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**COFFEE SCIENCE
AND EDUCATION
SUMMIT**

6.—7. FEB

ZHAW 2025

**WÄDENSWIL
SWITZERLAND**

EVENT SCHEDULE

Bridging Science and Education Along the Value Chain

Moderator: Andrew Tolley

DAY 1

Thursday, 6 Feb

08:15 / 08:35 / 08:45 Shuttle bus: Train Station Wädenswil -> Campus Reidbach

08:30 Registration and morning coffee

09:00 Welcoming note by ZHAW CEC and Partners

09:20 - 10:15 Keynote „From Science to Cup: A Global Journey Trough Modern Espresso Evolution“, André Eiermann

10:15 - 11:00 Lecture with tasting „Breeding for Improved Quality“, Dr. Veronica Belchior, World Coffee Research

11:00 - 11:30 Coffee Break

11:30 - 12:15 Lecture „Managing Business Risks for Producers and Roasters“, Dr. Raphael Studer, Algrano

12:15 - 13:45 Lunch

13:45 - 16:45 Workshops

16:50 - 17:30 Closing session and CAS in Coffee Excellence Award Ceremony

17:35 / 17:50 / 18:08 Shuttle bus: Campus Reidbach -> Train Station Wädenswil

19:00 Reception at Kraftwerk, Selnaustrasse 25, 8001 Zürich

DAY 2

Friday, 7 Feb

08:15 / 08:35 / 08:45	Shuttle bus: Train Station Wädenswil -> Campus Reidbach
08:30	Morning coffee
09:00 - 10:00	Keynote „The Social Life of Coffee: Including Social Science in Coffee Research“, Dr. Sabine Parrish, University of Aberdeen
10:00 - 10:45	Lecture with tasting „Flavour Profile Changes After Fermentation of Canephora Coffee“, Gloria Pedroza, Neumann Kaffee Gruppe, and Dr. Sebastian Opitz, ZHAW
10:45 - 11:10	Coffee break
11:10 - 11:50	Flash talks
11:50 - 12:20	Lecture „Brewing a Sustainable Future: Tackling Packaging Challenges and Embracing EU's PPWR Regulations“, Prof. Dr. Selçuk Yildirim, ZHAW
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12:20 - 13:30	Lunch
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13:30 - 16:30	Workshops
16:30 - 16:50	Closing session
16:50 / 17:08 / 17:20	Shuttle bus: Campus Reidbach -> Train Station Wädenswil

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COFFEE SCIENCE AND EDUCATION SUMMIT

**ZHAW Zurich University
of Applied Sciences**
Campus Reidbach
Einsiedlerstrasse 31
8820 Wädenswil
Switzerland



Event Organizer



Event Partners



WORKSHOPS

Workshop 1: Evaluating Research and Communicating Key Insights

Instructors:

Dr. Merrill van der Walt, Curriculum Manager, Coffee Quality Institute

Emma Sage, Director Education Resources, Coffee Quality Institute

Room: RT 503

There are so many scientific studies on coffee - how do we know which are good, bad, or ugly? Which papers should we trust? Which areas need more research? This workshop, led by CQI, will introduce the tools needed to evaluate research critically and to communicate core findings succinctly and effectively through a „3-Minute Thesis“ approach. We will discuss how to identify reliable sources, assess the credibility of scientific papers, and summarize key information for a targeted audience. Join us to enhance your scientific literacy and practice finding the right, relevant information for your business. By fostering these skills, we can ensure that business decisions are based on credible science that we can communicate well.

Workshop 2: A Research Engineering Approach to Coffee Roasting

Instructor: Dr. Mark Al-Shemmeri, R&D Technology Specialist, JDE Peet's

Room: RD 01.36 (Lab)

The workshop takes a research-driven approach to coffee roasting, exploring the journey from green to roasted coffee with a focus on heat transfer, particle motion, and physicochemical transformations. Participants will design experiments to gain predictive insights and implement them using a Roest sample roaster to explore a coffee's flavour space. Simplified modelling techniques are introduced, using data from the roasts to calibrate models and create predictive tools. The session concludes with a cupping, mapping the influence of time-temperature profiles on the coffee's key sensory attributes.

Workshop 3: Using and Understanding the SCA's Coffee Value Assessment

Instructor: Peter Giuliano, Executive Director, Coffee Science Foundation

Room: RT 505

In this workshop, participants will learn the science and theory of the Coffee Value Assessment, SCA's system of evaluating coffee quality. In addition, participants will use the system to evaluate coffees, learning to apply the Coffee Value Assessment to a variety of sensory evaluation tasks.

Workshop 4: Customizing your Water – Theory and Practice

Instructor: Dr. Marco Wellinger, Research Fellow and Lecturer,
ZHAW Coffee Excellence Center

Room: RC E0.11

In this workshop we will boil down water science into its core details: The most relevant technical issues, the sensory impact of water and how to treat or mixing your ideal water. Two practical parts of 40 min will be on:

1. Exploring the sensory effect of water using French presses with four waters. We will demonstrate the isolated and combined effects of total hardness, alkalinity as well as the ratio of Calcium to Magnesium.
2. A hands-on water treatment exercise using the custom setup in our coffee lab: reverse osmosis, decarbonizers and softeners from BWT, as well as a calculation and mixing technique for three waters; to empower you with maximum flexibility at minimal effort.

Workshop 5: The Chemistry of Coffee Aroma

Instructors:

Prof. Dr. Irene Chetschik, Head Research Group Food Chemistry

Dr. Samo Smrke, Research fellow and lecturer,
ZHAW Coffee Excellence Center

Room: RD O1.01 (Lab)

This workshop will be held in one of ZHAW's state-of-the-art labs, where you will join a group of 20 participants to explore the world of coffee aromas. Guided by two renowned scientists, you will analyze various coffee aromas in the lab and experience their differences through a hands-on session.