

Sensory Skills

Module Equipment List for Training Venues

Equipment	Foundation / Intermediate	Professional	Shipping from US	Shipping from UK
Professional Grinder (Suitable for producing a cupping grind to SCA specifications)	√	√		
Hot water supply (Ability to heat 13 litres water per 6 students simultaneously at a stable temperature of 195 - 205° F (90 - 96° C). If kettles used there must be 1 x digital thermometer per kettle to measure water temperature. If boilers are used, they must have a temperature readout)	✓	~		<u>Buy Now</u>
Cupping bowls 207ml to 266 ml (7oz – 9oz) for cupping (Minimum 35 per 6 students or minimum 70 per 6 students if there is no nearby dishwasher)	✓	~	<u>Buy Now</u>	
Cupping Spoons (2 per student)	✓	✓	Buy Now	<u>Buy Now</u>
Nez du Café Kit or Scentone T100 (2 sets per 6 students)	✓	✓	Buy Now Buy Now	Buy Now Buy Now
Scales (0.1g x 500g – 3 per 6 students)	✓	✓		Option 1 Option 2
Thermometer for checking hot water temperature	✓	~	Buy Now	
Coffee Taster's Flavor Wheel	✓	>	Buy Now	Buy Now
Food grade organic acids* (organic acid kit) *Citric Acid, Malic Acid, Tartaric Acid, Lactic Acid Food Grade Sensory Solutions Materials: sucrose, monosodium chloride, caffeine, citric acid, monosodium glutamate	✓	~		
20 bottles of water	✓	✓		
Graduated cylinder – 1L and 250ml (35oz and 9 oz)	✓	✓		
Trays, paper cups, towels, sponges	✓	✓		
Prep area	✓	✓		
10L (350oz/2.2 gallons) bucket and sieve	✓	√		

Spittoons	✓	✓		
Cupping Space				
Cupping Table - minimum 2 ft wide x 5 ft long (0.609m x 1.524m) per 6 students	✓	>		
Blackout blinds and red light (optional)	✓	✓		
Stopwatches (1 per 2 students)	✓	✓	Buy Now	Buy Now
Odour free with temperature 18°C to 26°C (64°F to 79°F) and <85% RH	✓	✓		
Teaching Space				
Flipchart or whiteboard	✓	✓		
Clipboards (1 per student)	✓	✓		
OHP Projector or TV for presentation	✓	>		
Calculator (1 per student)	✓	✓		
Student Desk separate from cupping table – (0.4 in x 0.8in per 2 students)	√	~		