

ROASTING

FREE SEMINARS AND PAID WORKSHOPS

SUNDAY, MARCH 3, 2019

8:00AM-8:50AM

- **WHAT COFFEE FARMERS WANT YOU TO KNOW | ROOM #1A22 **NEW!****
Presenter: Ivanov Castellanos & Angela Suarez, Café Tio Conejo
- **FSMA & THE COFFEE ROASTER ROOM #1A24**
Presenter: Todd Arnette, Academy of Coffee Excellence

8:30AM-10:00AM

- **INTRODUCTION TO CUPPING ROOM #1A02 | \$49.00**
Presenter: Dan Loughrey, Royal Coffee New York

8:55AM-10:00AM

- **SUPPLY CHAIN BASICS & BUYING GREEN COFFEE | ROOM #1A23 **NEW!****
Presenter: Meister, Café Imports

9:30AM-11:00AM

- **ROASTING SEMINAR (LIVE ROASTER) BOOTH #2366 | \$79.00**
Presenter: Dan Jolliff, US Roaster Corp & Robert Hensley, SpecialtyCoffee.Com

10:05AM-10:55AM

- **THE FUTURE OF COFFEE: BUILDING LONG-DISTANCE RELATIONSHIPS IN EMERGING ORIGINS | ROOM #1A23 **NEW!****
Presenter: Tymika Lawrence, Atlas Coffee

11:00AM-12:30PM

- **ASK THE EXPERTS: WOMEN IN ROASTING ROOM #1A24 **NEW!****
Presenter: Amaris Gutierrez-Ray, Joe Coffee Company; Cheryl Kingan; Candice Madison

12:30PM-2:00PM

- **STUMP THE ROASTER: A FOCUSED CONVERSATION ABOUT ROASTING COFFEE BOOTH #2278**
Presenter: Café Imports

MONDAY, MARCH 4, 2019

8:00AM-8:50AM

- **FROM GREEN BEANS TO ROASTING DREAMS ROOM #1A24**
Presenter: Dan Jolliff, Daniel Jolliff & Jesse Bowser, US Roaster Corp; Robert Hensley, SpecialtyCoffee.Com

8:30AM-10:00AM

- **COFFEE PROCESSING: TASTING THE FINAL CUP | ROOM #1A02 | \$49.00**
Presenter: Dan Loughrey, Royal Coffee New York

8:55AM-10:00AM

- **KEY COMPONENTS OF DIRECT TRADING: SOURCING, INTEGRITY & SUSTAINABILITY ROOM #1A24**
Presenter: Joseph Stazzone, Café Kreyol

9:30AM-11:00AM

- **ROASTING SEMINAR (LIVE ROASTER) BOOTH #2366 | \$79.00**
Presenter: Dan Jolliff, US Roaster Corp & Robert Hensley, SpecialtyCoffee.Com

2:00PM-2:15PM

- **COFFEE FILM: CAFÉ KREYOL | ROOM #1A21**
Presenter: Café Kreyol

2:00PM-4:00PM

- **INTRODUCTION TO TASTING CONCEPTS: UNDERSTANDING FLAVOR IN COFFEE ROOM #1A02 | \$49.00**
Presenter: Meister & Ari Fasanella, Café Imports

TUESDAY, MARCH 5, 2019

8:00AM-8:50AM

- **EFFECTIVE WAYS TO SELL INTO THE SINGLE SERVE MARKET | ROOM #1A22**
Presenter: Tim Widmer, IFillCup & Robert Hensley, SpecialtyCoffee.Com

8:30AM-10:00AM

- **INTRODUCTION TO CUPPING ROOM #1A02 | \$49.00**
Presenter: Dan Loughrey, Royal Coffee New York

9:30AM-11:00AM

- **ROASTING SEMINAR (LIVE ROASTER) BOOTH #2366 | \$79.00**
Presenter: Dan Jolliff, US Roaster Corp & Robert Hensley, SpecialtyCoffee.Com

10:05AM-10:55AM

- **RATE OF RISE & THE BALANCE BETWEEN ACIDITY & SWEETNESS ROOM #1A21 **NEW!****
Presenter: Todd Arnette, Academy of Coffee Excellence

11:00AM-1:00PM

- **ADVANCED TASTING CONCEPTS: COFFEE FLAVOR AND CALIBRATION ROOM #1A02 | \$49.00 **NEW!****
Presenter: Meister & Ari Fasanella, Café Imports

12:30PM-1:00PM

- **CAMPFIRE CAFÉ: IS ROASTING RIGHT FOR YOU? | BOOTH #2453 **NEW!****
Presenter: Gary & Sammy Meyer, Friedrichs Coffee