

FRIDAY, SEPTEMBER 15TH

ROASTER EDUCATION ROOM – RM 213

- 9:30 – 10:00am:** **Leveraging Technology To Access Direct Trade**
Brianna Dickey (Crop Conex)
- 10:00 – 10:30am:** **Navigating The Specialty Robusta Market: The Power Of First**
Mover Advantage In An Era of Climate Change
Miguel Gomez (University of Houston)
- 10:30 – 11:00am:** **Anatomy of Green Coffee Pricing**
Drew Cambre (ICC – New Orleans)
- 11:00 – 11:30am:** **Farming Innovations - Rust Resistance**
Eric Brenner (Texas A&M Coffee Center)
- 11:30 – 12:00pm:** **Carbon Conscious Coffee: A Colombian Case Study Of**
Regenerative Coffee Farming
Miles Grovenburg (Project Pijao)
- 12:00 – 12:45pm:** **A New World History & Geography of Arabica Coffee Cultivars**
Chris Kornman (Royal Coffee)
- 1:00 – 1:45pm:** **Transparency, Green Sourcing in 2023**
John Allen (Onyx)
- 2:00 – 2:30pm:** **2023 State of Specialty Coffee**
Noah Namowicz (Café Imports)
- 2:30 – 3:15pm:** **Coffee Is: A Plant**
Dylan Siemens (Café Imports)
- 3:15 – 4:00pm:** **The Power of Fermentation and the People’s Palate. How**
Innovations In Processing Impact Roaster and Consumer
Behavior
Chris Kornman (Royal Coffee)

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)

FRIDAY, SEPTEMBER 15TH

CAFÉ OWNER EDUCATION ROOM – RM 217

- 9:00 – 9:45am:** **2023 Drink Trends**
Ryan Divis (Monin)
- 10:00 – 10:30am:** **Developing a Barista Training Program For Your Coffeeshop**
Jake Leonti (F+B Therapy / Coffee Talk Magazine)
- 10:30 – 11:00am:** **Introducing The Turkish Method Into Coffeeshops**
Turgay Yildizli (Specialty Turkish Coffee)
- 11:00 – 11:45am:** **Avoiding Business Pitfalls**
Anna Gutierrez (Barista 22)
- 11:45 – 12:15pm:** **How To Launch An RTD Brand**
Trey Malone (Northshore Specialty Coffee)
- 12:30 – 1:00pm:** **Coffee Tech: The Problem Is Water. Now, What's The Question?**
Panel: Sean Price - Moderator (Seeds Coffee)
- 1:00 – 1:45pm:** **Cold Brew Extraction 101**
Trey Malone (Northshore Specialty Coffee)
- 1:45 – 2:30pm:** **Menu Development**
Anna Gutierrez (Barista 22)
- 2:30 – 3:00pm:** **Black History & Mixology**
Deniseea Taylor (Red Bull)
- 3:00 – 3:30pm:** **The Rise of Micro-Roasting: Flexibility, Innovation, and Freshness In Specialty Coffee**
Justin Bravo (Bellwether)
- 3:30 – 4:00pm:** **How To Run A Coffee Shop In A Small Town**
Preston Quillen (Bigbee Coffee)

SATURDAY, SEPTEMBER 16TH

CAFÉ OWNER EDUCATION ROOM – RM 217

- 9:00 – 9:30am:** **Take Your Café Beyond Coffee – Introducing Cocktails & Mocktails**
Rhiannon Enlil (Spirits Specialist)
- 9:30 – 10:00am:** **Leveraging Technology to Access Direct Trade**
Brianna Dickey (Crop Conex)
- 10:00 – 10:30am:** **Brewing Success: Navigating the Key Business Metrics for Coffeeshops**
Niko Philosophos (Dripos)
- 11:00 – 11:45am:** **411 on Signature Drinks**
Anna Gutierrez (Barista 22)
- 12:30 – 1:00pm:** **How To Run A Coffee Shop In A Small Town**
Preston Quillen (Bigbee Coffee)
- 1:00 – 1:30pm:** **Demystifying Caffeine**
Crystal Mireles / Dezi Abeyta (Red Bull)
- 2:00 – 2:45pm:** **Building an All Star Training Program**
Anna Gutierrez (Barista 22)
- 2:45 – 3:30pm:** **2023 Drink Trends**
Ryan Divis (Monin)
- 3:30 – 4:00pm:** **What’s In Your Cup? An Overview of U.S. Coffee Consumption and Consumer Preferences**
Vanessa Facenda (The Tea & Coffee Trade Journal)

