

DENMARK 2011

# NORDIC BARISTA CUP

be together • act together • learn together

## Thursday August 25 – *Theory & Science*

*Location (until 18.00 hrs):*

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

- 8.00        **SIGN UP** & Breakfast & Latte Art Throwdown
- 9.00        **MYTH BUSTING IN SENSORY SCIENCE**  
By Jannie S. 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, M.Sc. Pharmacy
- 10.30      **COMPETITION**  
Blind olfactory
- 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.
- 16.00      **MALTING, BREWING AND BEER TYPES**  
By Morten Ibsen, brewmaster Jacobsen Brewery
- 16.45      **BEER CUPPING**
- 18.00      **TAKE OFF** Program ends in Copenhagen city around 11-12 pm.

**Evening address (from 18.30-22.30):**

Danmarks Akvarium, Kavalergården 1, 2920 Charlottenlund

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## Friday August 26 - *Coffee Flavour*

**Location(until 17.00):**

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

- 8.00 Breakfast
- 8.00 Teams and (Nordic) roastmasters to calibrate espresso brewing
- 9.00 Teams prepare Nordic Box (9.00-10.45)
- 9.00 **DEFINITION OF MILK FOAM QUALITY**  
By Morten Münchow, scientist, biologist
- 9.30 **PRESERVING YOUR GREEN COFFEE FROM ORIGIN TO ROASTERY**  
By Stephen Vick, quality controller
- 10.15 **CUPPING** Differently packaged coffees
- 11.00 Break
- 11.15 **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
- 16.00 **BREAK** – Networking and coffee playground
- 17.00 **TAKE OFF**  
Program ends in Copenhagen city around 11-12 pm.

**Evening address (from 20.00-23.00):**

Miljøstyrelsen, Strandgade 29, 1401 København K

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## Saturday 27.08.11 – *Nordic Taste*

*Location (until 17.00 hrs):*

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

- 8.00 Breakfast
- 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 S. Vestergaard, Project man., Taste Skåne/Skåne Food Innovation Network
- 14.45 **COMPETITION**  
Nordic Box
- 15.30 **THE NORDIC APPROACH**  
By Pontus Dahlstrøm, restaurateur Maaemo, Oslo
- 16.00 **NBC AUCTION** – money goes to charity
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- 19.00 **NBC 2011 AWARD DINNER**  
Sports theme

**Address (from 19.00-00.00 hrs):**

Dyrlægevej 9, 1870 Frederiksberg

**Night time address (from 00.30-05.00 hrs):**

The Duke, Gothersgade 13 – 15, 1. floor, 1123 København K