



PREMIER TRAINING CAMPUS



ABOUT

ACHIEVING SCA CAMPUS
CERTIFICATION OFFERS
GLOBAL RECOGNITION OF
A COMPANY'S DEDICATION
TO **MAKE COFFEE BETTER.**

Premier Training Campuses (PTCs) are SCA member companies or organizations whose facilities have been inspected and certified by the Specialty Coffee Association.

The program recognizes that these facilities offer an exceptional educational setting for coffee education. A Premier Training Campus may employ Authorized SCA Trainers (ASTs) and/or engage independent ASTs to deliver SCA's Coffee Skills Program. Together, through the partnership of the AST and the Campus, learners seeking to further their career in coffee can take advantage of a truly premier learning experience available around the world.

A GLOBAL NETWORK

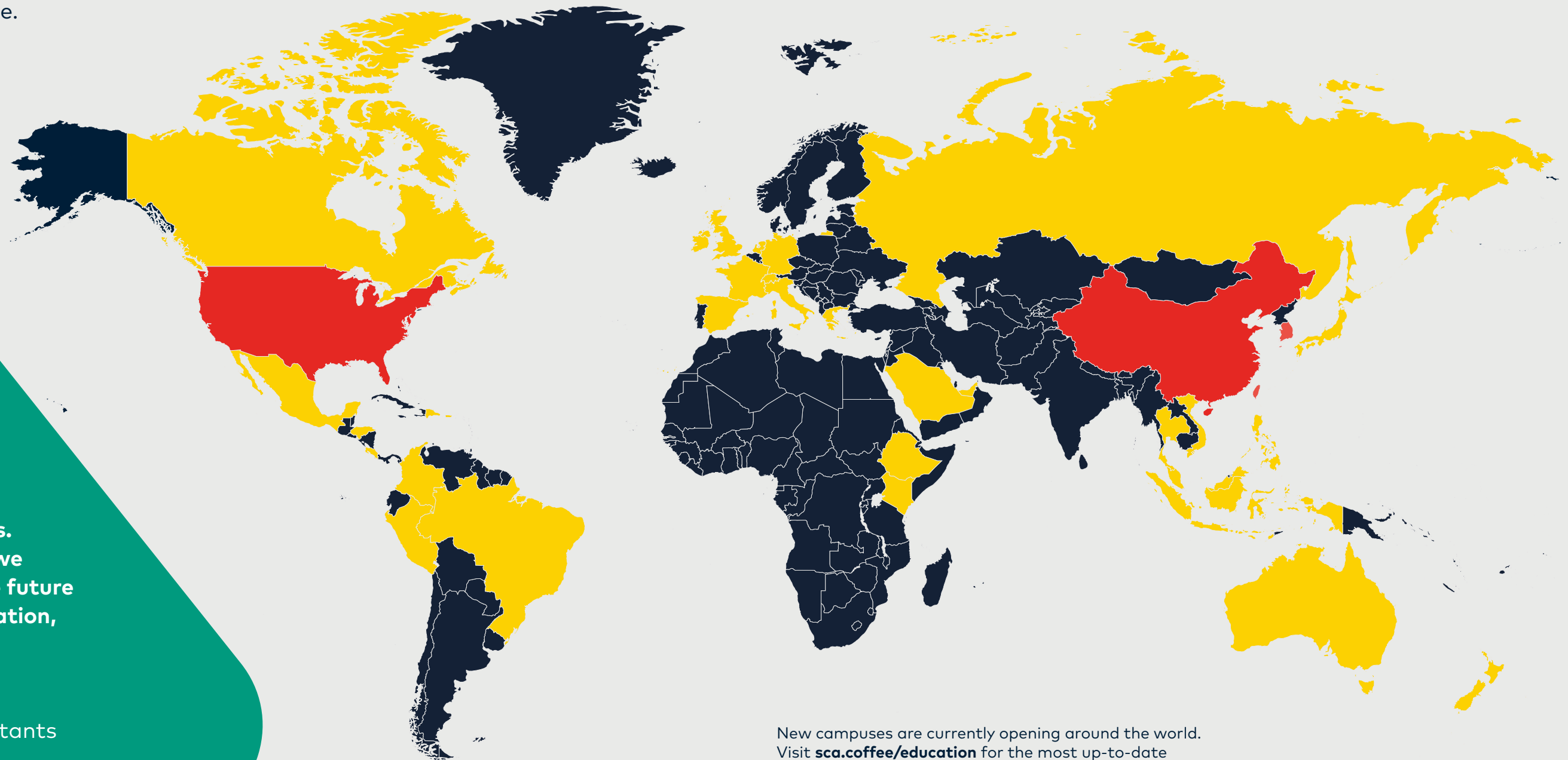
Campuses are located around the world, with more being added every year. SCA envisions an international network of Campuses where coffee professionals have access to high quality teaching in learning spaces uniquely curated for coffee education. At Campuses, students can pursue their dreams of a career in specialty coffee.

