



Building a World-Class Hospitality Industry

# **BOMA INTERNATIONAL HOSPITALITY COLLEGE COFFEE SCHOOL**





# Meet the trainer



**Régine Léonie GUION-FIRMIN**  
Authorised SCA Trainer (AST)

“**Kenyan  
Coffee is one  
of the most  
prestigious in  
the world.**”

Régine loves coffee and training is her passion. She started her journey as a coffee trainer at a High Street Coffee Company in London, in 2011. After achieving her Brewing and Barista Skills SCA diplomas, she became an AST (Authorised SCA Trainer) in 2016, then added Sensory Skills, Green Coffee and Roasting modules to her AST teaching.

She is currently adding a new SCA program, Coffee Sustainability, to her teaching profile.

## Why Régine thinks learning about coffee is important.

Coffee is the second largest commodity consumed in the world, and Kenyan Coffee is one of the most prestigious in the world. By learning about the precious beans, Producers, Marketers, Roasters and Baristi will know how to improve coffee quality in order to get a better income from it, Roasters and Baristi will improve their skills in order to extract coffee's amazing flavours, and finally consumers from all around the world coming to Kenya or enjoying Kenyan coffee abroad will appreciate the savoir-faire of the Kenyan Coffee Community in their cup.

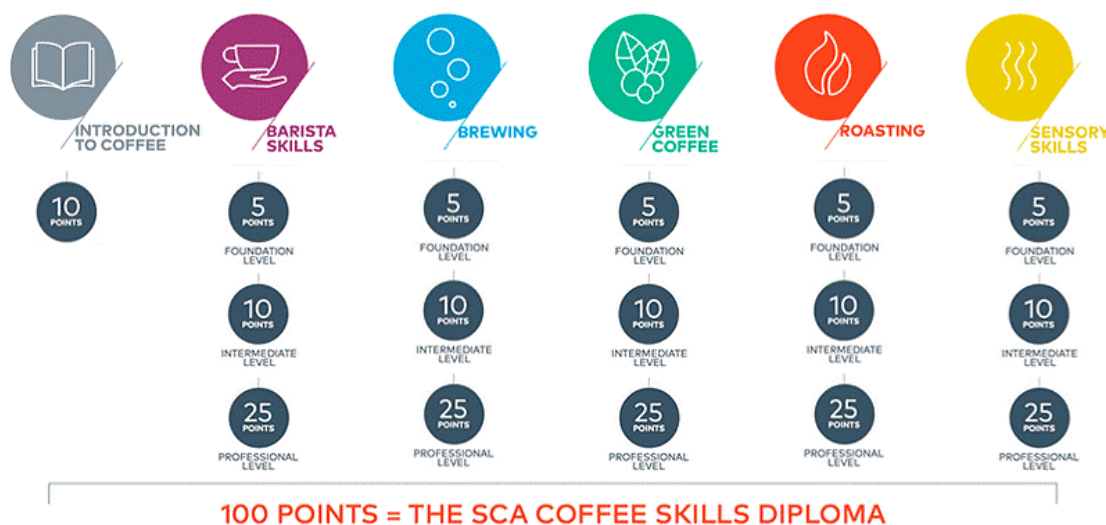
## At Boma International Hospitality College Coffee School

we offer the full SCA Coffee Skills Programs and the Coffee Sustainability Program. We will also host coffee classes and events, live and online. SCA education and certification is internationally recognised.

If you want to start and/or continue your SCA education, we would like to give you 3 recommendations:

- Wait 3 months between each level on the same module, in order to practice your new knowledge
- Avoid jumping foundation courses, as they are highly valuable to understand crucial points in intermediate and professional courses
- Pursue as many courses as possible

Each certification will award you points towards your SCA diploma. Once you reach 100 points you will get your Coffee Skills Diploma.



Once you have successfully completed at least one module and have decided what your next move will be, the world will become your 'coffee' oyster!

Good luck!



## **Introduction to Coffee**

**Discovering Coffee from the plant to your cup**



## **Sensory Skills**

**From understanding your senses to running sensorial studies, Sensory Skills is open to anyone who uses one's senses to assess a product**



## **Green Coffee**

**Explaining the second largest commodity in the world, from its growth and its transformation to its journey from the global South to the global North**



## **Roasting**

**Studying the scientific reaction of heat on coffee, and learning how to manage a roastery**



## **Brewing**

**Discovering the interaction between grinding and extraction**



## **Barista Skills**

**From the extraction of an espresso to Coffee Shop management**





# SCA INTRODUCTION TO COFFEE

Introduction to Coffee is an ideal module for anyone who is new to the coffee industry or just has an interest in this wonderful drink. It charts coffee's journey from its origins in Ethiopia to the major commodity it is today, enjoyed by millions of people around the world. From farming the cherries, through drying, roasting, brewing and finally drinking, this module looks at the processes coffee goes through. This half day course also includes a "coffee cupping" which allows you to taste the various flavours coffee has to offer.



