

The scientific and independent association
of coffee tasters since 1993



INTERNATIONAL INSTITUTE OF COFFEE TASTERS

WITH US YOU CAN...

become a coffee taster

become an Espresso Italiano Trainer and hold seminars on espresso tasting

become an Espresso Italiano Specialist of the Italian Espresso National Institute

open a Permanent Training Point

become a Partner and promote espresso tasting courses

A year more, a year less, the sensory evaluation of food and drinks boasts a long history spanning the past few millennia. There were once those who were paid for their ability of “making choices”, then the times arrived when they were or are paid to make people choose. Today we are in the period in which those who know how to choose for themselves acquire a notable competitive advantage,

freeing themselves from advertising and false prophets.

When coffee tasters were born in 1993, there was not a specific organisation on the

It is a fact of philosophy and knowledge of methods, which are always evolving and improving.

This approach has allowed us to put our specialisation to use in all organisations dealing with coffee, both Italian and foreign, keeping up good relationships we are sure to further strengthen in the future.

During these 18 years of activity of the International Institute of Coffee Tasters, the coffee world has undergone deep changes from a geographic and economic point of view. These changes have certainly not brought about a sensory improvement in the product, but an increasing gap between excellence and



Luigi Odello
Chairman

planet carrying out the coffee sensory evaluation.

During these past few years our register has exceeded 8,000 members in more than 40 countries around the world and our text books have been translated into ten languages.

Yet, we still are the only organisation that exclusively deals with coffee tasting. Seeing coffee as a mere product and dealing with its sensory features is one thing, but to feel the product always starting from its perception is quite different.

low quality products which invade the market and disenchant the consumer, competing with those who pursue quality. We will continue to indicate to consumers high quality models through courses, competitions and publications. Our efforts are aimed at the salvation of roasters and baristas who believe in excellence, but also at helping farmers who, thousands of kilometres away from us, cultivate in adverse conditions, and many times in poverty, a tree which is a happiness source for us.

WHO WE ARE

The International Institute of Coffee Tasters (Iiac) is a non-profit association that lives on the membership fees of its members. Its goal is to study and spread scientific methods for the sensory evaluation of coffee. It has been always focused on Espresso, a "Made in Italy" symbol, developing a specific tasting method. From its foundation in 1993, the International Institute of Coffee Tasters has carried out hundreds of Espresso Italiano Tasting courses, attended by more than 8,000 coffee professionals in more than 40 countries around the world. In 1999 the International Institute of Coffee Tasters created the Espresso Italiano

Specialist course for the certification of people working in bars and serving the Italian Certified Espresso. Six years later, the International Institute of Coffee Tasters started the Professional Master of Coffee Science and Sensory Analysis. Its research activity is supported by a high level scientific committee. The Espresso Italiano Tasting manual is available in Italian, English, German, French, Spanish, Portuguese, Russian, Japanese, Chinese, Thai and Korean.



Our figures

- more than 8,000 students in more than 40 countries
- Espresso Italiano Tasting translated into 11 languages
- 29 Permanent Training Points
- 3 editions of International Coffee Tasting
- 4 Scientific Forums on Coffee



International Coffee Tasting

International Coffee Tasting is the largest competition between coffees in the world. Occurring biannually, the commissions of tasters and professionals from around the world are tasked with evaluating dozens of coffee samples and awarding only the best. In the competition we can find blends and single-origins for espresso, for the Italian moka pot, for the filter and for pods and capsules. For each coffee, which is served blindly, the tasters evaluate the essential characteristics and score them on a card. The cards are processed by technicians from the Centro Studi Assaggiatori – Italian Tasters to get the final ranking.



PROFESSIONAL MASTER OF COFFEE SCIENCE AND SENSORY ANALYSIS

The Professional Master of Coffee Science and Sensory Analysis can be obtained by successfully attending all the Modules. Each module lasts 8 hours and can also be attended separately from the other modules (with the exception of Module 1 which must be attended first).

Module 1: Espresso Italiano Tasting (License Course)

This Espresso Italiano Tasting course introduces you to the world and tradition of Italian espresso, teaching you how to taste it and recognise its true quality. The sensory analysis is applied to the coffee production chain in order to understand in detail the final variations of the espresso. Theory is alternated with tasting, concluding with an exam for those who wish to get the Coffee Tasting Licence.

