

# Bean to Cup: Coffee Ecology, Economics, Production, and Consumption

ECODEV (Ecology/Geography): 4 Credits

ISDSI Short Course

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<ul style="list-style-type: none"> <li>Orientation to Chiang Mai, City Tour, Temple Visits, Walking Street</li> </ul>	<ul style="list-style-type: none"> <li>Thai Language 1</li> <li>Course overview</li> <li>Cafe Field Study 1</li> </ul>	<ul style="list-style-type: none"> <li>Thai Language 2</li> <li>History, economics, globalization and coffee</li> </ul>	<ul style="list-style-type: none"> <li>Thai Language 3</li> <li>Coffee production overview</li> </ul>	<ul style="list-style-type: none"> <li>Coffee Agroecology, Sustainability, Farming</li> <li>Field Study: Coffee Farm</li> </ul>	Study Day / Rest Day	<ul style="list-style-type: none"> <li>Field Study / Service Project: Working alongside small holder coffee farmers planting coffee seedlings</li> </ul>
<ul style="list-style-type: none"> <li>Field Study / Service Project: Seedling planting. Discussion with coffee farmers</li> </ul>	Field Study / Service Project: Finish and return to Chiang Mai	<ul style="list-style-type: none"> <li>Cafe Field Study 2</li> <li>Coffee harvesting and post harvest processing</li> </ul>	<ul style="list-style-type: none"> <li>Coffee harvesting and post harvest processing</li> <li>Coffee grading activity</li> </ul>	<ul style="list-style-type: none"> <li>Sustainability in coffee production and consumption</li> </ul>	<ul style="list-style-type: none"> <li>International trade in coffee</li> <li>Wholesale Coffee Production Field Study 1</li> </ul>	<ul style="list-style-type: none"> <li>Global issues in coffee trade, fair trade</li> <li>Wholesale Coffee Production Field Study 2</li> </ul>
Study Day / Rest Day	<ul style="list-style-type: none"> <li>Introduction to Coffee Roasting, commercial and handcrafted</li> <li>Roasting Field Study</li> </ul>	<ul style="list-style-type: none"> <li>Coffee roasting: Varieties of roasting techniques and mistakes to avoid</li> </ul>	<ul style="list-style-type: none"> <li>Coffee sensory intensive: What do people mean when they talk about “earthy” or “nutty” coffee?</li> </ul>	<ul style="list-style-type: none"> <li>Coffee cupping: How beans, processing, and roasting interact to create specific flavors and quality</li> </ul>	<ul style="list-style-type: none"> <li>Coffee as a business: Large scale international and local coffee chains, small scale independent cafes</li> </ul>	<ul style="list-style-type: none"> <li>Field Study: Cafe Survey: Survey of independent, local and international cafes</li> </ul>
Study Day / Rest Day	<ul style="list-style-type: none"> <li>Coffee Capstone: Intensive study of all of the major techniques for preparing coffee.</li> </ul>	<ul style="list-style-type: none"> <li>Coffee Capstone: Brewing</li> </ul>	<ul style="list-style-type: none"> <li>Coffee Capstone: Brewing continued</li> </ul>	<ul style="list-style-type: none"> <li>Coffee Capstone: Espresso</li> </ul>	<ul style="list-style-type: none"> <li>Presentation preparation</li> </ul>	<ul style="list-style-type: none"> <li>Final presentations</li> <li>Course wrap up</li> <li>Final dinner</li> </ul>