## **Course Duration**

- Live course: 4 hours
- Online course: 4 hours

## **Online Course Requirement**

- None

## **Live course / Combo – Live & Online course**

- 6 to 10 people max per courses

“ **Discovering  
Coffee from the  
plant to your  
cup** ”

# SCA SENSORY SKILLS

Sensory Skills teaches you the essentials of sensory evaluation in a practical and interactive manner. It investigates the way we perceive what we taste and how to apply this knowledge when evaluating coffee's natural characteristics. It also offers an insight into identifying speciality coffee qualities, as well as an overview of how to implement this in business.



**Foundation level** covers the essentials of sensory evaluation in a practical and interactive manner. It investigates the way we perceive what we taste and how to apply this knowledge when evaluating coffee's natural characteristics. It also offers an introduction to identifying speciality coffee qualities, as well as an overview of how to implement this in business.

#### Course duration

- Live course: 8 hours
- Online course: 8 hours

#### Live course/Combo - Live & Online course

- 6 to 10 people max per courses

#### Online Course Requirement

- None

**Intermediate level** is ideal for someone already working in the sensory field who wants to develop their knowledge of sensory skills. It is broken down into three areas: How we taste, perceive and interpret; Running a cupping session and tasting the diversity of coffee; How to set up sensory skills in your business.

#### Course duration

- Live course: 20 hours
- Online course: 20 hours

#### Online Course Requirement

(You will be advised if you do not have access to these equipment)

- 12 Cupping Bowls or 200ml

- glasses
- 3 cupping spoons
- Coffee freshly roasted (3 different process coffee – 500 g each bag)
- Green coffee
- 3 French Press







- 1 grinder
- Spring water and kettle
- Nez du Café

Live course / Combo – Live & Online course

- 6 to 10 people max per courses

“ From understanding your senses to running sensorial studies, Sensory Skills is open to anyone who uses one’s senses to assess a product. ”

**Professional level** is aimed at people with extensive experience in the industry who wish to develop their knowledge to become sensory skills leaders in a coffee business.

**Course duration**

- Live course: 30 hours
- Online course: 30 hours

**Online Course Requirement**

(You will be advised if you do not have access to these equipment)

- 24 Cupping Bowls or 200ml glasses
- 3 cupping spoons
- Coffee freshly roasted (6 different

coffees – 500g each bag)

- 3 French Press
- 1 grinder
- Spring water and kettle
- Nez du Café

Live course / Combo – live & online

- 6 to 10 people max per courses

# SCA GREEN COFFEE



The Green Coffee module covers the key concepts surrounding green coffee, from growing the plant, through processing, shipping, storage and arrival at a roaster. It includes principles of coffee growing, processing and green coffee grading and coffee contracts and green coffee portfolio management.

**Foundation level** covers the key concepts surrounding green coffee, from growing the plant, through processing, shipping, storage and arrival at a roaster. It includes an introduction to cupping and coffee grading.

#### Course duration

- Live Course: 8 hours
- Online Course: 8 hours

#### Online Course Requirement

- None

#### Live course/Combo – Live & Online course

- 6 to 10 people max per courses





**Intermediate level** looks at green coffee in greater detail and builds on the core vocational skills needed by people who work with green coffee on a daily basis. It is broken down into three areas: Principles of coffee growing and processing; Introduction to green coffee grading; Coffee contracts and green coffee portfolio management.

#### Course duration

- Live Course: 20 hours
- Online Course: 20 hours

#### Online Course Requirement

(You will be advised if you do not have access to these equipment)

- 12 Cupping Bowls or 200ml glasses
- 3 cupping spoons
- Coffee freshly roasted (3 different process coffee – 500g each bag)
- Green coffee
- 3 French Press

- 1 grinder
- Spring water and kettle
- Nez du Café (optional)

#### Live course / Combo – Live & Online course

- 6 to 10 people max per courses

“  
**Explaining the second  
largest commodity in the  
world, from its growth and  
its transformation to its  
journey from the global  
South to the global North**  
”

**Professional level** is suited to people who have worked for at least two years in a job related to green coffee. It builds on the knowledge gained at Intermediate level and prepares the student for managerial jobs within the industry. Good knowledge of other Coffee Diploma System modules, especially Sensory Skills and Roasting, is highly recommended for anyone wanting to study at this level.

