



**vmami** AREA

**E** S P R E S S O  
C O F F E E  
E D U C A T I O N

W W W . U M A M I A R E A . C O M



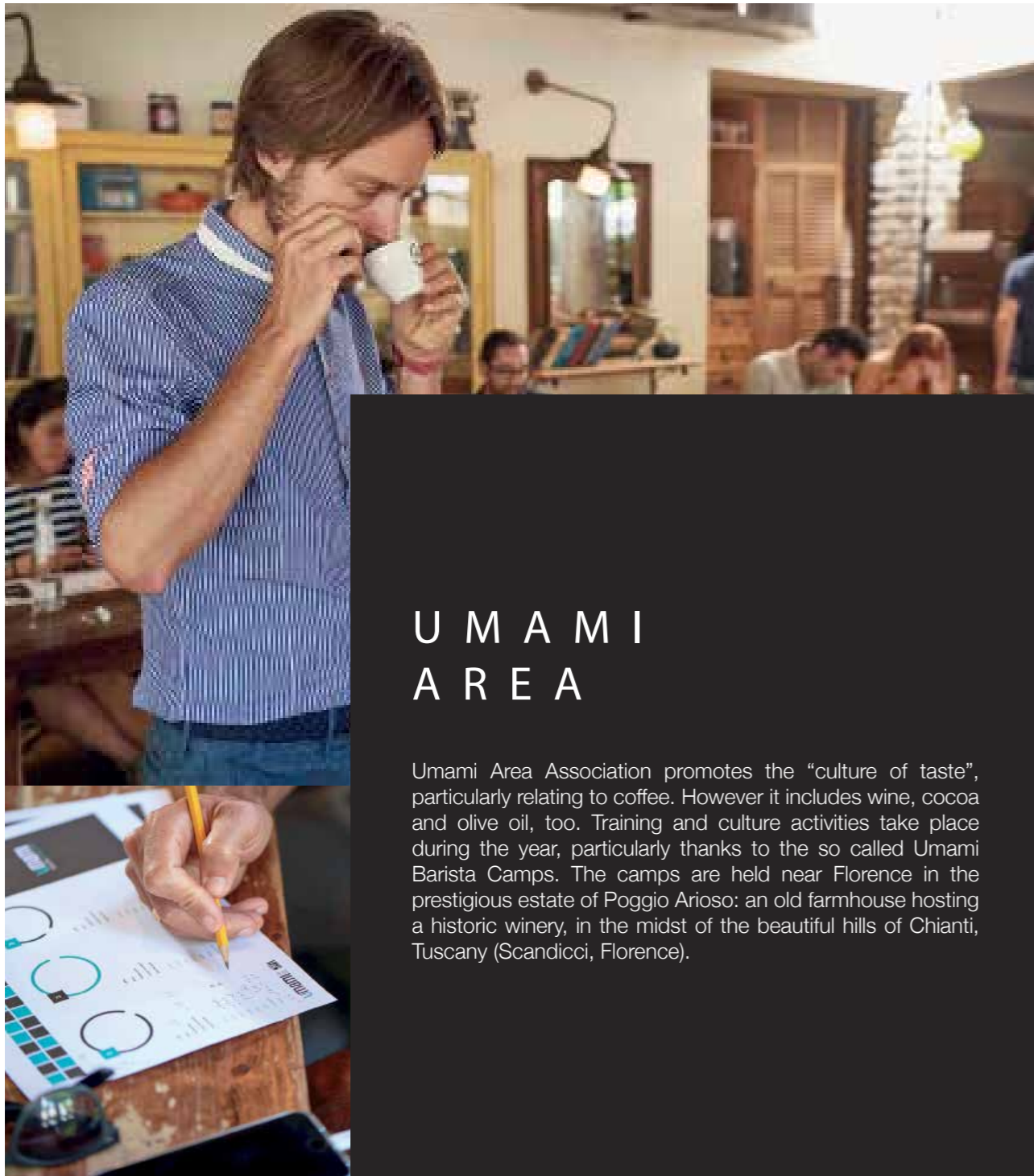
1200 450  
94,3°C  
one 25°  
AL NATURALE  
AL NATURALE

Caffe  
Dose  
Temperatura  
Tempo estrazione  
Peso bevanda

Crema

vmami  
STA CAMP

P R E S E N T A T I O N



# UMAMI AREA

Umami Area Association promotes the “culture of taste”, particularly relating to coffee. However it includes wine, cocoa and olive oil, too. Training and culture activities take place during the year, particularly thanks to the so called Umami Barista Camps. The camps are held near Florence in the prestigious estate of Poggio Ariosso: an old farmhouse hosting a historic winery, in the midst of the beautiful hills of Chianti, Tuscany (Scandicci, Florence).

