



Café Skills

Introduction to Coffee



The History of the Coffee Bean

<https://www.youtube.com/watch?v=tOW4sGzD9R0>

Coffee Timeline

A USER'S EXPERIENCE OF COFFEE



<p>1450 YEMEN dallah</p>  	<p>The earliest credible evidence of coffee drinking appears in the middle of the 15th century, in Yemen's Sufi monasteries. Coffee beans were first exported from Ethiopia to Yemen.</p> <p>Yemeni traders brought coffee back to their homeland and began to cultivate the bean.</p> <p>Sufis in Yemen used the beverage as an aid to concentration and as a kind of spiritual invocation when they chanted the name of God.</p>
<p>Turkish coffee is made by combining very finely ground coffee beans with water and usually sugar to a boil in a special pot called a cezve.</p> <p>When it first appeared in the Ottoman Empire, under the strictest interpretations of the Quran it was considered a drug & consumption was forbidden. Due to the immense popularity of the beverage, the sultan eventually lifted this prohibition.</p>	<p>1500 TURKEY cezve</p>  
<p>1865 USA percolator</p>  	<p>An Illinois farmer named Hanson Goodrich is generally credited with patenting the modern percolator in 1865.</p> <p>The method for making percolated coffee has barely changed since then, except for the introduction of Max Pax paper filters and pre-measured packs of grounds by General Foods in 1970. Then the user did not have to measure the coffee, or clean the wet grounds from the basket.</p>
<p>The start of pour over began with Amalie Auguste Melitta Bentz finding that the percolator coffee she was used to came with the dreaded taste of over extraction and bitterness. Hoping to find a way to avoid the latter flavors she began to experiment with different brewing methods.</p> <p>She concluded that blotting paper worked best due to porous, yet super absorbent features. She patented the concept and began selling the pour over brewers under the name Melitta.</p>	<p>1908 GERMANY melitta</p>  
<p>1929 FRANCE french press</p>  	<p>The first coffee press, which may have been made in France, was the modern coffee press in its rudimentary form—a metal or cheesecloth screen fitted to a rod that users would press into a pot of hot water and coffee grounds.</p> <p>Coffee is brewed by placing coarsely ground coffee in the empty beaker and adding hot water. French presses are also sometimes used to make cold brew coffee.</p>
<p>The moka pot is a stove-top or electric coffee maker that brews coffee by passing boiling water pressurized by steam through ground coffee.</p> <p>Moka pots are used over a flame or electric range, are traditionally made of aluminum.</p> <p>Moka pots are sometimes referred to as stove-top espresso makers and produce coffee with an extraction ratio similar to that of a conventional espresso machine.</p>	<p>1933 ITALY moka</p>  
<p>1970 USA mr. coffee</p>  	<p>Prior to this machine, coffee was primarily made in a percolator which often gave it a bitter and burned flavor. The new Mr. Coffee machine produced a more uniform brewing temperature & resulted in much better flavor.</p> <p>Mr. Coffee is well known in American popular culture and mentioned in songs, movies and television shows. People identify with the brand as it appeared in films and has become iconic of an era, as it was promoted by professional baseball player Joe DiMaggio.</p>
<p>Overtime the coffee maker was transformed from a simple filtering device over a drinking cup to an elaborate machine with timers, grinding calibrations, steaming & frothing capabilities and filtering options.</p> <p>Braun was one of many companies that began to design state of the art sophisticated coffee makers.</p> <p>Pause features, programmable clocks, automatic shutoffs and voice activated machines are now available!</p>	<p>1990 GERMANY braun</p>  
<p>2003 ITALY keurig</p>  	<p>Single-serve brewing systems have become very popular in the last few decades with companies like Keurig & Nespresso creating basic to deluxe. Lavazza was one of the first with the Espresso Point MAXI.</p> <p>A measured amount of water heated at a precise temperature passes through a coffee pod to brew coffee into a cup below.</p> <p>Quick and efficient, this method allows for multiple choices of coffee, chocolate or tea without brewing an entire pot.</p>
<p>Starbucks now offers the service of pre-ordering your favorite coffee treat by app intended to make life easier for the customer and shop, but the results are uncertain.</p> <p>Oftentimes in busy urban shops, bottlenecks have occurred during busy hours at popular locations. The confusion and resulting crowds have discouraged walk-in customers and frustrated all.</p> <p>Perhaps it will work better in the future. We'll see!</p>	<p>2018 GLOBAL order by app</p>  



