

# Workshop Programme At-a-glance

## Day 1

### Title: Roasting and Journey of the Coffee Bean

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<b>09.30 am - 11.30 am</b>	<b>:</b>	<b>Opportunities for Micro-Roasting and Roasting Techniques on a 4kg Roaster and Sample Roaster (Quality Control)   M/s. Palini &amp; Alves Ltda.</b>
<b>11.45 am - 01.45 pm</b>	<b>:</b>	<b>Innovation in Roasting and Maintenance of Roasting Machines   M/s. Probat</b>
<b>02.45 pm - 04.45 pm</b>	<b>:</b>	<b>Roasting of Speciality Coffees to Educate Start-ups on Production Profile and Methods of Profile Roasting   M/s. Buhler</b> <u>Presenter:</u> Dr. Stefan Schenker Coffee Technology Expert, M/s. Buhler, Switzerland
<b>05.00 pm - 06.30 pm</b>	<b>:</b>	<b>Cold Brew - The use of New Age Technologies to extract flavours from Coffee   M/s. Kaapi Machines Pvt. Ltd., India / Italy</b> <u>Presenter:</u> Mr. Dean Vastardis, Co-Founder and CEO of BKON LLC.;

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## Day 2

### Title: Brewing the Beans with Taste, Flavour and Innovation

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<b>09.30 am - 11.00 am</b>	<b>:</b>	<b>Brewing Coffees to get the best uniformed extraction  M/s. Bunn O Matic</b> <u>Presenter:</u> Mr. Simon Green, European Technical Manger and SCA Coffee Trainer EMEA & India
<b>11.15 am - 12.45 pm</b>	<b>:</b>	<b>Journey from seed to cup: a barista's perspective   M/s. Astoria</b> <u>Presenter:</u> Mr. Michalis Dimitrakopoulos, Greek Speciality Coffee Roaster, The Underdog
<b>01.15 pm - 02.45 pm</b>	<b>:</b>	<b>Cold Brew Sensory Analysis   M/s. Brewing Gadgets, Dubai</b> Presenters: Ms. Julia Leach, President, Toddy LLC & Mr. Holger Lente, Director of Brand Development, Toddy LLC
<b>02.45 pm - 04.15 pm</b>	<b>:</b>	<b>Good Spirited Coffee   M/s. Brewing Gadgets, Dubai</b> <u>Presenter:</u> Mr. Tasos Delichristos, 2008 World Coffee in Good Spirits Champion and Founder of "The Underdog".
<b>04.30 pm - 06.00 pm</b>	<b>:</b>	<b>Around the World with a Toast and Bean  </b> <u>Presenter:</u> Mr. Diganta Chakraborty, Food writer & Food Blogger

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