## CONSTITUTION

Piazza della Repubblica in Florence, hosted the first Pausa Caffè Festival, in 2015. In this occasion, Umami Area Association was founded. The founding members are Andrej Godina, Francesco Sanapo, Andrea Matarangolo, Simone Guidi, Marco Cremonese and Alessandro Staderini, brought together by the wish to spread a high quality coffee and taste culture. In this occasion the official statute was born.

**Here Umami Area was born.**

## THE FIFTH TASTE: UMAMI

Umami is one of the five fundamental tastes perceived by the receptive cells of the human oral cavity. It has been discovered in 1920, by a team of researchers studying the taste of algae. In Japanese it translates into “savoury” and it refers to the taste of glutamate. Umami has been identified as fundamental taste in 1908.

## WHO WE ARE

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**Umami Area** as “concept and vision” was born in 2012. Andrej Godina, moving to Tuscany gets to know Francesco Sanapo, with whom he starts activities and events aiming at the spreading of high coffee quality in Italy. This process concretely translates into the **Umami Barista Camps**: formation and training courses for coffee sector workers, based on the modules of the SCA (Specialty Coffee Association) Coffee Skills Program.

Umami Area developed in time the best coffee knowledge that speaks about specialty coffee and the real Italian espresso culture. Andrej Godina has a PhD in Science, Technology and

Economy in the coffee Industry with a thesis on the espresso coffee sensory analysis. All the topics related to the espresso cup chain were studied together with the most important international coffee experts giving the opportunity to train on all the espresso brewing parameters. Coffee roasting, together with the green beans selection and the espresso percolation into the espresso coffee machine are the most important topics that Umami Area trainers will teach you during our courses.

Come with us into the Italian espresso coffee chain to discover all the espresso secrets that makes the espresso blend something magic.



**vmami** BARISTA

**T** R A I N I N G



# Umami

## CAMPUS

Umami BARISTA CAMP   Umami COFFEE CAMP   Umami ROASTING CAMP   Umami OLIVE OIL CAMP

Umami COCOA CAMP   Umami TRAINERS CAMP   Umami TEAM BUILDING CAMP

The UMAMI training format is inspired by university campuses, where brilliant youth gather and share quality time not only devoted to study, led by outstanding international professors, but also to leisure time, mutual knowing, culture and experience sharing.

Join the international coffee education with Umami Area Honduras in Las Capucas. Thus, Umami Camp is a high professional offer, taking place in a familiar and informal environment, with the chance to create and take part to a permanent training lab with coffee lovers and coffee experts.



### SCA

The Specialty Coffee Association is the most important sector association, promoting high quality coffee culture.

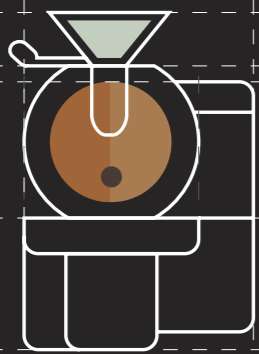


### COFFEE SKILLS PROGRAM

SCA Coffee Skills Program is the most complete coffee educational path on the international coffee market. If you are a barista or roaster and you desire to upgrade your knowledge; if you wish to become a roaster or a green coffee trader; if you dream to improve your coffee sensory analysis skills or you simply want to learn how to prepare a cup of coffee with different brewing methods, Coffee Skills Program offers you specific modules!

# ESPRESSO TRAINING FOR SPECIALTY

Several topics regarding Italian espresso culture are developed by Umami Area international coffee experts.



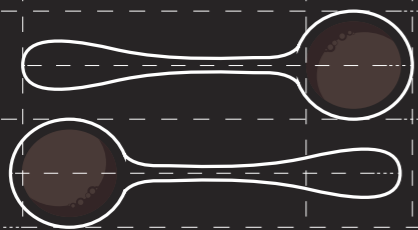
## COURSES ROASTING

Roasting for ESPRESSO: definition of roasting process, chemical and physical changes of coffee, how to detect roasting temperature as a function of time, roasting process quality control, roasting for espresso and filter, degasification and packaging of roasted coffee.