How and Where Coffee Grows



How and Where Coffee Grows

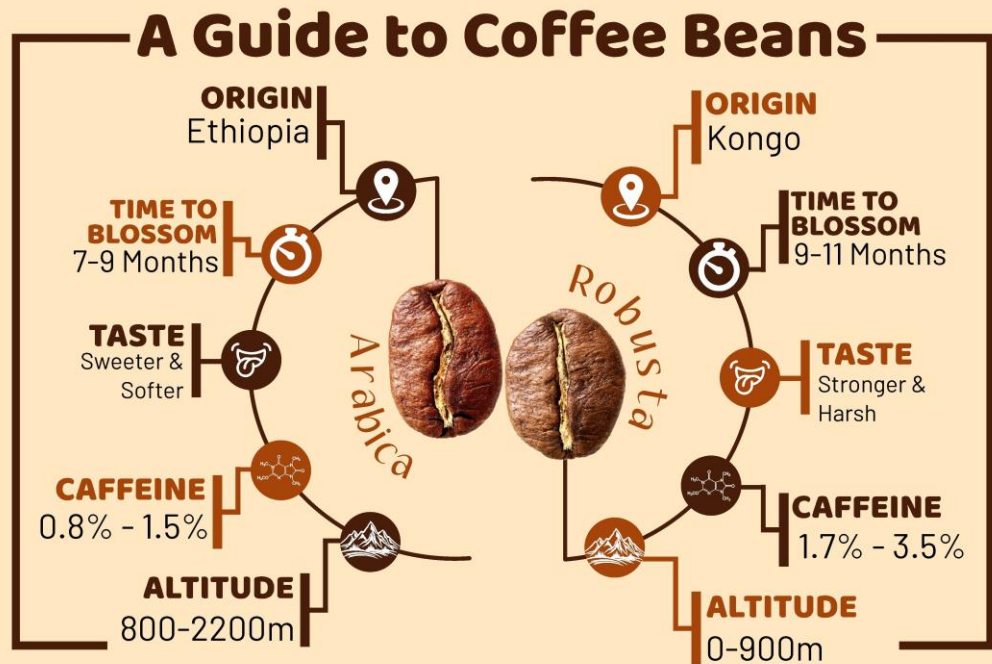
The coffee plant is a tree that is pruned to grow to a height of about three meters tall. This makes cultivating the beans easier as they are usually handpicked.

The plant's white flowers grow in clusters and set to become red cherry-like fruit. Beneath the red skin are two pips. They are the coffee beans.

The berries ripen at different times requiring the fruit to be picked from the same tree many times and is very labour intensive. This is why coffee is grown in developing countries where labour is cheaper and foreign income is needed.

Coffee plants grow best in a mountain tropical climate between the Tropic of Capricorn and the Tropic of Cancer. The mountainous land is one of the reasons why machine picking is very difficult and handpicking is preferred.

Varieties



There are six main differences between these two species.

