



## Module Equipment List for Training Venues

Equipment	Foundation / Intermediate	Professional	Shipping from US	Shipping from UK
1 Cupping Grind Grinder per 6 students	✓	✓		
Hot water supply with ability to heat 13 litres water per 6 students simultaneously at a stable temperature of 195°F - 205°F (90°C - 96°C). If kettles used there must be 1 x digital thermometer per kettle to measure water temperature. If boilers are used, they must have a temperature readout  Lab must produce water that meets SCA specifications for water quality cupping – TDS range 75 – 250ppm and free from taints or odours	✓	✓		
1 Total Moisture Meter per 6 students (Maximum tolerance of +/-0.5%)	✓	✓	<a href="#">Buy Now</a>	<a href="#">Option 1</a> <a href="#">Option 2</a>
Density meter or graduated cylinder and scale	✓	✓		
Sizing screens (Recommended screens 10 to 20 – 1 set per 6 students)	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
SCA Washed Arabica Defect Handbooks (1 per student)	✓	✓	<a href="#">Book Digital</a>	<a href="#">Book Digital</a>
Green coffee grading mats or non-reflective black card (Recommended A1 size) – 59-61cm x 59-61cm (23-24in x 23-24in)	✓	✓	<a href="#">Buy Now</a>	
Green coffee sample trays (minimum 30 recommended per 6 students)	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
Cupping bowls (minimum 35 per 6 students)	✓	✓	<a href="#">6-pack</a>	
Cupping Spoons (2 per student)	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
Scales (0.1g x 500g – 3 per 6 students)	✓			<a href="#">Option 1</a> <a href="#">Option 2</a>
Thermometer for checking hot water temperature	✓	✓	<a href="#">Buy Now</a>	
SCA Flavor Wheel	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
Sample roaster	✓	✓		
Roast color analyzer / SCA Agtron Roast Color Kit	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
Graduated cylinder – 1L and 250ml (35oz and 9oz)	✓	✓		
5ml syringe	✓	✓		

6 x 1L (35oz) vessels	✓	✓		
SCA Washed Arabica Coffee Grading Form	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
SCA cupping forms	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
Bags or containers for green and roasted samples	✓	✓		
<b>Cupping Space</b>				
Cupping Table – minimum 2ft wide x 5ft long (0.609m x 1.524m) per 6 students	✓	✓		
Recommended High spectrum daylight light (96CRI 5000-6500k) & 1200 lux for roasting/green grading	✓	✓		
Blackout blinds and red light (optional)	✓	✓		
Stopwatches (1 per cupping table)	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
Odour free with temperature 18°C to 26°C (64°F to 79°F) and <85% RH	✓	✓		
<b>Teaching Space</b>				
Flipchart or whiteboard	✓	✓		
Clipboards (1 per student)	✓	✓		
Projector or TV for presentation	✓	✓		
Calculator (1 per student)	✓	✓		
Student Desk separate from cupping table – (1 x 2m per 2 students)	✓	✓		