## COURSES GREEN COFFEE

Green coffee beans for espresso: species and botanical varieties, how to plant coffee, different processing methods, transportation and stoking, green coffee defects identification, major producing countries of Arabica and Robusta, how to buy coffee for espresso and filter.



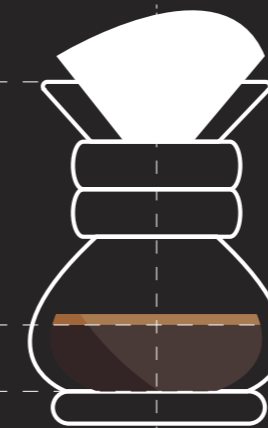
## COURSES SENSORY SKILLS

Sensory skills: cupping protocols by Specialty Coffee Association of America and Cup of Excellence cupping forms, cupping for ESPRESSO, sensory organs, coffee sensory analysis, espresso cupping form, espresso analysis, olfactory and tasting. Sensorial skills, tasting lab requirements.



## COURSES BARISTA SKILLS

Espresso preparation: history, espresso machine functioning, grinder machine, definition of espresso, grinding and plurimodal granulometry distribution, extraction parameters (dose, tamping, pre-infusion, water temperature, extraction time, pressure curve, cup dose), water softeners, maintenance of resin water softener. Cappuccino: water and its chemical properties, Milk, Milk Jug, Water, Steamer, filtration methods. Water: chemical composition, chemical characteristic measurement, filtration methods, the ideal water for Brazilian cupping, espresso and filter methods. Maintenance and equipment cleaning: how to clean the grinders, the filter machine and espresso machine.



## COURSES BREWING METHODS

Filter methods: right grinding, unimodal granulometry definition, filter machine, ideal time parameters, filter temperature and turbulence, water and beverage TDS measurement, SCAE Brewing Control Chart, brewing methods (Chemex, V60, French Press, Aeropress, Napoletana), ideal origins and characteristics of coffee for filter methods.

**At the end of the educational path, taken the exams, participants will be awarded as Coffee Experts. We provide coffee education on all the Coffee Skills Program modules.**





**vmami** BAR

**E**SPRESSO  
COFFEE WEEK



# ESPRESSO COFFEE WEEK

Umami Area will offer you a complete coffee education on the Italian espresso culture with a professional coffee knowledge and competence.

Milano is designed as one of the best places in Italy to train on espresso: during the coffee week you are going to learn all the most important topics on espresso in different locations.

Spazio Candiani - Dalla Corte

MUMAC - Museum of the espresso coffee machine

La Cimbali - Assago

Torrefazione Milani - Como

La Marzocco training center - Assago



## THE ESPRESSO METHOD

At the end of the training the participants will learn all about espresso, especially everything it's necessary to brew the beverage with consistency and quality. All the most important brewing parameters will be discussed as the water temperature and pressure, the grinding size distribution, dose, filter diameter, percolation time and beverage weight.

## MILANO

### DAY 1

#### MUMAC

the espresso coffee machine museum  
La Cimbali factory - <http://www.mumac.it>

#### Agenda:

9:30 – 12:00 theoretical and practical sessions

12:00-13:00 visit at La Cimbali factory

13:00-14:00 lunch time

14:00-15:00 visit at the MUMAC Museum and La Cimbali factory

15:00-18:00 theoretical and practical sessions

During the first day the course's topics would be:

Espresso history, the espresso coffee machine technological development, how Italians develop the brewing method, how to choose the single origin green beans for espresso, how

to taste espresso, espresso tasting card, an introduction to sensory analysis, how to define the sensory quality of the espresso, Italian espresso definition and regional espresso habits.

During the first day all the basic information regarding espresso methods and green bean selection will be developed:

- how to do quality control on green beans for espresso (roasting, tasting, evaluating the quality)
- how to choose the right green beans for espresso
- how to use the specific espresso tasting card
- how to brew the right espresso for quality control.

Aperitif time & dinner: free time

### DAY 2

#### Caffè Milani roastery

Como  
<http://www.caffemilani.it>

#### Agenda:

9:00 – 12:00 visit to Caffè Milani factory with theoretical and espresso practical sessions

13:00-14:30 lunch time

14:30-16:00 theoretical and practical sessions

Visit to the roastery plant in Como where to see the roasting facility, green coffee warehouse, quality control lab.

