



## COFFEE FARM TRAINING

### Nueva Segovia, Nicaragua - Harvest 2017 - 2018

*This course is for all those of you who are passionate about coffee and have always been curious about discovering more about the world of coffee in producing countries. The course has been specifically designed to give an in depth understanding of all the vital elements and operations producers perform before coffee is presented to you on the other end of the coffee chain, as a coffee professional or consumer.*

#### I. COURSE DESCRIPTION

##### 1. General Information

<b>Course name</b>	Coffee Farm Training
<b>Country &amp; Region</b>	Nueva Segovia, Nicaragua
<b>Facilities</b>	Workers conditions on a coffee farm
<b>Date</b>	feb 25 – march 2
<b>Instructor at the farm</b>	Roberto Castellanos (Agronomist & farmer)
<b>Methodology</b>	<b>Theory: Ex cathedra, Hands on: Learning-by-doing</b>

##### 2. [Course Overview](#)

The contents of this course were created to give a precise idea of everything that happens in origin countries before it is exported.

##### 3. [What to expect?](#)

To get a clear view of all the steps of agricultural & technical issues, rules & regulations, processing methods, quality control and to touch upon administrative structures that constitute the part of the supply chain there.

##### 4. [Sectors and target audience that may be served by the activity](#)

Everybody working in coffee in consuming countries: buyers, sales and marketing, logistics, quality control, roasters, baristas, in short everybody who wants to know more about coffee farming.

## II. COURSE LEARNING OBJECTIVES

### 1. General Objectives

Acquire a basic knowledge and understanding of the coffee growing chain. This includes understanding processing methods, quality and storage of the coffee crop (harvest, storage, product distribution), as well as the methodological steps necessary to trace the product throughout the whole chain to guarantee coffee at the highest quality possible.

Before the course starts we'll be sending some basic coffee literature and documentation for you to get acquainted with the vocabulary, how we talk about varieties and the basics on dry mill and wet mill in order for you to make the most out of this training and see the whole cycle before discussing and experiencing it piece by piece.

### 2. Specific Objectives

After completing the course each participant will be able to:

- Know about production techniques used to obtain specialty coffee.
- Understand the management of **Good Agriculture Practice** (GAP).
- Identify the concept of traceability, its relation to measurements to control quality and its relationship with the production site, as a result add value for coffee in their areas.
- Have in-depth knowledge of processing techniques and the risks involved.
- Integrate information in daily working life about events and steps that occur in producing and processing of coffee from its origin to consumption.

### 3. Facilities

The entire training take place in Nueva Segovia region, well known for producing the best coffees in Nicaragua (80% of the winners of Cup of Excellence belongs to this region).

You will live in a working coffee farm, located in Dipilto community of Nueva Segovia. This farm produces microlots using different process like natural, honey, fully washed coffee and experimental processing methods of different varieties like Caturra, Catuai, Maracaturra, Bourbon, Java, Marsellesa, Catimor, Geisha,...

### 4. Dates

Training will be available in **February 25. Sunday to Friday, 2. of March.**

Limited spots available. Minimum participants: 7, maximum of participants: 10

## 5. Course Program

COFFEE FARM TRAINING in Nueva Segovia, Nicaragua					
Course Program Breakdown					
Course Timing: 5 days	Monday	Tuesday	Wednesday	Thursday	Friday
1. Course Opening	Head to the farm Introduction of the course Introduction of staff on the farm Explanation of operating system (quality, social and environmental) Schedule of activities				
2. Plantation Management	Recognition of coffee varieties in the area	Seed selection Seed Management Nursery management Establishment of plantation Shade management			
3. Harvest Management			Materials used for the harvesting of cherries Selection of lots/ collection of cherries		
4. Wet Mill Management			Tour of facilities/equipment Reception of coffee at the wet mill Pulping Fermentation Washing & Classification Selection of coffee		
5. Collection Management			Guidelines for the correct harvesting of the coffee cherries Transportation of coffee cherries		
6. Dry Mill Management				Tour of the dry mill facilities Reception of coffee cherries Drying patios Dry milling machinery/warehouse Dry milling process from start to finish	
7. Roasting & Cupping				Analysis of roasted coffee	
8. Course Closing					Physical analysis of coffee Organoleptic analysis of coffee Course evaluation Closing round of questions & answers

## 6. Fee

Course fee is U\$ 1500.00. 40% of the total fee needs to be paid when confirming. Because of high fixed costs and long lead time this is noncancellable on the registrant's side. We reserve the right to cancel if our minimum participant level isn't reached 45 days before the course starts, in the event of cancellation the registrant will be offered a refund. Boca de Lobo is not responsible for airline tickets, hotels costs, other tickets or payments, or any similar fee penalties or related or unrelated losses, costs and/or expenses registrant may incur or have incurred as a result of any trip cancellations or changes.

Included: airport pick-up, all in country transportation needed for the training, room and board (= food incl.) during the course, course material, translator and your five days of instruction.

Not included: airfare ticket, travel and health insurance (which is strongly suggested) and personal expenses.

We recommend you arrive early Sunday to allow for transportation to the Dipilto region on Sunday as the course fee does not include hotel accommodation in Managua on Sunday if you arrive late.



## 7. A note on participation

In general, farm work can be repetitive and physically demanding (especially in a country where most farms are not mechanized). Farmers work in all weather conditions and you should be prepared to do the same.

Participants will live on the farm and all meals will be provided there. The accommodations are basic with the intent that you have an experience that is close to day to day life of Nicaraguans.

Nueva Segovia's area has not seen much tourism or had extensive interaction with foreigners. We invite participants into the community because we believe that there are many things we can learn from each other.

We work hard to build and maintain positive relationships with coffee community members and as a guest your actions directly impact our ability to do so. With this in mind please be come with an open, curious and friendly mindset.

This training is not about telling you which is the best method of production, it is about creating an opportunity for people who love coffee to generate debate, motivate and stimulate new ideas around different methods of responsible and sustainable production with as the end goal high quality coffee.

We look forward to sharing this with you!

For all your questions, please contact:

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Nueva Segovia

Nicaragua