#### Course duration

- Live Course: 30 hours
- Online Course: 30 hours

#### Online Course Requirement

(You will be advised if you do not have access to these equipment)

- 24 Cupping Bowls or 200ml glasses
- 3 cupping spoons
- Coffee freshly roasted (5) (3 different process coffee , different species and grades – 500g each bag)
- Green coffee

- 3 French Press
- 1 grinder
- Spring water and kettle
- Nez du Café

#### Live course / Combo – Live & Online course

- 6 to 10 people max per courses



# SCA ROASTING

Learn about the roasting process, including roast cycle, roast levels, identifying defects, the physical changes that beans undergo during the roasting process, as well as workspace management and lean production.

**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.

#### Course duration

- Live Course: 8 hours
- Online Course: 8 hours

#### Online Course Requirement

- None

#### Live course / Combo course – live & online

- 6 to 10 people max per courses



**ROASTING**



**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 two days

**Course duration**

- Live Course: 20 hours
- Online Course: 20 hours

- 2kg of green coffee
- Spring water and kettle
- Access to a sample roaster (gas or pulsed air)

**Online Course Requirement**

(You will be advised if you do not have access to these equipment)

- 12 Cupping Bowls or 200ml glasses
- 3 cupping spoons

- Live course / Combo – Live & Online course**
- 6 to 10 people max per courses

**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.

**Course duration**

- Live Course: 30 hours
- Online Course: 30 hours

- Spring water and kettle
- 5kg of green coffee
- Access to a sample roaster (gas or pulsed air)
- Colour meter

**Online Course Requirement**

(You will be advised if you do not have access to these equipment)

- 12 Cupping Bowls or 200ml glasses
- 3 cupping spoons

- Live course / Online course / Combo course – live & online**
- 6 to 10 people max per courses

“  
**Studying  
the  
scientific  
reaction  
of heat on  
coffee, and  
learning  
how to  
manage a  
roastery**  
”





# SCA BREWING

The study of Brewing introduces you to the different ways of brewing coffee, from Chemex and siphon to clever dripper and French press. In addition, this module allows you to get hands-on and learn to analyse your grind profile, match your grind to your brewing method and to scientifically measure coffee strength and chart a coffee's extraction.

**Foundation level** introduces the beginner to the different ways of brewing coffee, from Chemex and siphon to Clever Dripper and French press

#### Course Duration

- Live course: 6 hours
- Online course: 6 hours

#### Online Course Requirement

- None

Live course / Combo – Live & Online course

- 6 to 10 people max per courses



“  
Discovering  
the  
interaction  
between  
grinding and  
extraction  
”

**Intermediate level** is very much a hands-on workshop where you will learn to analyse your grind profile, match your grind to your brewing method and to scientifically measure coffee strength and chart a coffee's extraction.



#### Course Duration

- Live course: 20 hours
- Online course: 20 hours

#### Online Course Requirement

(You will be advised if you do not have access to these equipment)

- 1 V60 – 02 size
- 1 Clever Dripper / 1 French Press
- 1 Aeropress
- Metal filter you will be advised
- 1 5kg / 0.1kg scale
- 1 gooseneck thermo control kettle
- Spring water

- Distilled water
- 1 hand grinder
- Krüve grind sieve set
- 3kg of roasted coffee ( 250g dark – 40/45agtron / 250g medium – 50/55 agtron / 2.5kg light – 60/65 agtron )

#### Live course / Combo – Live & Online course

- 6 to 10 people max per courses



**Professional level** takes the scientific knowledge a stage further, covering the impact of temperature on brewing, acidity levels during the brewing process, the impact of water quality on coffee brewing and flavour and understanding how to chart espresso and brew within a given extraction percentage.

#### Course Duration

- Live course: 30 hours
- Online course: 30 hours

#### Online Course Requirement

(You will be advised if you do not have access to these equipment)

- 1 V60 – 02 size
- 1 Clever Dripper / 1 French Press
- 1 Aeropress
- 1 5kg / 0.1kg scale
- 1 gooseneck thermo control kettle
- Spring water

- Distilled water
- 1 hand grinder
- PH meter
- Refractometer
- 5kg of roasted coffee ( 250g dark – 40/45agtron / 250g medium – 50/55 agtron / 4.5kg light – 60/65 agtron )

#### Live course / Combo – Live & Online course

- 6 to 10 people max per courses

# SCA BARISTA SKILLS

Barista Skills is for people focusing on the key skills required to set your grinder, make espresso and foam and texture milk for cappuccinos. This module allows you to gain a deeper understanding of the coffee itself and build on your practical skills for milk technique and latte art, not to mention health and safety, customer service and basic business.



**Foundation level** is for people new to the coffee industry and focuses on the key skills required to set your grinder, make espresso and foam and texture milk for cappuccinos. No previous barista experience is required for this course.

