

Coffee Cupping & Sensory Workshop – Workshop Flow

Date: 14th June 2025

Time: 9:30 AM – 6:30 PM

Location: Somethings Brewing

9:30 AM – 9:45 AM	Welcome & Introduction
	• Briefing on the day's agenda
	Safety and hygiene protocols
9:46 AM – 12:15 PM	Session 1: Introduction to cupping of coffee,
	including cupping protocols, with a review of the
	SCA Flavor Wheel
	Session 2: Cupping of Standard Coffees
	Washed Arabica
	Honey Arabica
	Cherry Arabica
	Washed Robusta
	Honey Robusta
	Cherry Robusta
	Objective: Understand Cupping Protocol and
	Flavour (taste and aroma) differences based on
	Processing methods.
	Method: Standard SCA cupping protocol
12:15 PM – 01:00 PM	LUNCH BREAK
01:15 PM – 02:45 PM	Session 3: Cupping of Major Defects
	Identification of common post-harvest defects
	• Cup defects of Woody, Rancid, Earthy,
	Mold, Phenol, Over-fermentation, etc.,
	• Discussion on causes and how to prevent them
	Objective: Learn to detect and describe defects
02:45 PM - 3:00 PM	COFFEE BREAK



3:00 PM - 4:00 PM	Session 4: Pour Over Tasting
	• Tasting of Light, Medium and Dark Roasted
	coffees
	• Focus on acidity, body and flavours
	• Brewed using automatic batch brewer
	Objective: Learn to taste and describe Pour Over flavor
	profiles.
4:00 PM - 5:00 PM	Session 5: Espresso Cupping
	• Tasting 2 different blends
	• Assessing crema, body, and taste
	Objective: Learn to taste and describe Espresso flavor
	profiles.
5:00 PM - 6:00 PM	Session 6: Group Skill Exercises
	Group challenges (e.g. blind tasting, defect spotting etc.)
6:00 PM – 6:30 PM	• Wrap-Up & Q&A
	Recap of learnings. Feedback & Certification