NUMBER OF CAMPUSES:

1-10

20-40

40+



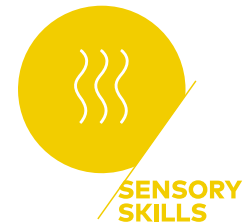
"It is amazing to see the dedication and quality of educational events that happen at SCA Campuses. The CSP program is how we will support a sustainable future for specialty coffee, education, and working together."

Mike Ebert
Firedancer Coffee Consultants

New campuses are currently opening around the world. Visit sca.coffee/education for the most up-to-date list of campuses in your area.

TYPES OF CAMPUSES

Premier Training Campus certification is available in the following categories of the Coffee Skills Program



SENSORY
SKILLS



GREEN
COFFEE

SENSORY GREEN COFFEE (Q)

Certification in this category focuses on an environment for cupping, sensory analysis, green coffee, grading, and training for the Q-Grader test.



BARISTA
SKILLS



BREWING

BARISTA SKILLS BREWING

Certification in this category focuses on an environment for training in practical skills behind the espresso bar, such as: setting grinders, milk techniques and latte art. Included are a variety of methods for brewing coffee and tools for measuring strength and extraction.



ROASTING

ROASTING

Certification in this category focuses on an environment for training in the roasting process, including but not limited to: roast cycle, roast levels, identifying defects, workspace management and lean production.

"As a Premier Training Campus and through the Coffee Skills Program we are able to share our knowledge and passion to make coffee better every day."

Erna Tosberg,
Roestbar

A campus can apply for additional certification categories at any time during its certification term. Applicants can also choose to achieve certification in any or all three areas at a time.

BUSINESS BENEFITS

"Being an SCA Campus affirms our position as leaders in the specialty coffee industry, both as a coffee company and as coffee educators. It gives us other avenues to promote our business and connect with people entering the industry."

Dan Streetman, Irving Farm New York

THE USE OF THE PREMIER TRAINING CAMPUS
LOGO IN MARKETING MATERIALS, MEDIA
OUTREACH AND FACILITY SIGNAGE

A SEPARATE LISTING
ON THE SCA WEBSITE
WITH CAMPUS NAME
AND WEBSITE ADDRESS

THE OPPORTUNITY TO HOST COFFEE
SKILLS PROGRAM COURSES IN
CONJUNCTION WITH AUTHORIZED
SCA TRAINERS (ASTs)

A DEDICATED SCA STAFF
MEMBER AS YOUR MAIN
POINT OF CONTACT

THE DISTINCTION OF
HAVING A WORLD-CLASS
FACILITY COMPLIANT
WITH SCA CAMPUS
CERTIFICATION
REQUIREMENTS

ENDORSEMENT BY THE LARGEST
TRADE ASSOCIATION FOR
SPECIALTY COFFEE



JOIN THE CAMPUS NETWORK

What are the steps to becoming a Premier Training Campus?

- 1 Review the requirements for becoming a Premier Training Campus here: www.sca.coffee/education/campuses
- 2 Have a company membership with SCA
- 3 Fill out this form: www.sca.coffee/newcampus
- 4 Cost of certification: 2500 USD made up of 1000 USD fee for enrollment and 1500 USD fee for inspection. If both fees are paid at once there is a 200 USD discount, reducing the total to 2300 USD.
- 5 Appointed staff will assist in making sure you are ready for the inspection
- 6 Inspection is done by SCA staff inspectors. Applicants are responsible and will be invoiced for the flight, meals, transportation, and lodging of inspectors. Inspection will not take more than 2 days and arrangements will be agreed upon by the Campus applicant and the inspector prior to the inspection date.
- 7 Details of your campus will be documented by the SCA inspector, with paperwork and photographs submitted to SCA.

If at any point you'd like to speak to an SCA education team member, we're here to help guide you towards your goal of becoming an SCA Premier Training Campus. Contact us at education@sca.coffee



"Having an SCA Campus means that we can support the access to quality education programs for both our local community and the global coffee community. This is key as we value sharing of knowledge and think it is vital to the overall success and growth of the specialty coffee industry."

Denny Ng & Cindy Wu
Coffeeland



[sca.coffee](https://www.sca.coffee) education@sca.coffee

