

Day 1 // Mon 17 Sept			
13:00	Intro to Camp and SCA Education Updates		
14:00	Barista Intermediate	Barista Foundation	Organic Acids
18:00	Coffee Careers: How did I get here? Panel with Invited Guests		
19:00	Dinner & Welcome Party		
Day 2 // Tue 18 Sept			
07:00	Breakfast		
08:30	Barista Intermediate	Barista Foundation	Water Chemistry
11:30	Lunch		
12:30	Barista Intermediate	Dissecting the Espresso Machine	Brewing Foundation
16:00	Snacks		
16:30	Customer Service		
19:00	Dinner		
	Group Event: Workflow Wars		
Day 3 // Wed 19 Sept			
07:00	Breakfast		
08:30	Barista Intermediate	Espresso Exploration	Brewing Foundation
11:30	Lunch		
13:00	Barista Intermediate Exams		Managing a Café in Asia Grace Tian
17:00	PROGRAM ENDS		

第1天 // 星期一 9/17

13:00	介紹 Camp 及 SCA 教育課程最新現況		
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14:00	咖啡吧台師 中級 1	咖啡吧台師 初級 1	有機酸的世界

18:00	咖啡事業版圖: 我如何達成目標? Panel with Invited Guests		
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19:00	晚餐 及 Welcome Party		
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第2天 // 星期二 9/18

07:00	早餐		
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08:30	咖啡吧台師 中級 2	咖啡吧台師 初級 2	水化學與咖啡的關聯

11:30	中午休息時間-午餐		
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12:30	咖啡吧台師 中級 3	剖析義式咖啡機	沖煮(手沖) 初級 1

16:00	中場休息		
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16:30	顧客服務行銷		
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19:00	晚餐		
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	團體活動: 吧台流程PK 賽		
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第3天 // 星期三 9/19

07:00	早餐		
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08:30	咖啡吧台師 中級 4	探索濃縮咖啡的奧妙	沖煮(手沖) 初級 2

11:30	中午休息時間-午餐		
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13:00	咖啡吧台師 中級考試		如何在亞洲管理一家咖啡廳
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17:00	課程結束		
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Barista Intermediate	Designed to test key core and more advanced skills and understanding, expected from a competent barista (for example, from someone working as a barista for 6 months or more). Successful candidates should be able to dial in espresso, make a full range of drinks with quality and speed, as well as understand the basic requirements for customer service and maintenance. Practical and written exams will be taken at Camp and are included in the price. Certificate issued upon earning passing scores.
Barista Foundations	Designed to introduce core barista skills to people with no previous barista experience. Successful candidates should be able to calibrate their grinders and make an espresso and cappuccino to core standards. Practical and written exams will be taken at Camp and are included in the price. Certificate issued upon earning passing scores.
Brewing Foundations	Designed to introduce core brewing skills and equipment to students with no previous brewing experience. Successful candidates should be able to follow standards for grinding and brewing to produce great coffee. Practical and written exams will be taken at Camp and are included in the price. Certificate issued upon earning passing scores.
Organic Acids	Organic acids are some of the most important flavor compounds in coffee and this workshop introduces participants to four of the most prevalent organic acids found in coffee. By deepening knowledge of chemistry behind taste, coffee professionals can better describe the product to their customers and have a better understanding the of the chemistry behind the sensory experience
Water Chemistry	It is no secret that water plays a critical role in the extraction and taste of your coffee. In this workshop, participants will examine the effect of the water chemistry on the physical attributes and flavor dynamics of brewed coffee. Spend time brewing the same coffee with different waters to discover the water recipe that best fits a certain offering.
Espresso Exploration	This workshop exposes students to strategies for anticipating the extraction of a coffee based on roast level, processing, and maybe even age. This lays the groundwork for baristas to explore new coffees and manipulate how they perform as espresso.
Dissecting the Espresso Machine	Journey under the hood of an espresso machine with members of the Coffee Technicians Guild. This hands-on workshop takes you on a guided tour through an espresso machine; from the water inlet valve to the drip tray drain, and everything in between. This session will help participants better understand the components involved in pressure brewing and what role they play.
Customer Service	Outstanding customer service is a critical component of creating the specialty coffee experience. In this course, students will discuss customer service strategies with a focus on the specialty coffee barista but relevant for all members of the specialty coffee community. Students will be prepared to identify common steps of customer service, including differentiating between good and bad service, and discuss strategies to improve customer service interactions.
Managing a Café in Asia	Details coming soon!
Coffee Careers	A panel of coffee professionals will tell their stories about how they went from their barista positions to other careers in coffee with a Q&A to follow.
Workflow Wars	This team challenge will pit you and your team against the clock to prove how well you manage a bevy of challenges that will test your ability to manage a bar. Quickness, agility, details, knowledge, teamwork, etc. will come in to play as you battle it out to win Workflow Wars!

