

# NORDIC BARISTACUP

be together act together learn together

## Wednesday August 24 - *Welcome to Copenhagen*

*Location: Højbro Plads 4, 1200 København K (Opposite cafe Europa 1989)*

19.00 Welcome to Nordic Barista Cup. Presentation of teams and judges.  
Ends 22.00

## Thursday August 25 – *Theory & Science*

*Location: Faculty of Life Sciences, The Marble Hall, Thorvaldsensvej 40, 1871 Frederiksberg.*

8.00 Breakfast & Latte Art Throwdown

9.00 **SENSORY MYTH BUSTING**  
By Janne Vestergaard and Michael Bom Frøst, sensory scientists

9.45 **NORDIC-BOX INTRODUCTION**  
By Anders Selmer, sommelier, restaurant owner

10.00 **INTRODUCTION TO BIOCHEMISTRY IN SPECIALTY COFFEE**  
By Morten Münchow, biologist, scientist and Jakob Tjelum, MSc pharmacy

10.30 **COMPETITION**  
Blind-smelling

11.00 Break

11.15 **CUPPING** Sumatran coffees

12.15 **INTRODUCTION TO SUMATRAN COFFEES**  
By Will Corby, Mercanta

12.30 **PICNIC LUNCH**

13.30 **COMPETITION**  
Rush hour

14.00 **THE CHEMISTRY OF COFFEE**  
By Joseph Rivera, coffee chemist

15.00 **CUPPING**

16.00 Teams and (Nordic) roastmasters to calibrate espresso brewing

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- 16.00      **MALTING, BREWING AND BEER TYPES**  
By Morten Ibsen, brewmaster Jacobsen Brewery
- 16.45      **BEER CUPPING**
- 18.00      **TAKE OFF**  
(Returning to Copenhagen city around 11-12 pm)

## Friday August 26 - *Coffee Flavour*

*Location: Faculty of Life Sciences, The Marble Hall, Thorvaldsensvej 40, 1871 Frederiksberg.*

- 8.00      Morning breakfast
- 8.00      Teams and (Nordic) roastmasters to calibrate espresso brewing
- 8.30      **DEFINITION OF MILK FOAM QUALITY**  
By Morten Münchow, scientist, biologist
- 9.00      **PRESERVING YOUR GREEN COFFEE FROM ORIGIN TO ROASTERY**  
By Stephen Vick, quality controller
- 9.00      Teams prepare Nordic Box (9.00-10.45)
- 9.45      **CUPPING** Differently packaged coffees
- 10.30      Break
- 10.45      **DEVELOPING COFFEE QUALITY IN INDONESIA**  
By Tony Marsh
- 11.30      **CUPPING** processing experiments in Indonesia.
- 12.30      **DANISH TRADITIONAL LUNCH**
- 13.30      **NBC BAZAAR**
- 14.00      **REINVENTING ESPRESSO**  
By James Hoffman, roaster, barista, world champion
- 14.45      Break
- 15.00      **NORDIC ROASTER 2011** – espresso

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- 16.00      **BREAK** – Networking and coffee playground
- 17.00      **TAKE OFF** (Program ends in Copenhagen city around 11-12 pm)

## Saturday 27.08.11 – *Nordic Taste*

*Location: Faculty of Life Sciences, The Marble Hall, Thorvaldsensvej 40, 1871 Frederiksberg.*

- 8.00      Morning Briefing
- 9.00      **NORDIC TASTE**  
By Anders Selmer, sommelier, restaurant owner
- 09.30      **NORDIC COFFEE CULTURE**  
By Tim Wendelboe, roaster, barista, world champion
- 10.00      **COMPETITION**  
Nordic Coffee Experience
- 11.15      **EVOLVING AS YOU GROW**  
By Kyle Glanville, vice president Intelligentsia Coffee
- 12.00      **LUNCH**
- 13.00      **NORDIC ROASTER 2011** - filter
- 14.00      **NORDIC PRODUCERS AND INGREDIENTS**  
By Jannie Vestergaard, project manager “Skåne Food Innovation Network”
- 14.45      **COMPETITION**  
Nordic Box
- 15.30      **THE NORDIC APPROACH**  
By Pontus Dahlstrøm, restaurateur Maaemo, Oslo
- 16.00      **NBC AUCTION** – all money goes to charity
- 16.30      **CLEAN-UP** - be together, act together, learn together, **clean** together
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- 19.00      **NBC 2011 AWARD DINNER**  
Sports theme

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*Location: Gimle, Dyrøløgevej 9, 1870 Frederiksberg*