

		Training Day 1	Training Day 2	Training Day 3	Exam Day 4	Exam Day 5	Exam Day 6
8:30	8:45	Attendee Arrivals Welcome	Attendee Arrivals Welcome	Attendee Arrivals Welcome	Attendee Arrivals Welcome	Attendee Arrivals Welcome	Attendee Arrivals Welcome
8:45	9:00						
9:00	9:15	Housekeeping	GK Day 1 Review	GK Day 2 Review	GK Day 3 Review		
9:15	9:30	Intro Q Certificate Coffee Program Presentation					Sensory Skills ReTakes Or Other White Light ReTakes
9:30	9:45		Sensory Skills Presentation & Practice	Washed Process & Africa Triangulation Practice		Sensory Skills Tests	
9:45	10:00	Cupping Form Presentation			Washed Process Cupping Test		Break
10:00	10:15		Break	Break		Break	
10:15	10:30						Asia Cupping Table Test
10:30	10:45				Break		
10:45	11:00						
11:00	11:15		Additional Use Of Form Feedback From Day 1 & Africa Cupping Practice & Calibration	Use Of Form Feedback From Day 2 & Natural / Honey Process Cupping Practice & Calibration		CQI Flavor Standards Tests	
11:15	11:30	Washed Process Reference Cupping & Discussion			Washed Process Triangulation Test		Break
11:30	11:45		Break			Break	
11:45	12:00		Triangulation Theory	Lunch	Lunch		Asia Triangulation Test
12:00	12:15						
12:15	12:30	Lunch		Break		Natural / Honey Process Cupping Test	Lunch
12:30	12:45		Lunch				
12:45	13:00				Enzymatic & Sugar Browning Aromas Test		
13:00	13:15	Washed Process & Defects Use Of Form Feedback					
13:15	13:30		Green Grading Review	Use Of Form Feedback From Natural / Honey Table & Asia Cupping Practice	Break	Lunch	Dry Distillation & Aromatic Taint Aromas Test
13:30	13:45	Break					
13:45	14:00	Green Grading Presentation & Practice					Break
14:00	14:15		Break				
14:15	14:30			Break	Africa Cupping Test	Natural / Honey Process Triangle Test	General Knowledge Opens
14:30	14:45						GK or Retakes
14:45	15:00	Break					
15:00	15:15		Olfactory Presentation Dry Distillation & Aromatic Taints Aromas Practice	Natural / Honey Process & Asia Triangulation Practice		Break	Break
15:15	15:30	Olfactory Presentation Enzymatic & Sugar Browning Aromas Practice			Break		
15:30	15:45		Break	Break	Africa Triangulation Test		
15:45	16:00					Roast Sample Triangulation Test	
16:00	16:15	Break		Organic Acids Presentation & Practice			
16:15	16:30				Break		ReTakes
16:30	16:45	CQI Flavor Standards Presentation & Practice	Roast Sample Identification Presentation & Practice			Break	
16:45	17:00				Matching Pairs Test		
17:00	17:15					Green Grading Review & Exams	
17:15	17:30						
17:30	17:45						
17:45	18:00						General Knowledge Closes
18:00	18:15	End Of Day	End Of Day	End Of Day	End Of Day	End Of Day	End Of Day
18:15	18:30						Final Results Online Within 5 Days

TOPIC COLOR KEY	
	Break between activities
	CQI & Q System
	Cupping
	Triangle
	Green Grading
	Le Nez du Café
	General Review
	Sensory Skills & Flavor Standards
	Roast Sample Identification
	Organic Acids & Matching Pairs