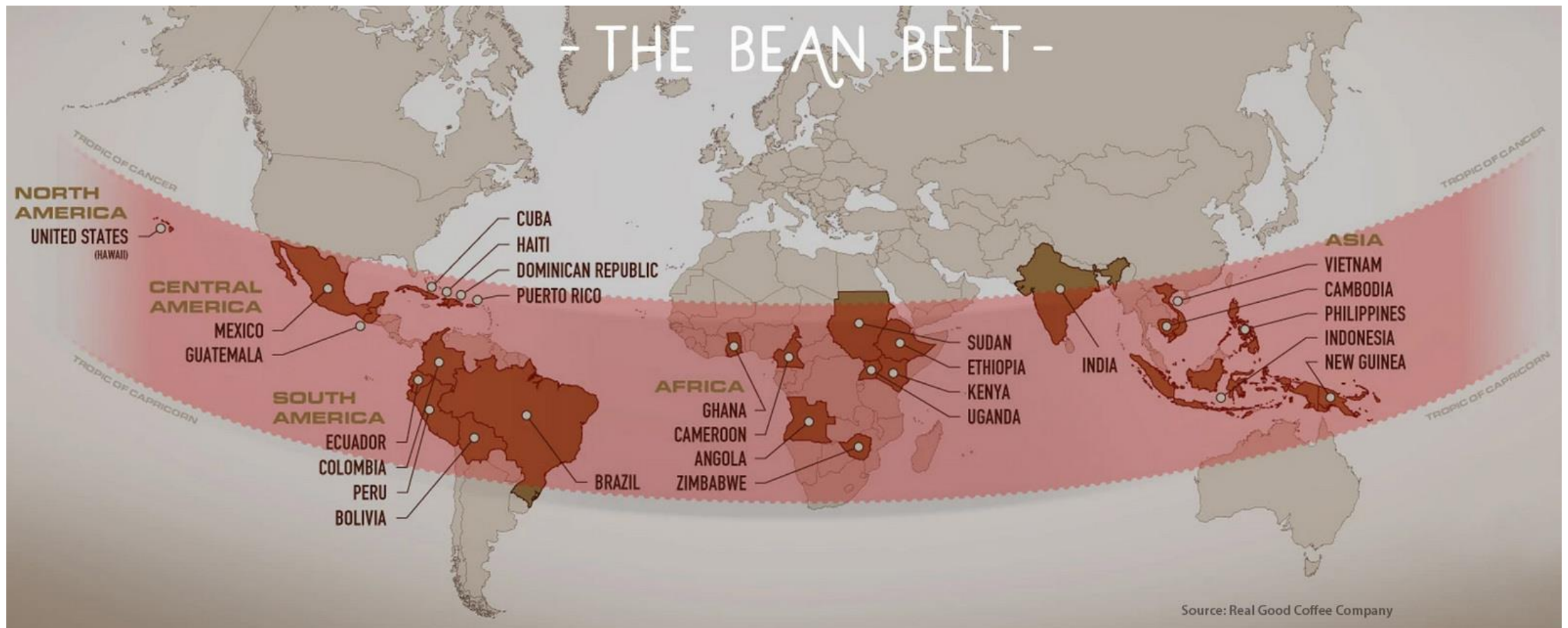
- Robusta grows at lower altitudes and produces a larger crop. Therefore it is cheaper to produce
- Robusta is also higher in caffeine, but the flavour is not as enjoyable as the Arabica bean
- Robusta is more often used as a blend with Arabica rather than a standalone coffee (used as a filler coffee used in producing of instant or to add extra caffeine to the Arabica coffee for the European markets)
- About 75% of coffee grown is Arabica, the other 25% being Robusta
- Most Robusta is grown in Asia and Africa
- Arabica is the most popular and generally considered to give superior flavour

Production

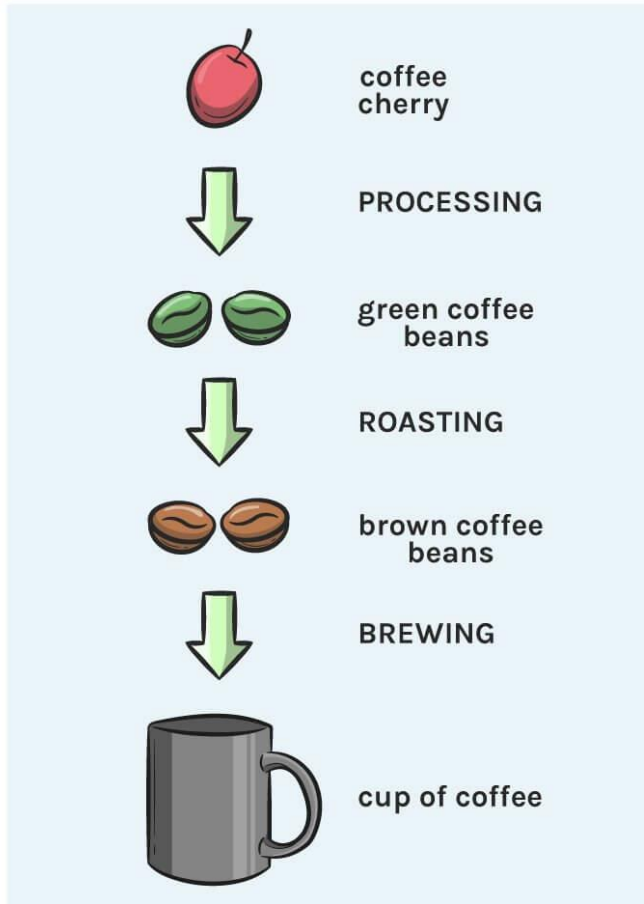
Here is a list of the **top 20 largest coffee-producing nations** in the world:

