

Language and format

English, online learning

Time requirements

You will be required to complete 375 hours of study or 15 ECTS* points over 15 months to gain your diploma. This corresponds to 7 to 8 hours per week spread over the 15 months.

Admission requirements, course dates and registration

www.zhaw.ch/icbt/cas-coffee-excellence

Course costs

Costs per module CHF 2400.-

Registration fee CHF 600.-

Total course cost (3 modules) CHF 7800.-

Payment due upon start of the module

Course management

Sabine de Castelberg, Head of Continuing Education in Coffee
Prof. Chahan Yeretian, Head of Coffee Excellence Center

Course tutors

Module A: Dr. Sebastian Opitz

Module B: Dr. Samo Smrke

Module C: Dr. Marco Wellinger

* European Credit Transfer System. ECTS is a standardized and comparable student performance assessment system across Europe.



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Offered in cooperation with
The Specialty Coffee Association (SCA)

Research Partners
Sucafina SA, Sanremo Coffee Machines,
BWT AG, Probat, HACO AG



COFFEE
EXCELLENCE
CENTER



CAS in Coffee Excellence

Delve into the Science of Coffee



ZHAW Coffee Excellence Center

Established by Prof. Dr. Chahan Yeretzian in 2008, the Coffee Excellence Center of the Zurich University of Applied Sciences (ZHAW) is a world-leading authority on the science and technology of coffee, from crop to cup.

Graduate Certificate Programme

We offer an online learning, science-based graduate certificate programme leading to a **Certificate of Advanced Studies (CAS) in Coffee Excellence** for coffee professionals globally.



Module A

The Coffee Fruit
Green Coffee,
From Tree to Trade



Introduction	Introduction	Introduction
A1 History & Origin	B1 Roasting & Physical Transformation	C1 Extraction & Brewing
A2 Botany	B2 Roasting & Chemical Transformation	C2 Brewing Water
A3 Farm Management	B3 Grinding	C3 Drip & Immersion
A4 Processing of Coffee	B4 Freshness	C4 Espresso Machines & Beverages
A5 Trade	B5 Health	C5 Capsules
A6 Sustainability & Climate Change	B6 Soluble Coffee & Decaffeinated Coffee	C6 Sensory Evaluation
Assessment	Assessment	Assessment
21 weeks Workload: 125 h, 5 ECTS*	21 weeks Workload: 125 h, 5 ECTS*	21 weeks Workload: 125 h, 5 ECTS*

Workload: 15 ECTS (375 h)

Module B

The Coffee Bean
Transformation &
Composition



Module C

The Coffee Cup
Extraction & Sensory
Evaluation



*Workload per week: 7-8 hours

Methodology

This is an online course spanning 15 months (21 weeks per module), comprising online lectures, virtual classrooms by recognized experts, group discussions, live lab sessions, practical exercises, and an assessment at the end of each module.

Objectives

The course enables you to deepen your knowledge on the coffee value chain from crop to cup, through the lens of applied science. You will learn and network with coffee professionals internationally, and gives you access to industry-leading research and knowledge.

Target Group

This programme is for coffee educators and disseminators of coffee knowledge, coffee professionals, leaders in the coffee sector, innovators involved in R&D on coffee, and persons who want to enter and grow in the coffee sector.

