



SUBJECT SYLLABUS

ACADEMIC OVERVIEW
INTERNATIONAL SCHOOL OF ECONOMIC & ADMINISTRATIVE SCIENCES

SUBJECT NAME AND CODE: The World of Coffee (EMDC)

PROGRAM: Gastronomy

Level of Study Undergraduate Program

GENERAL ACADEMIC INFORMATION	
LATEST UPDATE	2015-2
VALID FOR	2015-2
ACADEMIC AREA	Gastronomy
CYCLE	Basic
SEMESTER	5 – 7 Semester
SUBJECT TYPE	Elective
CREDIT POINTS	2
CLASSROOM HOURS PER WEEK	3
PRE-REQUISITES	None
LANGUAGE	English
PROFESSOR'S NAME	Suzannah Hoban
COURSE DETAILS	
COMPETENCES DEVELOPED	<ol style="list-style-type: none">1. Ability to “cup” coffee and define the sensorial profile in basic terms.2. Understanding of coffee cultivation, processing, roasting and preparation, and their impact on the sensorial profile of a coffee.3. An appreciation for the history of coffee and its role in revolutions, wars and social upheavals.4. Respect for the different modes of preparation and consumption, and different social roles of coffee across cultures.5. Understanding of the complex science and art of coffee roasting.6. Ability to prepare coffee using various methods including Chemex, Aeropress and Dripper.

COURSE CONTENTS	<p>Module 1: Coffee cultivation, cupping, and cultures</p> <p>Module 2: Economics and the global supply chain of coffee</p> <p>Module 3: The science of coffee roasting and preparation.</p>
METHODOLOGY	<p>Intensive reading and review of digital materials to participate in class discussions.</p> <p>Analysis and synthesis of issues facing the coffee industry.</p> <p>Presentations, videos, and class exercises.</p> <p>In class presentations of student research projects.</p> <p>Weekly coffee sensorial analysis.</p> <p>Hands-on roasting and coffee preparation workshops.</p>
ASSESSMENT	Class presentations, class engagement, coffee preparations.
LINKS:	
WEEKLY PLAN	Provided by Request
DETAILED CONTENT	Provided by Request