#### Course Duration

- Live course: 6 hours
- Online course: 6 hours

#### Online Course Requirement

- None

#### Live course / Combo – Live & Online course

- 6 to 10 people max per courses



**Intermediate level** provides a deeper understanding of the coffee itself and builds on the practical skills learnt at Foundation level. Milk techniques, including latte art, are introduced as well as health and safety, customer service and basic business. This course is suitable for people already working as baristas.

#### Course Duration

- Live course: 20 hours
- Online course: 20 hours

### Online Course Requirement

(You will be advised if you do not have access to these equipment)

- Access to an Espresso machine and doserless grinder – you will be advised
- 3.5 to 4% Fat pasteurized milk
- 300ml and 600ml milk jugs

- 3kg of roasted coffee (50/55 agtron) roasted 10 days before the first session, 500g roasted the day before the first session.

### Live course / Combo – Live & Online course

- 6 to 10 people max per courses

## From the extraction of an espresso to Coffee Shop management



**Professional level** is suitable for baristas with considerable experience who have also completed the Intermediate qualification. It takes both a scientific and managerial perspective to coffee and making espresso-based drinks.

### Course Duration

- Live course: 30 hours
- Online course: 30 hours

### Online Course Requirement

(You will be advised if you do not have access to these equipment)

- Access to an Espresso machine and doserless

grinder you will be advised

- 3.5 to 4% Fat pasteurized milk
- 300ml and 600ml milk jugs
- 5kg of roasted coffee (50/55 agtron)
- Refractometer

### Live course / Combo – Live & Online course

- 6 to 10 people max per courses



# SCA COFFEE SUSTAINABILITY PROGRAM



At the **Foundation Level**, students will be exposed to sustainability terminology, a brief history of sustainability projects in coffee, and key sustainability challenges across the value chain. They will begin to understand the trade-offs and complexities of different approaches and access some of the tools that exist to address a variety of challenges. Designed for people at all points in the coffee chain, participants will leave the course understanding why sustainability is a different kind of challenge than others in coffee, but not an impossible one, and will have ideas on where they might start in their own organisations.

- Articulate broad sustainability challenges at different points in the value chain
- Discuss different possibilities for future sustainable practices at various levels of the coffee chain
- Explain trade-offs of different sustainability projects



## Course Duration

- Live course: 8 hours
- Online course: 8 hours

## Online Course Requirement

- None

## Live course / Online course

- 6 to 10 people max per courses (live course)

The **Intermediate Level** builds on concepts introduced in Foundation to develop student ability to analyse and interpret a variety of different types of sustainability projects.

After completing the Intermediate level, students be able to articulate different ideas about defining and measuring sustainability and sustainable development in order to better understand and assess the major issues facing specialty coffee.

- Gain exposure to different sustainability approaches in the value chain, with a firm grasp of the defining issues in at least two parts of the chain most relevant to the student
- Have a more detailed understanding of collective action and what platforms exist to collaborate, leverage resources, and share results

- Understand and be able to articulate how progress on sustainability initiatives is measured and defined in a variety of contexts
- Be able to assess case studies and sustainability research
- Develop a plan to move forward on a sustainability initiative within their own organisation

#### Course Duration

- 3 months

#### Live course / Online course

- 6 to 10 people max per courses (Live course)

The **Professional Level** offers an intensive, practical experience in which students design, carry out, and assess their own sustainability projects in accordance with their organisation's goals and capabilities. The Professional class is designed to be taught over a period of several months to a year, with in-class sessions (online or in person) supporting students as they carry out their projects. The Sustainability Professional makes educated choices about trade-offs and costs and is a leader in Sustainability programming within the SCA and the specialty industry at large.

- Identify measures of accountability and progress on a particular sustainability issue
- Engage extensively with debates, policies, and practices of sustainability across multiple points of the value chain
- Lead others in discussion and practice of these issues, and serve as a mentor for future students
- Identify, develop, carry out, and assess a sustainability effort that fits within their organisation's capabilities, is measurable and trackable, has structures of accountability, and is critically reflexive about its successes and failures

- Serve as an advocate for intelligent sustainability programming across the coffee industry by participating as a mentor to future students

#### Course Duration

- 7 months

#### Live course / Online course

- 6 to 10 people max per courses (Live course)







Boma International Hospitality College  
South C , Red Cross Road, Off Popo Road  
P.O. Box 26601 - 00100 GPO Nairobi, Kenya  
Tel: +254 719 050 550, +254 719 050 540  
Email: [learncoffee@bihc.ac.ke](mailto:learncoffee@bihc.ac.ke)  
[www.bihc.ac.ke](http://www.bihc.ac.ke)

Follow us on social media  
[@bihccoffeeschool](#)