Return to Milano for dinner.

Ratanà Restaurant  
Via Gaetano del Castiglia 28  
<http://www.ratana.it/?lang=en>

During the third day the trainer will train on the following topics:

Espresso definition, coffee sensory analysis, how to define the brewing parameters, which grinder and which espresso machine to be chosen, water for espresso, sensory analysis on espresso coffee blends part 2.

During the day the participants will choose their own coffee blend recipes tasting it into the cup:

- choose the right espresso blend recipe
- how to run a coffee roastery for espresso
- how to evaluate the right espresso blend
- espresso blend tasting sessions

18:30 – 20:00 Olive oil tasting session with a short theoretical lesson on how to produce olive oil sensory analysis and practical sensory session with three different olive extra virgin oils (North, Central and South of Italy).

20:00 Dinner with a tasting menu with local milanese dishes. The dinner represents a journey of the senses evoking exciting flavours, at times unusual, tastes and textures, often obtained through the use of newly learned cooking techniques.

Euro 70,00 per person including the wine pairing with a selection of natural wines.





## ITALIAN ESPRESSO BLENDS

Italy is well known all over the world as the best place where the spresso blends can be created. Over a century of history and tradition make the Italian espresso knowledge the best all over the world. During the Italian espresso week all the topics related to the espresso blends will be touched:

- how to select the best green beans for espresso
  - how to develop the Italian roasting profile
  - how to blend different coffees to reach the best espresso
  - how to evaluate the sensory characteristics of the espresso
- Umami Area trainers will bring the participants into all the mentioned topics with theoretical lessons and practical workshops.



## ITALIAN FOOD AND WINE CULTURE

Italy is the best place where you can learn about food and wine pairing, enjoying the Italian Lifestyle. During the coffee week wine and olive oil tasting session will give an extra touch of sensory analysis training sessions to the coffee agenda bringing the participants into the real Italian food tradition.

## DAY 3

### La Marzocco Milano

<http://it.lamarzocco.com/it/milano-coffee-shops/uffici/>

#### Agenda:

9:00 – 12:30 theoretical and practical sessions  
12:30-14:00 lunch time  
14:00-17:00 theoretical and practical sessions

During the day the trainer will train on the following topics: how to process roasted coffee for espresso, cooling time, degassing phase, packaging, espresso parameter on the espresso coffee machine, sensory analysis, how to set up a quality control lab, sensory analysis on espresso coffee blends part 3.

During the last day the last workshops will be performed:

- choose the right espresso blend recipe

- espresso blend tasting sessions from the most significant Italian roasters

18:30 aperitif and dinner time:

Vino al Vino Restaurant

Via Gaspare Spontini 11

<http://www.enotecavinoalvino.it>

Wine tasting session with a short theoretical lesson on how to perform wine sensory analysis: colour, aroma, tastes, body and aftertaste.

Practical tasting session with a selection of different Italian wines, white and red, produced in North, Central and South of Italy.

20:00 Dinner with a tasting menu with recipes from local cuisine from south of Italy and a wine pairing of natural wines.

Euro 35,00 per person including the wine pairing with a selection of natural wines.

## DAY 4

### Spazio Candiani

Dalla Corte espresso coffee machine

Via Candiani 127 - Bovisa, Milano

#### Agenda:

9:00 – 13:00 theoretical and practical sessions  
12:00-14:30 lunch time  
14:30-18:00 theoretical and practical sessions

12:30 Lunch time - coffee menu with a selection of single origin coffees locally roasted.

Lavazza Flagship Store

Piazza S. Fedele, 2

<https://www.lavazza.it/it/chi-siamo/stores/flagshipstore.html>

filter and espresso, colour measuring methods, roasting pre-blended coffees, roasting single origin coffees and post blending activity, sensory analysis on espresso coffee blends part 1.

During the day the roasting process will be the main focus on the theoretical and practical workshops:

- roasting pre-blended coffee for espresso blends
- roasting single origins and post blending workshop
- espresso blends tasting sessions from the most significant Italian roasters

During the day the trainer will train about the following topics: coffee roasting process, roasting technology, coffee roasting profile for

At the end the participants can choose to achieve the Coffee Skills Program certifications with the written tests.



**Umami** area

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