



Discover, Taste & Evaluate I

David Dallis

Dallis Coffee, Ozone Park, NY



Welcome & Introductions

- ◆ Instructor
 - David Dallis – Dallis Bros. Coffee
- ◆ Table Guides
- ◆ Participants

Class Objectives

- ◆ Trace a Bean – Tree to Cup
- ◆ Learn to Cup
- ◆ Cup Coffee Comparatively
 - Origins
 - Roasts
- ◆ Use Cupper's Vocabulary
- ◆ Gain Cupping Confidence



Coffee – Seed to Cup

- ◆ Washed Coffee
- ◆ Unwashed Coffee
- ◆ Dry Mill
- ◆ Roasting
- ◆ SCAA Color Tile Kit and Roast Names

Important Points

- ◆ Benefits of cupping
- ◆ A food tasting exercise
- ◆ How to cup
- ◆ Coffee comparison
 - Origins(Central vs. Africans vs. Indos)
 - Roasts (Light vs. Dark)
 - Varieties (Arabica vs. Robusta)
 - Today we will cup six (6) coffees

Finca (The Coffee Farm)

- ◆ Zona Cafetera (ideal climate)
 - Volcanic Soil
 - Frequent Rain
 - Early morning, late afternoon clouds
 - Never below freezing
- ◆ Yield of the Tree
 - About 1 pound per year
 - 3,000 beans per pound



Unwashed Coffee

- ◆ Strip pick all fruit (ripe & unripe)
 - Dry entire fruit
 - Remove dried fruit

Washed Coffee

- ◆ From fruit to parchment coffee
 - Pick ripe cherries*
 - Receive, weigh cherry
 - Classify cherry by size and density*
 - Ferment to remove mucilage
 - Dry (sun patios or dryers)
- *Places to improve quality vs. unwashed

Dry Mill (Washed, Unwashed)

- ◆ Hull
 - ◆ Remove defects*
 - Hand
 - Machine
 - ◆ Classify beans*
 - Density
 - Color
 - Size
- *Places to improve quality

Roasting

- ◆ Creates flavor inherent in bean
 - Cannot improve poor bean
 - Poor roasting can ruin good bean(bake, burn)
- ◆ Involves a choice of roast color
- ◆ Can be demystified by SCAA color tiles
 - Standard for roast color terms
 - Roast color analysis tool
 - Roasting consistency tool

SCAA Color Tiles

Tile	Roast Temp	Roast Name	Wt. Loss	Cup Character
95	400	Very Light	12%	Cereal, Grainy
85	410	Light	13%	Harsh, Bitter, Sharp
75	420	Moderate Light	15%	Clean, Bright, Sharp
65	430	Light Medium	16%	Milk Chocolate
55	445	Medium	17%	Caramel, Dark Chocolate
45	460	Mod. Dark	19%	Smooth Smoke
35	470	Dark	20%	Pungent Smoke
25	480	Very Dark	22%	Acrid Smoke, Fishy

A Food Tasting Exercise

◆ Taste

- Caramel
- Milk Chocolate
- Very Dark Chocolate
- Lemon Juice
- Berries
- Balsamic Vinegar
- Red Wine Vinegar

◆ Goals

- Train you Palate
- Increase your tasting vocabulary



Cupping Benefits



- ◆ Decide varieties to offer
- ◆ How to roast them
- ◆ Understand roasts
- ◆ Understand varietal nuance
- ◆ Understand blends

Cupping I

- ◆ Use Clean Cups (125-250 ml)
 - 1) Weigh 10g coffee/250ml water
 - 2) Pour fresh, 98 C water over the grounds, fill each cup same

Cupping II

- 3) Wait 2 minutes, break crust with a spoon, smell cup
 - Note first impressions
 - Rule out defects
 - Seek varietal quality
- 4) After 2 more minutes
 - Skim the cup

Cupping III

5) Slurp spoon loudly to spray coffee on palate

- Rule out defects
 - Mold, must, dirt, earth, onion, swamp, gasoline, rotten fruit, etc.
- Seek fine varietal character
 - Acidity, varietal flavor, body, aroma

Cupping IV

6) Record impressions

- Refer to flavors you know
 - Winey/cinnamon, bitter chocolate

7) Taste fairly hot, warm, and cool

- You taste different thing at each temperature

Tasting order for DTE

Origin	Acid	Body
Costa Rica (SCAA light-medium roast) -Citric, sweet, clean	Light	High
Columbia (SCAA light-medium roast) -Chocolatey, rich	Heavy	Low
Kenya (SCAA light-medium roast) -Winey, Sharp	Medium	High
Sumatra (SCAA light-medium roast) -Nutty, sandalwood	Heavy	Low
Costa Rica (SCAA dark roast) -mellow, charcoal, rich		
Robusta (SCAA light-medium roast) -foul and harsh to dull, flat	Very low	Heavy

Summary

- ◆ Fine Coffee result of
 - Right climate
 - Tremendous labor
- ◆ To find it, you must cup
- ◆ Basic cupping easily learned
- ◆ Cup more, know more
 - Finest Varietals
 - Preferred Roasts

Homework: Intermediate Tasting

- ◆ Side by Side
 - Various origins
 - Plain vs. fine coffee
- ◆ Tasting coffee defects
 - Unripe (grassy/quakery)
 - Fermented
 - Old (baggy)



Homework: Advanced Tasting

- ◆ Side by Side
 - Single origin many farms
 - Single bean different roasts

For More Information

- ◆ Other SCAA Training Sessions
 - Discover, Taste, Evaluate II
 - Advanced Cupping Classes
- ◆ Other Conference Presentations
- ◆ SCAA Origin Country Trips
- ◆ SCAA Resource Center (books, color tiles, cupping forms)



Questions and Comments

- ◆ Questions
- ◆ Course Evaluations



Certificate Presentations

- ◆ Attendee Certificates
- ◆ Table Guide Certificates