FRIDAY, SEPTEMBER 15TH

COFFEE TALK ROOM – RM 219

- 10:00 – 10:30am:** **Black History & Mixology**
Deniseea Taylor (Red Bull)
- 10:30 – 11:00am:** **Intro To Milk and Non-Dairy**
Curtis Crimiel and Anna Gentsch (Chobani)
- 11:00 – 11:30am:** **Rose Nicaud: 18th-19th Century NOLA Coffee Vendors**
Zella Palmer (Dillard University)
- 11:30 – 12:00pm:** **Women In Coffee**
Suzanne Stone (Author of New Orleans Coffee: A Rich History)
- 12:00 – 12:30pm:** **The Story of Café Brulot**
Sue Strachan (Author – The Café Brulot)
- 12:30 – 1:00pm:** **Ethiopian Coffee Blessing**
Prince Lobo (Addis NOLA Ethiopian Restaurant)
- 1:00 – 2:00pm:** **Uncommon Grounds: Inclusion Discussion Panel**
Keith Hawkins (Color of Coffee Collective)
- 2:00 – 2:30pm:** **An Introduction To Coffee Cocktails At Home**
Rhiannon Enlil (Spirits Specialist)
- 3:00 – 3:45pm:** **Tea 101**
Kristen Lorenz (The Spice & Tea Exchange)

SATURDAY, SEPTEMBER 16th

COFFEE TALK ROOM – RM 219

- 9:00 – 9:30am:** NOLA Coffeeshop Conversations
Elizabeth Pearce (Drink & Learn)
- 9:30 – 10:00am:** Brewing The Cezve / Ibrik Method (Turkish Coffee)
Turgay Yildizli (Specialty Turkish Coffee)
- 10:00 – 10:30am:** How To Pair Great Coffee With A Great Meal
Liz Williams (Southern Food and Beverage Museum)
- 11:00 – 11:45am:** Dialing Into Your Coffee Preferences and Exploring The
Versatility of Coffee
Melissa Dixon (La Marzocco)
- 12:00 – 12:30pm:** The Story of Café Brulot
Sue Strachan (Author – The Café Brulot)
- 12:30 – 1:00pm:** Ethiopian Coffee Blessing
Prince Lobo (Addis NOLA Ethiopian Restaurant)
- 1:30 – 2:00pm:** Home Roasting 101
Catherine Mansell (Current Crop Roasting Shop)
- 3:00 – 3:30pm:** History In A Cup – A New Orleans Coffee History
Liz Williams (Southern Food & Beverage Museum)
- 3:30 – 4:00pm:** Mental Health & Coffee
Rene Rosenthal (Rebirth Coffee)

FRIDAY, SEPTEMBER 15TH

BARISTA ROOM – RM 214

- 9:00 – 9:30pm:** Coffee Tech: Coffee Shop Basics For Baristas
Panel: Sean Price - Moderator (Seeds Coffee)
- 10:00 – 10:45am:** Training For Competitions
Andrea Allen (Onyx)
- 11:00 – 11:45am:** Intro To Varietals
Catherine Mansell (Current Crop Roasting Shop) /
Carl Walker (Walker Coffee Trading)
- 12:00 – 12:45pm:** Train The Trainer
Ryan Bledsoe (Frothy Monkey)
- 1:00 – 1:45pm:** Never Settle For Good Enough – The Importance
of Great Customer Service
Andrea Allen (Onyx)
- 2:00 – 2:30pm:** Becoming A Third Place: Crafting An Excellent
Guest Experience
Devin Masters & Logan Torrance (Luma Coffee)
- 2:30 – 3:00pm:** A Brewing Method Comparison: Aeropress vs Chemex
Jeff Huey (Seeds Coffee)
- 3:00 – 3:45pm:** Ask A Bartender
Panel: Rhiannon Enlil – Moderator (Spirits Specialist)

SATURDAY, SEPTEMBER 16TH

BARISTA ROOM – RM 214

- 9:00 – 9:30am:** **How To Handle Getting Slammed**
 Alexis Reyes (Mojo Coffeehouse)
- 10:00 – 10:45am:** **Train The Trainer**
 Ryan Bledsoe (Frothy Monkey)
- 12:00 – 12:30pm:** **Becoming A Third Place: Crafting An Excellent**
 Guest Experience
 Devin Masters & Logan Torrance (Luma Coffee)
- 12:30 – 1:00pm:** **Careers In Coffee**
 Lauren Fink (Cherry Coffee)
- 1:00 – 1:45pm:** **Finding Balance**
 Brianna Berry (Talk Coffee To Me)
- 2:00 – 2:45pm:** **How To Taste Coffee**
 Jake Leonti (Coffee Talk Magazine)