

Thursday 16th of September				
Botanics and origin				
	LEARN TOGETHER		BE TOGETHER	ACT TOGETHER
Time	Educational track	Lecturer	Social/break	Team Competiton
8.00 - 9.00			Morning coffee	
9.00 - 9.45	T1: Lecture on Specialty coffee	George Howell		
10.00 - 10.45	T2: Lecture on Colombia and it's varietals and growing areas.	Robert Thoresen		
10.45 - 11.00			<i>Coffee break</i>	
11.00 - 12.00	T3: Cupping. Areas, varietals from Colombia.			Cupping competion team time: 11.10-11.40 Same as attendees - Cupping areas based on descriptors from lecture.
12.00 - 13.00			<i>Lunch</i> 3-4 coffees from colombia roasted by NR to be served	
13.00 - 13.45	T4: Lecture on basic taste sensory analysis.	Paul Songer		
13:45-14:00			<i>Coffee break</i>	
14.00 - 15.00	T5: Sensory skills test.			All
15.00 - 15.15			<i>Coffee break</i>	
15.15 - 16.00	T6: Lecture; Challenges on a farm.	Luis Fernando Velez		Timeframe: 16.00 - 18.00

	Climate, ecology, sustainability processing, pests, etc.	Jaime Raul Duque		National teams
				Training with "barista to be"
16.00 - 17-00	T7: Cupping; focus defects from processing, disease, etc.			Designated area with espresso machines, grinders etc.
1800	Buss transport directly from venue		EVENING EVENT	
			HVALSTRAND BAD - Busses will depart directly from venue. TAST OF NORWAY	
Friday 17th of September				
Roasting and tasting				
	LEARN TOGETHER		BE TOGETHER	ACT TOGETHER
Time	Educational track	Lecturer	Social/break	Team Competiton
9.00 - 10.45	F1: Lecture on roasting, philosophy and quality control. With cupping. With practical cupping	Tim Wendelboe		Quiz - written test
10:45-11:00			<i>Coffee break</i>	
				Practical tests.
11.00 - 12.00:	F2: Lecture on Sourcing the best	Stephen Vick		Attendees divided in five groups: NY grading, blind-fold smelling, tasting, triangular cupping
12.00 - 13.00			<i>Lunch / Bazaar</i>	
13.30 - 15.15:	F3: Lecture on Organic Acids & texture + tasting .	Paul Songer		Cupping/acid team competition
				Follows attendee program

				Team will deliver written result.
15:00-15:15			<i>Coffee break</i>	
15.30 - 16.30:	F4: Cupping of Nordic Roaster coffees.	One wote each attendee		Nordic Roaster team competiton.
17.00 - 18.00	F5: Cupping wiskey and coffee			
18.00			EVENING EVENT	
			HUKODDEN BYGDØ	
			MIAMI VICE	
			F5: Entertainment by A,T,T&T	
Saturday 18th of September				
Preparation and sales				
	LEARN TOGETHER		BE TOGETHER	ACT TOGETHER
Time	Educational track	Lecturer	Social/break	Team Competiton
8.00-9.00	Monring coffee and team breifing		Coffee and Croissants.	
			Entertaionment by	
			Copa Con Oro	
9.00 - 9.45	S1: Lecture on Sales	Anders Bjørk		
10.00-10:45	S2: Extract Mojo	Vincent Fedele		
	Using extract mojo to improve your			
10:45-11:00			<i>Coffee break</i>	Team Competiton - Extract Mojo
11.00 - 12.00	S3: Lecture on Espresso	Paolo Dalla Corte		
	- Variables of espresso			

12.00 - 13.00	Lunch		<i>Lunch</i>	
13.00 - 13.45:	S4: Lecture on the coffee shops influence on social life and "experience economy."	Erling Dokk Holm	OPEN DAY	14.00 - 15.00
			STANDS AND DEMO	"Barista to be" competiton
14.00 - 15.00	Open day. Stands and demos.			
15.00 - 16.00	Nordic Roaster competition		Open day continues. Nordic	
16.00 - 17.00			Auction	
19:30			EVENING EVENT	
			Award ceremony. Situated at Sporten, near by Holmenkollen.	