Appendix A: Key Terminology

English Term	Description*
Acidity	Acidity is a basic taste perception that is triggered by certain organic acids, such as citric acid. In coffee, it is a positive, desirable trait when it enhances the overall flavor profile and provides a bright, pleasing taste on the tongue. Note that there are also negative/undesirable aspects to acidity, such as flat, sharp, or over-ferment sour tastes.
Aftertaste	Aftertaste can be described as the lingering flavor and mouthfeel after swallowing or spitting.
Aroma	Aroma is the scent perceived or sensations created when the volatile compounds from brewed coffee are released and inhaled through the nose.
Astringent	An aftertaste sensation consistent with a dry feeling in the mouth, undesirable in coffee.
Attribute	An attribute is a descriptor within a number of defined categories of sensation that are analyzed and rated when cupping and evaluating coffee; including flavor, aftertaste, acidity, and body.
Balance	Balance is the pleasing combination of multiple attributes in relation to each other.
Basic Tastes	The five basic tastes of sweet, sour, bitter, salty and umami.
Body	Body is the tactile feeling of the liquid in the mouth, especially as perceived between the tongue and roof of the mouth.
Break	The break refers to the action of disrupting the layer of coffee grounds (crust) that forms at the top of a cupping bowl during the brew, and then the aromatic assessment during this action.
Clean	In the SCA Cupping Protocol, clean refers to the coffee being free from flavor taints or faults.
Crust	The crust is the layer of wet coffee grounds that forms on the top of the brew surface immediately after brewing. This crust is broken to evaluate the coffee aroma.
Cupping	Cupping is an industry-based methodology for determining the quality level of coffee by assessing various coffee attributes. These include olfactory characteristics, flavor, acidity, body, and consistency.
Cupping Glasses/ Bowls	Cupping bowls/glasses are industry specific vessels used in the coffee-cupping methodology. There are specific standards for the shape, volume and material of these vessels listed for different protocols, including the SCA Cupping Protocol.
Cupping Grind	The standard cupping grind for the SCA Cupping Protocol is coarser than filter grind with 70% to 75% passing through a 850mµ or US Size 20 sieve. The coarseness of the grind may vary with other methodologies.
Cupping Roast	The cupping roast is a specified and standard set of parameters when roasting coffee for a specific cupping protocol. There are standard parameters for cupping roasts included in the SCA Cupping Protocol. Standards may vary for other protocols.
Descriptive Test	A descriptive test is a sensory test that identifies what the differences are between samples.

Discrimination Test	A discrimination test is a sensory test that identifies whether there is a difference (or not) between different samples.
Flavor	Flavor is the evocation of perceived descriptors when the coffee is tasted, generated by a combination of olfactory and gustatory sensations.
Fragrance	Fragrance is the sensation of the gases released from roasted and ground coffee beans prior to brewing, as the aromatic compounds are inhaled through the nose by sniffing.
Gustation	Gustation is the detection of stimuli dissolved in water, oil, or saliva, by the taste buds, that is, the act of tasting.
In/Out Test	The In/Out Test compares a sample to an established standard, resulting in the samples being the same, different or extremely different. This is also known as Pass/Fail or Difference From Control test.
Mouthfeel	Mouthfeel is the tactile sense derived from physical sensations in the mouth during and after ingestion.
Olfaction	Olfaction is the sense of smell allowing the perception of aroma, fragrance, scents in gas / air using the nose.
P-Value	When you perform a hypothesis test in statistics, a p-value, or calculated probability, helps you determine the significance of your results. It falls within a scale of 0-1.
Sensory Panel	A sensory panel is a trained, calibrated group that can objectively describe differences between samples.
Triangle Test	A triangle test is a discrimination test method of differentiating the odd/different sample amongst at least three samples. This is also known as triangulation.
Triad	The individual set of three samples used in a triangulation test.

*References for these terms are listed within the context of the curriculum.

Appendix B: Activity Preparation Guide

Activity Code	Preparation Guide
2.02.04 **Five Basic Tastes**	Prepare and present solutions using the instructions for the Sensory Skills Intermediate Practical Exam.
2.02.05 **Common Mouthfeel Sensations**	Prepare references for Mouth Drying, Thickness, Metallic and Oily according to the "Mouthfeel" section of the WCR Sensory Lexicon.
2.02.07 **Positive & Negative Aromas**	Using either the Le Nez du Cafe aroma kit or the Scentone T100 or 144, have learners explore each aroma one category at a time. Challenge them to match the vial numbers with their correct aroma descriptors. Focus on aromas which you will use in the practical exam. Ensure that learners are handling the vials properly.
2.02.08 **Evaluating Sensorial Differences in Coffee**	Prepare six (6) brewed coffees that demonstrate distinct differences in aroma, taste, and body. Challenge learners to describe and categorize flavor and mouthfeel of each coffee in a blind tasting. Facilitate individual descriptions Conduct sharing and consolidation of group results. Acknowledge origin and process of each coffee and relate the group result with the coffee identification
2.03.03 **Triangle Testing Protocols**	Instruct learners on Triangulation Set-Up Using two coffees with similar cup profile but of different origin, have learners practice setting up a triangulation table of 6 triads using 2 coffees. One group will set a table for another group for blind assessment and create an answer key.
2.03.04 **Triangle Test Statistics**	Using a significance level of 5%, apply the results from activity 2.03.03 to the statistical risk table for triangle test to determine if a significant difference does or does not exist. Depending on the size of the class, you may need to extrapolate the data. The number listed under the chosen Significance Level on the table, is the number of correct responses needed, based on the number of assessors, to fail to reject the null hypothesis. Or in other words, to state that there is NO significant difference between the two coffees.
2.04.06 **Performing an SCA Cupping**	Set at least one blind table of 6 coffees ranging from 75 to 90 according to the SCA Cupping Protocol. Table should showcase coffees from Africa, the Americas, and Indonesia/Southeast Asia. Coffees should vary in processing method to include washed, pulped natural, natural, and wet-hulled. All coffees should be clean coffee.

2.08.02A **In/Out Test**	Set two tables. Each table tests coded coffees against a control. These coffees should be the same coffee as control but roast color varied to produce: Set 1: 1 coffee 3-5 Agtron lighter than control; 1 coffee 7-10 Agtron darker than control; 1 coffee that is same as control Set 2: 1 coffee 3-5 Agtron lighter than control; 1 coffee 7-10 Agtron darker than control; 1 coffee that is same as control; 1 coffee baked Have learner: 1. create a scale (yes/no, 4 boxes, linear scale, …) 2. agree on limits of acceptability 3. train: evaluate set 1 of coffee individually and calibrate upon results 4. run test: evaluate set 2 of coffee individually, analyze results and make a decision. Learners should assess whether or not samples pass or fail, or are in/out of specification. Discuss results for calibration. Discuss effectiveness of scale, limits, points of improvement and more.
2.08.02B **In/Out Test vs** **Triangle Testing**	From the previous activity, identify the roast with the tightest difference versus the control. Set up 6 triangles comparing it against the control roast. Collect results and determine if a significant difference exists. Ask learners if this result lines up with the pass/fail result of the previous in/out test? Discuss the pros and cons of the two methods.