

Curso clientes April RAW MATERIAL									
Time	Fenix			Jamaica		Santuario		Departure	
	Introduction to the course	Agronomy and crop	Varieties & tasting	Processing and RM	Processing and equipment	Purchase Model and regular activity in a purchase point	Export and logistics	Preguntas aclaraciones y dudas. Despedida	
	Lunes	Martes	Miercoles	Jueves	Viernes	Sabado	Domingo	Lunes	
	22/04/2024	23/04/2024	24/04/2024	25/04/2024	26/04/2024	27/04/2024	28/04/2024	29/04/2024	
8:30	Arrival to Armenia and the farm	3. Ecofisiology of the coffee tree (Mario Gonzalez)	6. Varieties (Mario Gonzalez)	7. History of processing	11. Measuring and comparison of treatments.	Purchase point at Asocafe Tatama Santuario (Edier Ramos)	16. Parchment delivery and final QC (Juan Felipe Aristizabal) / (Miguel Fajardo)	COOPCAFER Drymill.	
9:30				8. Clasical processing methods					
10:15	COFFEE DRINKING			COFFEE DRINKING					
10:30	1. Introduction to the course hand out booklet and key information	4. Productive systems (Mario Gonzalez)	Tasting (Mario Gonzalez)	Coffee tasting of Clasical processing methods and discussion.	12. Variables that affect drying	Purchase point at Asocafe Tatama Santuario (Edier Ramos)	17. Export generalities and key activities (Juan Felipe Aristizabal)		
11:30	2. Coffee postharvest management terms and common language			9. Maturation scale					Coffee tasting of several drying treatments
12:30	LUNCH								
13:30	Farm tour, general aspects of the farm the acknowledgments and practices that have been implemented.	5. Establishing a coffee field (Mario Gonzalez) / (Miguel Fajardo)	Walk around the farm with a different insight	Elaboration of a maturation scale	13. Variables that affect Storage at farm level	QC at the purchase level .	17. Export generalities and key activities (Juan Felipe Aristizabal)		
14:30				Comparrison of oxidated and fermentated coffee. Use of fermaestro.				14. RM Processes and Approach (Miguel Fajardo)	
15:30				10. Introduction to fermentation	15. Storage, turn over, yield (Juan Felipe Aristizabal)		Drive to pereira and sleep in the hostel		
16:30	General Q&A	General Q&A	Inoculation of yeast.						
17:00	COFFEE AND LEASURE		Transport to Chinchina	Coffee tasting of yeast treatments	Transport to Santuario	COFFEE AND LEASURE		Transport to Airport and depart from pereira.	