Coffee
- Sensory Skills
- Roasting

Together these modules of learning are known as the SCA Coffee Skills Program. Students can take advantage of learning through three stages of knowledge and skills in each module: Foundation, Intermediate and Professional.

Modules and Levels

The Coffee Skills Program consists of six different modules: Introduction to Coffee, which is available at one level, and five specialist modules; Barista Skills, Brewing, Green Coffee, Roasting and Sensory Skills,

Each of the specialist modules is available at three different levels, with points attached at every stage. You may choose the modules that fit your interests and needs. Once you have achieved 100 points, you will be awarded the SCA Coffee Skills Diploma.

COURSE OVERVIEWS

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We offer training in the 3 main modules, with 3 levels in each subject.

Introduction to Coffee

Learn about coffee's journey from its origins in Ethiopia to the major commodity it is today. From growing the cherries through grading, roasting, and brewing, this module provides an overview of the coffee value chain. [This course is only available at foundation level and is required to become a certified coffee professional.](#)

Barista

Learn the practical skills you need behind the espresso bar: learn how to set your grinder, milk techniques and latte art, health and safety, customer service, and basic business practices.

Brewing

Learn about the variety of methods for brewing coffee and the brewing variables that affect quality. The Brewing module provides hands-on learning on grind profiles, brewing methods, measuring coffee strength and charting a coffee's extraction.

There are 3 Levels of training available, each course adds points towards your SCA diploma which requires 100 points, once earned, certifies the learner as a coffee professional

Foundation Level: 5 Points

The Foundation level provides a first taste of a specific coffee discipline and is a great way to get insight into a module to help you decide if you want to go on to learn more. The Foundation level requires no previous experience. Courses at this level usually take 1 day.

Intermediate Level: 10 Points

The Intermediate 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 for this level. Courses at the Intermediate level usually take a minimum of 2 days.

Professional Level: 25 Points

The Professional level is suitable if you want to pursue specialist knowledge at a high level in your subject. Success at this level should indicate to employers competence to work in the field. Extensive relevant experience is recommended before attempting this level. Candidates must hold the Intermediate qualification in the module before attempting the professional level. Courses at this level would be expected to take a minimum of 3 days.

PRICING

COMPANY SPECIFIC TRAINING COURSE	COURSE COST	CERTIFICATION COST*
Foundation Training Course (1 day – up to 4 people)	£489.00	£55.00 per person
Intermediate Training Course (2 days – up to 4 people)	£904.00	£55.00 per person
Professional Training Course (3 days – up to 4 people)	£1,319.00	£55.00 per person

INDIVIDUAL TRAINING COURSE**	COST (EACH)	CERTIFICATION COST*
Foundation Training Course (1 day – up to 4 people)	£165.00	£55.00 per person
Intermediate Training Course (2 days – up to 4 people)	£313.00	£55.00 per person
Professional Training Course (3 days – up to 4 people)	£461.00	£55.00 per person

* Certification costs only apply if you are looking to sit the examination at the end of the course in view of becoming SCA accredited and obtaining SCA points.

**individual courses are subject to availability and course dates aren't flexible.