

SATURDAY, SEPTEMBER 16TH

ROASTER EDUCATION ROOM – RM 213

- 9:30 – 10:00am:** **The Rise Of Micro-Roasting: Flexibility, Innovation,
And Freshness In Specialty Coffee**
Justin Bravo (Bellwether)
- 10:00 – 10:45am:** **The Art of the Blend**
Bob Arceneaux (Orleans Coffee)
- 11:00 – 11:45am:** **Green Coffee Demystified – From Flavor Potential to
Favorable Pricing, How Everything At Origin Impacts
Your Cup**
Chris Kornman (Royal Coffee)
- 12:00 – 1:00pm:** **Sensory Science, Coffee Assessment and Emergence:
A New Cupping Method For The Way We Taste**
Ian Fretheim (Café Imports)
- 1:00 – 1:45pm:** **The Future of Cold Brew and RTD**
Trey Malone (Northshore Specialty Coffee)
- 2:00 – 2:45pm:** **Understanding the Coffee Flavor Wheel (And How To Talk
About Coffee Flavors) – An Interactive Sensory Experience
and Discussion**
Chris Kornman (Royal Coffee)
- 3:00 – 3:45pm:** **Adventures In Roasting – Challenges To Growth For
Roasters**
Panel: Felton Jones - Moderator (PJs)