Rank	Country	Production in 2020 (Million 60-kg Bags)	Total Market Share
1	 Brazil	63.4	37.4%
2	 Vietnam	29.0	17.1%
3	 Colombia	14.3	8.4%
4	 Indonesia	12.0	7.1%
5	 Ethiopia	7.3	4.3%
6	 Honduras	6.1	3.6%
7	 India	5.7	3.4%
8	 Uganda	5.6	3.3%
9	 Mexico	4.0	2.4%
10	 Peru	3.8	2.2%

All of these top producing countries are found in the so-called “Bean Belt”, which is located between the Tropic of Cancer and the Tropic of Capricorn.



HOW COFFEE IS MADE



- There are three main processing methods:
- **Natural processing:** Also called dry processing, this is the oldest method. The coffee cherries, which are sometimes called coffee berries, are left in the sun to ferment, and then the fruity pulp is removed. The beans absorb sugars from the fruit during the process, so naturally processed coffees are often sweeter. This is also the most challenging method to control because the cherries can rot in the sun if not tended carefully.
- **Washed processing:** Also known as wet method or wet processing, the fruit is removed from the beans before fermentation. The coffee is much more consistent and has a cleaner taste, but wastewater management can present environmental problems
- **Honey processing:** This is essentially a mix of the first two. In this new method, the cherry is only partially removed before fermentation and drying. The resulting coffee is both sweet and clean-tasting.

Coffee Tasting (Cupping)

Coffee beans are usually evaluated using the following criteria:

- Fragrance - smell of the freshly roasted and ground coffee bean
- Aroma - the smell of freshly made coffee beverage.
- Flavour - the overall evaluation of the blend of coffee
- Acidity - the "brightness' and character of the coffee beverage
- Body - the 'mouthful' or fullness of feeling and viscosity of the coffee
- Aftertaste - the sensation experienced after the coffee has been consumed

THE COMPONENTS OF COFFEE TASTE

AROMA

The smell of coffee, responsible for many of the flavor attributes not directly perceived by the tongue



BODY

A beverage's weight or fullness as perceived on the tongue

ACIDITY

The sharpness, snap, sourness, or liveliness of coffee

FINISH

Taste remaining in the mouth after swallowing a sip of coffee

Dustin Allen
A BARISTA



Coffee
Flavour
Wheel

Where's poop on the flavour wheel?!



<https://www.youtube.com/watch?v=2gJQBOgbiwQ>

A close-up, dark background of coffee beans. The beans are dark brown and have a glossy, slightly textured surface. They are scattered across the frame, with some in sharp focus and others blurred in the background. The lighting is soft, highlighting the natural creases and curves of the beans.

Where does Australia rank in
the top 25 coffee consuming
nations of the world?



- Despite a love of coffee, Australia doesn't feature in the top 25 coffee-consuming nations in the world (World Atlas).
- Despite the nation's obvious love of the hot beverage, Australia does not feature in the world's top 25 coffee-consuming nations. The list is headed by Finland with Finns consuming a staggering 11.99kg of coffee per person per annum. The US is 25th in the list, with Americans consuming 4.2kg. While this is much lower than Finland's figures, it is still some way ahead of Australians who consume just 1.9kg per person per annum.

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