



*Promoting excellence  
in quality coffee*

## WHAT IS IT?

### THE SCAE COFFEE DIPLOMA ★

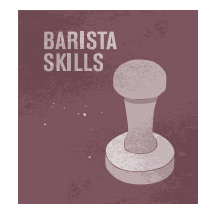
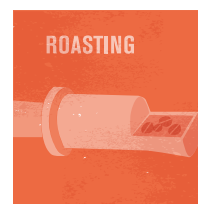
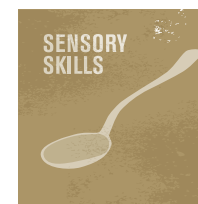
THE SPECIALITY COFFEE ASSOCIATION OF EUROPE (SCAE) IS THE WORLD'S LEADING PROFESSIONAL ORGANIZATION PROMOTING EXCELLENCE IN QUALITY COFFEE, DRAWING TOGETHER PROFESSIONALS FROM ALL ASPECTS OF THE COFFEE INDUSTRY.

CENTRAL TO THE SCAE'S PURPOSE IS TO IMPROVE COFFEE STANDARDS THROUGH FURTHERING KNOWLEDGE AND EDUCATION. WITH THIS AIM THE COFFEE DIPLOMA SYSTEM (CDS) WAS CREATED.

### THE WORLD'S PREMIER COFFEE EDUCATION PROGRAMME

100  
POINTS

### HOW IT WORKS - 6 MODULES, 3 LEVELS, 1 DIPLOMA:



Coffee is a huge industry offering many and varied career opportunities. The Coffee Diploma System allows people to choose the educational path that most suits their needs.

Six different modules exist in different disciplines, each with three levels of qualification, Foundation, Intermediate, and Professional (apart from Introduction to Coffee which is just one level).

For every module you can gain points for each level of qualification taken, and when you have achieved 100 points you will be awarded your overall diploma. It's your choice on the modules you take to get you to 100 points.

# 3 LEVELS

## FOUNDATION

- The Foundation level provides a first taste of a particular coffee discipline. A great way to get initial insight into the basic skills in an area and help you decide if you want to go on to learn more.
- The Foundation level requires no previous experience.
- Courses at this level would be expected to take ½ - 1 day.

**5**  
POINTS

## INTERMEDIATE

- Suitable for those already working in the area with a firm knowledge of the basic skills.
- Experience working in the field is recommended before attempting this level.
- Courses at this level would be expected to take a minimum of 1 - 2 days.

**10**  
POINTS

## PROFESSIONAL

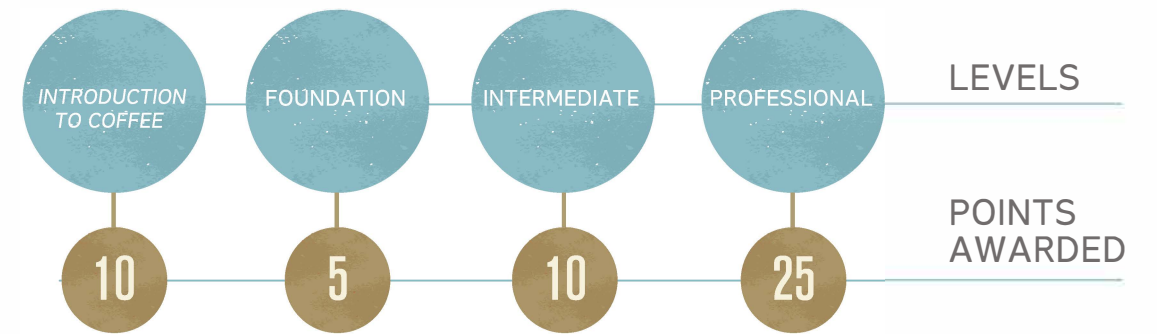
- The Professional level is suitable for those wanting to pursue specialist knowledge at a high level in the subject.
- Success at this level should indicate to employers<sup>1</sup> competence to work in this field.
- Extensive relevant experience is recommended before attempting this level. Candidates must hold the Intermediate qualification in the module.
- Courses at this level would be expected to take a minimum of 2-3 days.

**25**  
POINTS

# 1 DIPLOMA ★

AUTOMATICALLY AWARDED TO THE CANDIDATE WHO HAS ACHIEVED 100 POINTS OR MORE

**100**  
POINTS



LEVEL:	AWARDED:	POINTS	PRICE OF CERTIFICATION ONLY:	
			MEMBERS:	NON-MEMBERS:
INTRODUCTION TO COFFEE	The starting module of the Coffee Diploma System, for those with an interest in coffee or starting on their coffee career	10	€60	€60
FOUNDATION	Suitable for beginners to gain an insight into key skills in a new area	5	€60	€60
INTERMEDIATE	Suitable for those working in the area already wanting to consolidate their key skills	10	€100	€180
PROFESSIONAL	Suitable for those who have worked in the area for some time and want to push their knowledge and skills to a high level.	25	€180	€270

prices are valid from 01.04.2016

1

2

3



## HOW?

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### HOW IS IT ASSESSED?

SCAE has authorised many coffee professionals within its membership to use their training skills and coffee knowledge to deliver our Coffee Diploma System. These Authorised SCAE Trainers (ASTs) are then licensed to deliver the courses and certifications in the Coffee Diploma System modules in which they themselves have been certified. Certification is then assessed by written and practical examinations and audited by SCAE.

### WHERE DO I FIND OUT ABOUT COURSES?

Details on these ASTs and on how to contact them to see the range of courses they offer can be found at the SCAE website:  
[www.scae.com](http://www.scae.com)

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### HOW MUCH DOES IT COST?

SCAE charges a fee for administering the exam and awarding the certificates (these prices are listed in the table overleaf).

Your AST will usually charge a fee for any educational course leading up to a qualification. The cost of the course will usually reflect its length, skills level and the costs involved in running it, and are at the discretion of the AST.

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[www.scae.com](http://www.scae.com)

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*Improving coffee standards  
through knowledge and education*