咖啡吧台師 中級	本課程主旨在考驗與確認一位稱職的咖啡吧台師（從事咖啡師吧台工作6個月或以上的人），他/她所需具備的「咖啡核心技能」、「深入的專業知識」和「吧台工作完整概念」。一個成功的學員應該能夠精準製作義式濃縮咖啡外，掌握如何製作有效率、有品質的全系濃縮咖啡飲品也是學員必備技能。客戶關係管理也是一位稱職的咖啡師所需具備的基本功。在咖啡師訓練營（ Barista Camp ）結束前，一次筆試及操作考試機會將提供給予此課程的學員。此考試費用將一並包含在報名費用中。通過考試合格分數的學員，將會頒發證書。
咖啡吧台師 初級	本課程主旨在提供沒有 Barista 咖啡師經驗的人介紹入門咖啡吧台師技能。一旦成功完成此學程的學員，應該能夠校准他們的磨豆機，並製一杯標準的濃縮咖啡和一杯卡布奇諾。在咖啡師訓練營（ Barista Camp ）結束前，一次筆試及操作考試機會將提供給予此課程的學員。此考試費用將一並包含在報名費用中。通過考試合格分數的學員，將會頒發證書。
沖煮（手沖咖啡）初級	本課程主旨在向沒有沖煮經驗的人介紹沖煮技能和沖煮設備。一旦成功完成此學程的學員，需能夠遵循磨豆機的使用和沖煮的標準來製作一杯好的手沖咖啡。在咖啡師訓練營（ Barista Camp ）結束前，一次筆試及操作考試機會將提供給予此課程的學員。此考試費用將一並包含在報名費用中。通過考試合格分數的學員，將會頒發證書。
有機酸的世界	有機酸是咖啡中影響風味最重要的化合物之一，本專題研習將向學員們介紹咖啡中最常見的四種有機酸。透過此研討會對有機酸的風味深入探索，咖啡專業人員可以更明確地向他們的客戶描述咖啡產品，並更能了解感官及風味背後的化學的世界。
水化學與咖啡的關聯	水在咖啡的萃取和味道中扮演著關鍵的角色已不是什麼秘密。在這次專題研習會上，學員將研究水化學對咖啡沖泡的物理屬性和風味動態的影響。以不同的成分的水，沖煮相同的咖啡，來帶領學員一同窺探如何尋找適合咖啡的水配方。
探索濃縮咖啡的奧妙	此咖啡研討會將提供學員策略性的思考：如何去根據咖啡處理法、烘焙程度及咖啡的烘焙時日...等等變因，去萃取一杯期望值中的一義式咖啡。這種策略性的思考將為義式咖啡師奠定了基礎，使他/她們能日後有效的操控不同的咖啡豆，及其風味的表現方式
剖析義式咖啡機	將在咖啡技術委員會成員帶領之下，展開探索義式咖啡機內部的旅程。在這個實際操作的研習會中，將透過拆解一台咖啡機，進行內部構造的講解。一路從進水閥到集水盤的水喉，以及其路徑間經過的各個重要的零件及組件。本研習會將幫助學員更理解機器組件對高壓萃取所造成的影響及各組件所扮演的角色。
顧客服務行銷管理	卓越的客戶服務是精品咖啡體驗中重要的一環。在本研習會中，學員將互相討論客戶服務策略，不只精品咖啡師需加強此服務概念，精品咖啡界的所有成員都需有客戶服務的相關知識。學員們將明白了解客戶服務常見服務流程，包括區分好的服務和不好的服務，並討論如何更有策略的改進顧客服務與互動。
如何在亞洲管理一家咖啡廳	詳細相關研習內容，將在近日內公布，敬請期待～
咖啡事業版圖	由一組咖啡專業人員講述他們如何從咖啡師職位，走向其他咖啡相關職位的職涯故事。這些咖啡業人員也將會與學員們以 Q & A 方式互相交流。
咖啡吧台流程PK賽	這個團隊的挑戰賽，將考驗團隊的咖啡吧台管理，在有限的時間內測試你與你的團隊，如何有能力管理吧台實務。流程迅速，動作敏捷，細節掌握，吧台知識運用，團隊合作 等等都是一決雌雄贏得流程大戰的關鍵！