

BARISTA ROOM (# 283)

	FRIDAY 9/27	SATURDAY 9/28
9 am	Room/speaker set up time	Room/speaker set up time
10am	Intro to Barista Skills Kirk Knipmeyer, Orleans Coffee (45 min)	Basic Coffee Tech for Baristas Jacob McManus, Good Ground Services (45 min)
11am	Intro to Coffee Varietals Catherine Mansell, Current Crop (45 min)	AeroPress On Bar Fernando Hernandez, AeroPress (45 min)
Noon	Becoming a Third Place (customer service) Devin Masters & Logan Torrance Luma Coffee Roasters (30 min)	Take Your Café Beyond Coffee (Introducing Cocktails & Mocktails) Rhiannon Enlil (30 min)
1pm	Basic Coffee Tech for Baristas Jacob McManus, Good Ground Services (45 min)	Becoming a Third Place (customer service) Devin Masters & Logan Torrance Luma Coffee Roasters (30 min)
2pm	Intro to Turkish Coffee / Coffee Shops Turgay Yildizli, Specialty Turkish Coffee (45 min)	Intro to Barista Skills Kirk Knipmeyer, Orleans Coffee (45 min)
3pm	Never Settle for Good Enough (cust service) Andrea Allen, Onyx Coffee Lab (45 min)	Primer on Specialty Tea Vanessa Facenda, Editor - Tea & Coffee Trade Journal (45 min)

NOTES: Education Program Manager is Rhiannon Enlil

Speaker Ready Desk is in 2nd Floor lobby near escalators. Same area as classrooms.

CAFE OWNER ROOM (# 284)

	FRIDAY 9/27	SATURDAY 9/28
9 am	Room/speaker set up time Starts at 9:45	Room/speaker set up time Starts at 9:45
10am	Beyond the Tactics: Crafting the Path to Long-Term Wins / J.Ritter & L.Workman (Thrive Performance Coaching) (35 min) <hr/> 10:30 Coffee Tech – The Problem is Your Water / Elizabeth Carson, Perfect Shot Espresso (30 min)	2024 Tax Strategy for Coffee Shops AW Vanguard Team / CT (30 min) <hr/> 10:30 Beyond the Tactics: Crafting the Path to Long-Term Wins / J.Ritter & L.Workman (Thrive Performance Coaching) (35 min)
11am	11:05 AeroPress On Bar Fernando Hernandez, AeroPress (45 min)	Menu Development – new drink trends Lotus Lifestyle Team (45 min)
Noon	2024 Tax Strategy for Coffee Shops AW Vanguard Team / CT (30 min) 12:30 Small Business Best Practices Preston Quillen, Bigbee Coffee (30 min)	Tech Solutions for Coffee Shop Owners Perfect Shot Espresso and Good Ground Services (45 min)
1pm	Menu Development – new drink trends Lotus Lifestyle Team (45 min)	Small Business Best Practices <u>Preston Quillen, Bigbee Coffee (30 min)</u> 1:30 Coffee Tech – The Problem is Your Water / Perfect Shot Espresso (30 min)
2pm	Discussion Panel: (55 min) The Future of Cold Brew and RTD Trey Malone, moderator (4 speakers) - Bob Arceneaux, Orleans Coffee - Tom Oliver, Coffee Science - Fred Peer, NO Brew - Matt Saurage, Jr, Community Coffee	2:05 Discussion Panel: (55 min) Future of Cold Brew and RTD Trey Malone, moderator (4 speakers) - Bob Arceneaux, Orleans Coffee - Tom Oliver, Coffee Science - Fred Peer, NO Brew - Matt Saurage, Jr, Community Coffee
3pm	3:15 Tech Solutions for Coffee Shop Owners / Perfect Shot Espresso and Good Ground Services (45 min)	3:15 Trash Traceability with Hey! Café Tommy LeBlanc, Hey! Café Jourdan Bazley, Love Your City (45 min)

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ROASTER ROOM (# 285)

	FRIDAY 9/27	SATURDAY 9/28
9 am	Room/speaker set up time	Room/speaker set up time
10am	How to Move from Small Roaster to Large Roaster / Tommy Faulk (1:15)	Coffee Sensory Session: Intro to Coffee Flavor Wheel Ashlee Voss, PJs (55 min)
11am	<i>(need 15 min to finish 10am session)</i> _____. 11:15 Anatomy of Green Coffee Pricing Drew Cambre, ICC (30 min)	11:05-11:35 Anatomy of Green Coffee Pricing Drew Cambre, ICC (30 min)
Noon	Brewing with a Purpose Tom Oliver, Coffee Science (55 min)	Discussion Panel: Best Practices in Spot Buying Coffee Tommy Faulk, moderator (55 min) - Robert Akin, Northshore Coffee - Dominick Blanda, City Roots - Drew Cambre, ICC - Tom Oliver, Coffee Science
1pm	Discussion Panel: Best Practices in Spot Buying Coffee Tommy Faulk, moderator (55 min) - Robert Akin, Northshore Coffee - Dominick Blanda, City Roots - Drew Cambre, ICC - Tom Oliver, Coffee Science	Brewing with a Purpose Tom Oliver, Coffee Science (55 min)
2pm	Coffee Sensory Session: Intro to Coffee Flavor Wheel Ashlee Voss, PJs (55 min)	How to Move from Small Roaster to Large Roaster / Tommy Faulk (1:15)
3pm	Cold Brew Extraction Trey Malone, Northshore Coffee (45 min)	Discussion Panel: Adventures in Roasting / Lessons from our past All Star Cast of NOLA Roasters (45 min)

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COFFEE TALK ROOM (# 288)

	FRIDAY 9/27	SATURDAY 9/28
9 am	Room/speaker set up time	Room/speaker set up time
10am	Intro to Milk and Non-Dairy Speaker is TBD (45 min)	Brewing the Cezve Ibrik Method Turgay Yildizli, Specialty Turkish Coffee (45 min)
11am	Introduction to Coffee Cocktails At Home Rhiannon Enlil (30 min)	11:00 How to pair coffee-food/meals <u>Liz Williams, SoFAB (30 min)</u> 11:30 The Café Brulot Story Sue Strachan, author (30 min)
Noon	_____ 12:30 Brief History of Women in NOLA Coffee / Suzanne Stone, Author (30 min)	Home Roasting for Consumers Catherine Mansell, Current Crop (45 min)
1pm	Panel Discussion: Women Leadership in NOLA Coffee Industry (6 speakers/ 55min) - Janet Colley, Dupuy Storage - Amanda Coates, PortNOLA - Ashlee Voss, PJs - Catherine Mansell, Current Crop	Intro to Cold Brew and Cold Coffee Trey Malone, Northshore Coffee (45 min)
2pm	The Rose Nicaud Story (NOLA Coffee History) by Historic NO Collection	Introduction to Coffee Cocktails At Home Rhiannon Enlil (30 min)
3pm		DOCUMENTARY – New Orleans edition of “Coffee the International Language” series. Trey Malone will host.

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