

Workshop Programme At-a-glance



Day 1 | Saturday, September 5, 2020

Title: Roasting and Journey of the Coffee Bean

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

Day 2 | Sunday, September 6, 2020

Title: Brewing the Beans with Taste, Flavour and Innovation

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