

Wednesday 04 September 2019

Please make your own way to Matthew Algie Glasgow Roastery by 0900h.

- Lead Contact at Matthew Algie: Heather Thomson – 07500107586
- Free, on-Site parking is available

0900: Please report to the main reception at Matthew Algie for your full day Barista Experience, to include:

- Introductions and coffee
- What is Specialty coffee?
- A Coffee History
- Know your beans and the basics of roasting
- Matthew Algie - Roastery tour

1245-1330: A sandwich buffet lunch will be served.

- *Please advise us of any dietary requirements that you may have in advance of the event.*
- Cupping experience
- Roasting exercise: roast your very own coffee sample to take home!
- Importance of freshness
- Brewing basics
- Drinks menu
- Opportunity to take the SCA Introduction to coffee exam (counts as 10 points towards an SCA Diploma)

1700: End of Day 1.

Dinner at a local restaurant

- Taxis from Matthew Algie to the restaurant in Glasgow centre arranged by Matthew Algie
- *Please advise us of any dietary requirements that you may have in advance of the event.*

Short walk to Motel One, Glasgow (approx. 10-minutes)

Please check into Motel One, Glasgow.

- Details: 1-night accommodation. Please quote your name as reference when checking in
- Breakfast: Included
- Room Type: Double room, single occupancy
- Payment: Prepaid by TUCO – Included in your Development Day cost.

Overnight at Motel One, Glasgow.

Thursday 05 September 2019

Breakfast at Motel One, Glasgow

- Please check out of the hotel before you depart for Matthew Algie Glasgow Roastery

0830: Travel to Matthew Algie Glasgow Roastery

- Taxis pre-booked by TUCO Academy
- If you are travelling by car and do not require a taxi, please let TUCO Academy know in advance.

0900: Full day Barista Experience, to include:

- Brew your own coffees
- What Makes a great Lead Barista?
- Role and Responsibility
- Quality analysis
- Troubleshooting and solution
- Learning & Teaching styles

1245-1330: A sandwich buffet lunch will be served.

- *Please advise us of any dietary requirements that you may have in advance of the event.*
- Sustainability
 - o Introduction to sustainability and its importance in the coffee industry
 - o Overview of Matthew Algie's approach to sustainability
 - o Sustainable sourcing of coffee – benefits of combining certifications with supply chain relationships
- Perfecting Extraction
 - o Brew ratio
 - o Brewing variables
 - o Charting espresso
- Milk Master Class
 - o Steaming technique and troubleshooting
 - o Latte art Latte art throw-down

1700: End of Day 2 and End of the Barista Experience. Please make your own way home.

Additional Information:

What's Included?

Everything detailed on the itinerary is included in the cost of the development day. This includes 2 full days of barista training, 1-night bed and breakfast at Motel One Hotel, Glasgow on the evening of day 1, dinner at a local restaurant on the evening of day one, and the opportunity to take an exam with the SCA introduction to coffee certification during day 2 of the training.

Travel from Matthew Algie to a restaurant in Glasgow centre on the evening of day 1, plus travel from Motel One Hotel and Matthew Algie on day two, will be provided for delegates free of charge.

What's not included?

Please note that travel before or after the development day is not included. Therefore, delegates are required to make their own way to Matthew Algie on day one, and home at the end of the development day on day 2.

Timings and Logistics:

Day 1:

Delegates are required to make their own way to Matthew Algie Roastery on the morning of day 1. Travel to the restaurant and back to the hotel on day 1 will be provided by Matthew Algie, if required.

Day 2:

Taxis will be provided for delegates to Matthew Algie Roastery on the morning of day 2. Delegates are required to make their own way home after the course ends on day 2.

Meeting Points:

Each day, please report to the main reception at Matthew Algie for your full day Barista Experience.

Dress Code:

Business/Casual. (relating to a style of clothing that is less formal than traditional business wear but is still intended to give a professional and business impression). Please wear comfortable shoes.

Dietary/Access requirements:

Breakfast at Motel One, Lunch at Matthew Algie Glasgow Roastery and dinner at a local restaurant is included. If you have not done so already, please let TUACO Academy know of any dietary or access requirements that you may have, so that we can be sure to cater for you correctly throughout the event. Any requirements mentioned on your booking form have been taken into consideration.

Provisional Itinerary:

Please be advised that whilst every attempt to follow the itinerary exactly will be made by the Matthew Algie, in the case of external factors obliging any itinerary changes, delegates will be informed immediately of suitable alternative plans.

Motel One Accommodation:

You have 1-nights' accommodation at Motel One on Tuesday Wednesday 04 September 2019, included in your TUCO package.

Please quote your name and that you have been booked by TUCO as a group booking upon check in.

Should any delegates require additional accommodation before or after the development day takes place, additional nights at Motel One Hotel can be booked via TUCO Academy for a supplemented cost of £50.00 + VAT. To add additional nights to your booking, please email Academy@tuc.ac.uk.

Why should you attend?

A two-day course for Lead Baristas in which you'll get the opportunity to develop your leadership skills as well as the hands-on experience at the roaster - blending, roasting and cupping your own coffee and exploring different brewing methods. You'll learn about the coffee journey, from bean to cup, and you'll develop a better understanding of the variables that affect coffee taste and sensory perception. You'll also have the opportunity to take an exam with the SCA Introduction to Coffee certification, part of the SCA Coffee Skills programme, which would contribute 10 points towards an SCA diploma.

Aims of the Study Tour:

- Network with like-minded TUCO members and suppliers, developing new and exciting ideas to take back to your own institution which can enhance sales and reduce costs
- Learn what makes a great Lead Barista
- How to manage quality of your coffee products
- How to coach staff with learning & teaching styles
- Learn about brew ratios and variables
- Take an exam with the SCA introduction to coffee certification
- Learn to blend, roast and cup your own coffee
- Take part in a milk masterclass with latte art
- Explore different coffee brewing methods
- Understand the 'coffee journey'; from bean to cup

Who should attend?

Lead Baristas looking to develop their professional career in coffee.