



**umami**  
COFFEE CAMP

esano.net

Further information and Booking at  
[info@umamiarea.com](mailto:info@umamiarea.com)

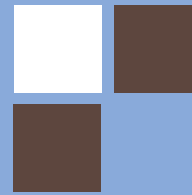
Our sites in  
**HONDURAS**



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**umami** area



**umami**  
COFFEE CAMP



**HONDURAS**  
SPECIAL EDITION

26 December 2017 - 08 January 2018

partners



coffee colours  
the Italian coffee magazine

event by



**umami** area  
HONDURAS S.A. de C.V.



# Umami COFFEE CAMP

14 formation days  
in coffee plantations at Cafè Capucas  
(Las Capucas, Copán, Honduras. C.A.)

## HONDURAS SPECIAL EDITION

The Umami Coffee Camp is a training program, established in 2012 based on the modules of the CDS Coffee Diploma System - SCAE which aims to train the operators of the entire coffee value chain, from bean to cup. Umami Coffee Camp has an authorized SCAE trainers teaching staff: Andrej Godina ( PhD Science, Technology and Economics in the coffee industry - University of Trieste), Marco Cremonese (Master Roaster Senior), Andrea Onelli (Barista Trainer and Roaster Junior), Graziano Chessa (Barista Trainer Senior).

Umami Coffee Camp format is highly professional even though taking place in a friendly and casual environment. The participants have the opportunity to create and participate in a permanent training workshop, with the participation of coffee experts and coffee lovers, working a very pleasant environment. Participants attend frontal lectures while attending the fieldwork sessions on the training modules chosen. The classes are followed by a teacher / tutor - Authorized SCAE Trainer (AST) expert of the individual modules of the CDS, with the aid of presentations, practical insights and bibliographic sessions.

Umami Coffee Camp HONDURAS special edition 2016/2017 brings the Coffee Diploma System formation to coffee plantations offering a parallel educational path that allows participants to see first hand the work of the coffee farmers: plantation management, picking, pulping, natural and wet processing with fermentation, drying and the selection of defects.



[www.mycapucascoffee.coop](http://www.mycapucascoffee.coop)



### PROGRAM

- 1<sup>st</sup> Day:** Departure and night in Atlanta
- 2<sup>nd</sup> Day:** Arrival in San Pedro Sula
- 3<sup>rd</sup> Day:** Visit to coffee plantations and picking / CDS\* coffee courses Roasting, Green, Sensory, Barista skills
- 4<sup>th</sup> Day:** Visit to Coffee Nursery / cupping / CDS coffee courses Roasting, Green, Sensory, Barista skills
- 5<sup>th</sup> Day:** Visit to Beneficio Santa Rosa and green coffee purchase / cupping. Transfer to Capucas
- 6<sup>th</sup> Day:** Pulping, coffee drying process, visit to Beneficio / CDS coffee courses Roasting, Green, Sensory, Barista skills
- 7<sup>th</sup> Day:** Visit to plantations / CDS coffee courses Roasting, Green, Sensory, Barista skills
- 8<sup>th</sup> Day:** CDS coffee courses Roasting, Green, Sensory, Barista skills
- 9<sup>th</sup> Day:** Canopy / CDS coffee courses Roasting, Green, Sensory, Barista skills
- 10<sup>th</sup> Day:** CDS coffee courses Roasting, Green, Sensory, Barista skills
- 11<sup>th</sup> Day:** Cupping / CDS coffee courses Roasting, Green, Sensory, Barista skills
- 12<sup>th</sup> Day:** Free Day
- 13<sup>th</sup> Day:** Cupping and visit to Celaque National Park, UNESCO Heritage
- 14<sup>th</sup> Day:** Transfer to San Pedro Sula

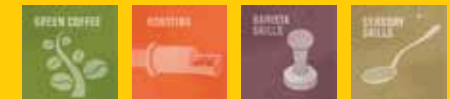
\* CDS: Coffee Diploma System of SCAE

### Training Staff:



PhD Andrej Godina  
Marco Cremonese  
Andrea Matarangolo

### CDS Modules:



### Price: 3.500 Euros + VAT

Incl. flight, medical insurance, logistic in Honduras, Board and lodging fees (CDS module certifications and SCAE registration fees are not included in the price). Further information and booking at [info@umamiarea.com](mailto:info@umamiarea.com)

