

The Coffee Quality Institute (CQI) has launched an innovative program, Q Processing, to certify three levels of coffee processing competencies. Through this program, CQI provides a highly scientific and technical approach to processing coffees that improves quality, discusses good practices, increases competitiveness, reduces risk, and creates a system that can be trusted throughout the supply chain.

### Program Goals

- 1 Develop core coffee processing competencies for different actors in the supply chain, including mill operators and managers.
- 2 Provide a scientific understanding of coffee processing to consistently improve quality and reduce risk.
- 3 Encourage students to find the best practices for their conditions based on a quality control system.
- 4 Supply knowledge and tools to improve daily work and increase competitiveness in the market.
- 5 Support the industry by expanding the CQI network of trusted, skilled professionals to become the standard for coffee processing.

### Impact

"Enhancements in coffee processing has potential to add value to coffee whilst minimizing risk on the mill. Despite the fact that processing should be the most economically feasible methods for producers to differentiate themselves in a competitive market, there is a lack of standardized technical and scientific programs developed to improve access to this knowledge. CQI believes this is an avenue to not only improve quality but also the lives of those who produce it. Q Processing is a system to train and certify coffee processing professionals - buyers will be confident that a Q Processing professional can deliver the highest quality coffee, before it even hits the cupping table."

**Dr Mario Fernandez, CQI Technical Director.**



## Q Processing Course Levels

1

### Generalist

A short course suitable for any coffee professional along the chain (from growers to baristas) willing to learn about the main processing methods, how they are carried out, and how they impact coffee chemistry and coffee flavor. This course aims to empower the consuming side of the coffee value chain to understand the language of, the basic biological principles of, and the intricacies and challenges of safely and consistently processing quality coffee. It involves lectures, group activities and cuppings. To be certified, attendees must pass a multiple-choice exam at the end of the course.

2

### Professional

A six-day course for coffee professionals working regularly with post-harvest processing, willing to deepen their theoretical knowledge about the main processing methods and technology, learn good practices, and have a hands-on experience with a quality control system for post-harvest processing. The course takes place in a producing country during the harvest season, and involves lectures, team activities, hands-on practical lessons, and cuppings. To be certified, attendees must pass 16 theoretical and practical tests.

3

### Expert

This program takes about a year to complete and involves three stages: (a) study the literature on processing, (b) attend a 6-day camp, where students discuss selected processing topics in depth, learn experimental methods and how cupping can direct process-optimization, take tests and design their project for the harvest season, and (c) carry-out a project in which the students will aim to impact the cup flavor in a deliberate way, experimenting with processing protocols. This level is slated to be introduced in 2019.