Module 2: Espresso Italiano Specialist

The course to become an Espresso Italiano Specialist, a title recognised by the certification of the Italian Espresso National Institute. The variations in espresso and cappuccino due to the diverse settings and different uses of the machine and grinder are investigated through sensory analysis.

Module 3: Senses, brain, sensory analysis

This course deepens sensory analysis and its fields of use. Numerous exercises are alternated with theory to provide participants with the necessary knowledge on the capabilities and limits of their senses. These exercises are also conceived to explain the interpretation mechanisms of a stimulus and the measuring of a perception.

Module 4: Sensory characterization of single origins and blends

This course teaches how to fully understand the blend and the contribution of the individual single-origins. It covers the sensory variations along the production chain through sensory analysis: the different types of tests, the creation of a tasting card, the high informative and high definition descriptive tests.

Module 5: Espresso Italiano Roasting

This course allows students to understand the roasting and blending traditions of Italian coffee. How do you choose green coffee? How do you blend? How do you roast coffee in order to get the maximum yield from each single-origin? Italian Espresso Roasting is the course for discovering the secrets to get the highest quality roasting and create high value blends.

ESPRESSO ITALIANO TASTING



Italian Espresso Tasting is the first book dedicated to sensory analysis and to the appreciation of Italian espresso. It is the sum of everything that has been done by the International Institute of Coffee Tasters and by the large group of experts taking part in it in the field of sensory evaluation. Espresso Italiano Tasting is developed accordingly to an easy and effective path: how to carry out coffee tasting, the values and potential defects of a cup ready for consumption, the tasting card and the method for a correct sensory analysis, the geography and the production chain of coffee, the art of blending and roasting, the equipment and the tricks to prepare an excellent espresso.

Available in: Italian and English, Spanish and Portuguese, French and German, Russian, Japanese, Chinese, Thai, Korean.

ESPRESSO ITALIANO SPECIALIST

The golden rules for making a Italian Certified Espresso, the training of baristas to qualify them for this important mission, how to choose and manage the blend and the equipment to create a cup of coffee able to fully satisfy its consumer. The best practices gathered by a pool of experts from the Italian Espresso National Institute, the International Institute of Coffee Tasters and the Italian Tasters – Centro Studi Assaggiatori.

Available in: Italian and English.



ESPRESSO ITALIANO ROASTING



The secrets of roasting and blending coffee in the Italian tradition, all carried out with the support of sensory analysis as a means to choose green coffee, to set up the roasting process and to create the blends. The correlations between chemistry, technology and sensory outcomes easily allow the reader to understand what he already knows in an intuitive way.

Available in: Italian and English, only in electronic format (PDF).

PERMANENT TRAINING POINTS

The Permanent Training Points (PTP) of the International Institute of Coffee Tasters were created with the aim to promote the coffee culture. You can request to qualify your training centre if it complies with the specifications of the International Institute of Coffee Tasters. Do you still not have your training centre? Become a Partner and promote the coffee culture with us.



ITALY

Gruppo Cimbali
Jolly Caffè
Caffè Agust
Paladini
Cesare Trucillo
Altogusto
Milani
Nuova Simonelli
Iscom Bologna

Rancilio Macchine per Caffè
Co.Ind (Coop Industria)
El Mundo
G.I.FI.ZE
Caffè Cagliari
Pellini
Torrefazione Caffè Krifi
Costadoro

Mary's Bar
C.M.A. - Wega
Torrefazione Paraná
Siamo alla frutta
Caffè Fantino
Caffè River
Torrefazione Caffè Michele Battista
Oro Caffè



GERMANY

Caffè Principe



SLOVAKIA

GREENTREECaffè



UKRAINE

Monko Sergey



JAPAN

Since 2008 the International Institute of Coffee Tasters has a branch in Japan. It is based in Tokyo and is home to more than 300 tasters that have attended courses in Italy or Japan. Every year different modules of the Professional Master of Coffee Science and Sensory Analysis are held in Japan. More information: www.coffeetasters.jp.

ESPRESSO ITALIANO TRAINER

Coffee tasters can, by attending a qualification course, become Espresso Italiano Trainers and hold seminars on Italian espresso, contributing to the spread a real culture about this beverage. At the end of the seminars, a certificate of attendance will be issued to the students by the International Institute of Coffee Tasters.

International Institute of Coffee Tasters

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