

Teaching Coffee Online

An Interactive Session

SCA Lectures WOC CPH / 28 June 2024









Session overview

- 1. Introduction and Input from CEC (10 min)
- 2. Individual Workshop Sessions: 4 Groups (30 min)
 - Challenges and peculiarities in teaching coffee online.
 - Useful and impractical tools for online coffee education.
 - The future of online coffee education.
 - Conveying sensory aspects in online learning.
- 3. Recap, questions, and outlook (20 min)





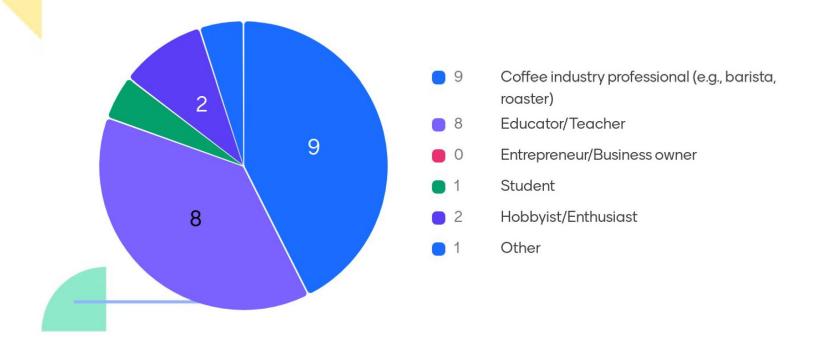


Mentimeter 1/3

Mentimeter

BACKGROUND

What is your background in relation to coffee?











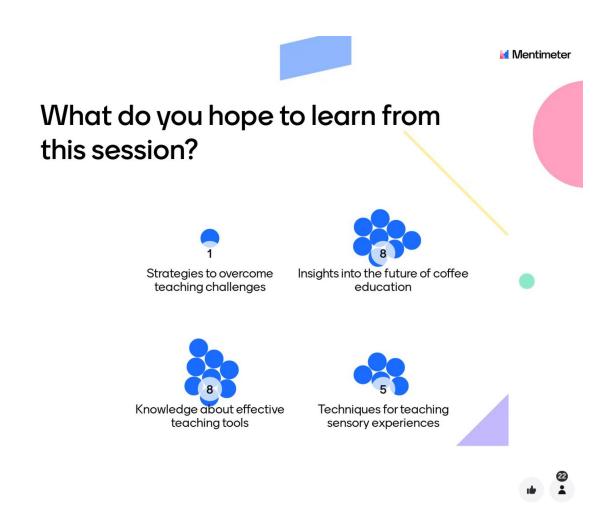
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EXPERIENCE What is your experience with online education? 15 10 6 Educator / trainer / Currently studying Completed an online Completed a skill-No experience with online studies teacher course (not skill-based) based online course





Mentimeter 3/3







Speakers



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Global Coffee
Expertise
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Gloria
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Online Learning
Specialist,
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Coffee
Professional,
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Castelberg
Head of
Continuing
Education in
Coffee at CEC
ZHAW



The Current Landscape

- Online Coffee education is evolving rapidly, driven by a growing global interest in (specialty) coffee and the convenience of digital learning.
- **Rise of online offers**: Range from short courses, webinars, online trainings, to advances certificates.
- **Provide**r: Barista Hustle, CKH, SCA, and others (NKG, CEC, small companies).
- **Topics**: Everything is covered, from latte art to scientific topics, all levels.
- Shift in Education: Informal online learning through podcasts, youtube, blogs, social media, etc. Active learning (participation, creation, reflection)







Individual Workshop Sessions (30 min)

1 Challenges and Peculiarities

Katrin Föhse

Global Coffee Expertise Training & Community Manager, Nestlé Nespresso S.A. 2
Useful &
Impractical
Tools

Martina Vaculikova

Online Learning Specialist, Program Coordinator CEC Future of Online Coffee Education

Sierra Yeo

Coffee Professional, Program Coordinator CEC 4 Conveying Sensory Aspects

Gloria Pedroza

Head of Quality, NKG Quality Service / Neumann Kaffee Gruppe





Group Discussions

View results on Miro-Board:

https://miro.com/app/board/uXjV K8OrD7o=/?share_link_id=69255 3459096



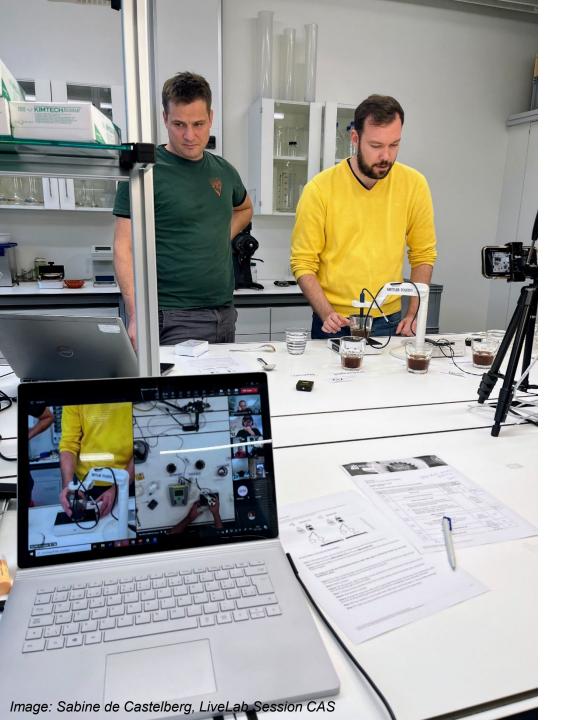


Recap, Questions & Outlook

(15 min)

- Group representatives share most important findings
- Each group 2-3 min







Final Thoughts

- Online coffee education is evolving rapidly, offering both challenges and opportunities.
- The concept of traditional education has changed, emphasizing active and participatory learning.
- Learning is (still) work: thus, educators can deliver experiences that enable engagement, retention, retrievment.
- By using new technologies and innovative approaches, we can enhance the learning experience and reach a broader audience.
- Avoid cognitive overload: Less is more.
- Keep in mind: Who is your customer what are their needs.





Online Learning Courses



CAS in Coffee Excellence // WBK Short Educational Courses (online) www.zhaw.ch/icbt/cas-coffee-excellence



Stay fit for Cupping (online) https://www.nkgquality.com/en/produkt-kategorie/stay-fit-for-cupping/



Nestlé Nespresso Employees Program: Coffee Expertise Learning Path and Coffee University Program (online)





References / Further Reading

Online Learning Design

- Clark, Donald. Learning Experience Design: How to Create Effective Learning That Works, Kogan Page, Limited, 2021.
- Podcast: The Future of Online Learning with Ease Learning CEO Laurie Pulido https://podcasters.spotify.com/pod/show/chelip/episodes/The-Future-of-Online-Learning-with-Ease-Learning-CEO-Laurie-Pulido-ehe1I3/a-a2qqj3h
- Richard E. Mayer & Roxana Moreno (2003) Nine Ways to Reduce Cognitive Load in Multimedia Learning, Educational Psychologist, 38:1, 43-52, DOI: 10.1207/S15326985EP3801_6

Coffee Knowledge (Book) edited by Britta Folmer (Nestlé Nespresso SA)

Folmer, Britta. The Craft and Science of Coffee. Academic Press, 2017.





Get in touch

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