



Coffee and Tea from Farm to Cup



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📍 Kenya - Muranga County

Learn what it takes to get that java you love from farm to cup and help small local coffee farmers. Then get a sip of tea knowledge as an added bonus.

Get the inside scoop on farming, pulping, milling and getting the coffee crop to market, as you learn about the plight of most small coffee farmers in Kenya. Other program activities include visiting local coffee and tea farms, exploring local initiatives which support sustainable development goals, coffee roasting, and of course, coffee tasting.

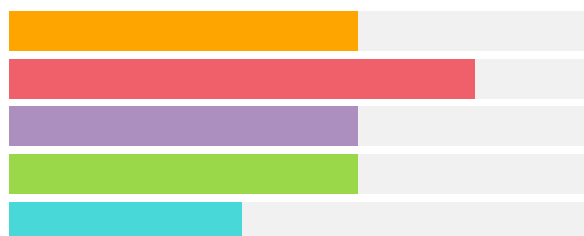
Culture

Learning

Leisure

Community Engagement

Physical Demand



Program Description

This program is an opportunity to learn and enjoy! It is full of everything you ever wanted to know and all of the things you didn't know you needed to know, about what it takes to fill your daily cup of coffee. You'll travel along the journey from seedling planted to berry harvested, to the bean that is eventually milled and sold. When it ends up in your cup tasting delicious, it has come a long way and you would be surprised just how much work it took to get it there.

You will learn: terms related to the coffee industry, the difference between green coffee and the roasted varieties you know, some of the science behind coffee and how coffee is graded. This comprehensive program explains how the current horizontal economic chain, where the auction and distribution of the crop are controlled by a few, is economically unsound for the small local farmers and their reasons for wanting to replace it with a more beneficial vertical value chain, where farmers are able to earn a more equitable share of the profits.

There is also an opportunity to visit and support a local Coffee Farmers Cooperative, where you will see how joining together has helped small farmers survive challenges related to low crop production and inefficient farming methods. This team approach has provided greater opportunity to improve the grade of coffee being produced and to reduce the probability of poverty for those pouring their life into their crop.

While it is an education, it is also a chance to support local farmers while you enjoy and explore the lush surroundings. The program week will include hikes around local farms, a visit to a tea factory, as well as learning about the preparation of local meals that will utilize infusions of coffee and tea in the recipes.

Topics of Learning/Visits:

Introduction to Coffee Thematically/Coffee Seedlings/Coffee Farming and Agronomy.
Coffee farming value chain and emerging issues. I.e. Climate change effects etc

Primary Processing of Coffee i.e. Learning about Coffee pulping/washing or dry processing and everything that happens in this section of the "factory role locally".

Secondary Processing of Coffee. In this section of study trip we will conduct visits of how the coffee is dehusked after drying. The marketing strategies of green coffee. Coffee policy in warehousing and logistics in Kenya.

Tertiary Processing of Coffee; We Will study the role of Local micro coffee Roastery/Learn fundamentals of Coffee Roasting/Fundamentals of Coffee Grinding/Coffee Brewing with Barista skills/Sensory analysis i.e. Coffee Cupping/Tasting.

We Will also use Coffee as an ingredient of gastronomy where we Will prepare local meal with coffee in the recipe.

After Learning about Coffee Roasting we will Learn about Tea processing from farm to cup.

Program Duration & Availability

Min duration (weeks): 1

Aims & Objectives

- Learn about sustainable development goals related to coffee production
- Engage with local community and coffee farmers to create a cultural exchange
- Support local initiative aimed at improving the lives of coffee farmers
- Broaden your perspective on all aspects of the coffee industry

Schedule

Sunday

Arrive at the local farm/lodge and get settled in for a great program week.

Monday

- Breakfast at Lodge
- Thematic Introduction to Coffee Terms and Methods
- Visit Coffee Farm to get a firsthand look at the coffee plants and explore farming practices
- Lunch at Lodge
- Barista Skills: Latte Art
- Enjoy a leisurely afternoon on the farm grounds
- Dinner

Tuesday

- Breakfast
- Visit a local Coffee Pulping Station and see the machinery
- Primary Coffee Processing Topics, including how coffee is picked, pulped, washed & graded
- Lunch
- Barista Skills: Coffee Grinding
- Enjoy a leisurely afternoon around the farm
- Take a quick run to the local market to pick up snacks or sundries
- Dinner

Wednesday

- Breakfast
- Thematics of Secondary Processing
- Visit micro milling station for hands-on-learning
- Coffee Topics: Logistics, Storage, and Auction
- Challenges faced by local Coffee Farmers
- Specialty Coffee Study and Evaluation of Green Beans
- Lunch
- Barista Skills: Brewing
- Free Time for Leisurely Activities around the Farm
- Dinner

Thursday

- Breakfast
- Tertiary Processing Thematics
- Visit Coffee Roastery
- Learn various aspects of roasting and blending
- Discuss branding & marketing, as well as how the tertiary level affects the Kenyan coffee value chain
- Test Barista Skills: Roasting, Grinding, Brewing
- Lunch in Thika town
- Review of Coffee Study, Evaluation of topics learned, Receive Certificate
- Free Time
- Dinner

Friday

- Breakfast
- Introduction to Tea and Processing Thematics
- Travel to Limuru "Tea Region" and Explore Local Tea Farm
- Learn about Tea Agronomy and Production
- Visit Tea Factory: Tea Roasting and Tea Tasting
- Lunch on a local farm
- Travel back to Coffee Farm
- Prepare a meal with coffee and tea infusions
- Dinner (enjoy the tastes of your efforts)

This schedule can be changed and/or amended depending on weather conditions, local conditions and unforeseen circumstances.

Starting Dates

During 2019

This program starts every week.

During 2020

This program starts every week.

Participant Criteria & Requirements

Minimum age:	18
Maximum age:	-
Minimum English level:	Intermediate
CRB required:	On Signup
Passport copy required:	No
Resume copy required:	No
Required qualification:	None

Additional Requirements

There are no further requirements for this program.

Additional Equipment

Required

- Comfortable walking shoes or boots depending on weather
- Long pants and shirt sleeves for touring farms

Optional

- Ball or any other outdoor activities you might enjoy during your free time.