**FOR IMMEDIATE RELEASE**

**Final Availability for ZHAW Postgraduate Certificate of Advanced Studies in Coffee Excellence in October**

**September 24, 2021—** Last minute applications are still being accepted for the upcoming class of the popular Certificate of Advanced Studies (CAS) in Coffee Excellence. The postgraduate certificate program is offered by the Zurich University of Applied Sciences (ZHAW) in collaboration with the Specialty Coffee Association (SCA). Sanremo Coffee Machines and Sucafina support this program and its content as research partners.

The class, which begins October 4, 2021, is the second to be offered since the program’s inception in April 2021. 60 students from around the world are currently participating in the first class of the program.

Developed by researchers at ZHAW’s Coffee Excellence Center, the CAS in Coffee Excellence is a hybrid e-learning course designed to provide coffee professionals with a multidisciplinary overview of applied sciences within the academic world of specialty coffee. The program takes approximately 12 months to complete with successful applicants earning 12 credits in the European Credit Transfer and Accumulation System (ECTS).

“We are very pleased with the reception of this new postgraduate certificate program. The first session filled within a few weeks of launching. Students and teachers alike have enjoyed the first module, engaging with academic and guest industry experts, and are eager to begin the additional modules.” adds Dr. Chahan Yeretzian, Head of the Coffee Excellence Center at ZHAW.

The program is comprised of four modules. The first three cover in-depth knowledge and a comprehensive overview of the science of coffee along from crop to cup. Online learning sessions include topics such as botany, farm management, sustainability and climate change, roasting and chemical transformations, sensory, and extraction. These academically focused modules are delivered exclusively via distance learning and are student-paced. The last module takes place in-person at one of the SCA’s annual trade shows.

The program is available to people with a university degree and at least two years of professional coffee or related field experience. Those without a university degree may also qualify with an [SCA Coffee Skills Diploma](https://sca.coffee/education/programs/coffee-skills-program) and at least three years of professional experience. Good written and oral skills in English are required.

Students who would like more information, or would like to apply, should visit [ZHAW’s website](https://www.zhaw.ch/en/lsfm/continuing-education/detail/course/cas-in-coffee-excellence/?utm_campaign=lsfm-wb-icbt-cas-coffee-excellence&utm_medium=banner&utm_source=scacoffee).

The SCA is actively pursuing partnerships with corporate sponsors who would like to help support the creation of fellowships for qualified learners. Companies or organizations interested in providing such an opportunity should contact sales@sca.coffee.

**Contact**

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**About the Specialty Coffee Association**

The SCA is a trade association built on foundations of openness, inclusivity, and the power of shared knowledge. The SCA’s purpose is to foster global coffee communities to support activities to make coffee a more sustainable, equitable and thriving activity for the whole value chain. From coffee farmers to baristas and roasters, our membership spans the globe, encompassing every element of the coffee value chain. The SCA acts as a unifying force within the specialty coffee industry and works to make coffee better by raising standards worldwide through a collaborative and progressive approach. Dedicated to building an industry that is fair, sustainable, and nurturing for all, the SCA draws on years of insights and inspiration from the specialty coffee community. Learn more at [sca.coffee](https://sca.coffee/).

**About Coffee Excellence Center at Zurich University of Applied Sciences**

The Coffee Excellence Center is the leading Public Research Institution on coffee along the coffee value chain: from crop to cup. The Research **Center** was founded in 2008 by [Prof. Dr. Chahan Yeretzian](https://www.zhaw.ch/de/ueber-uns/person/yere/) and has ever since expanded its scope and expertise to become the leading public science, technology and innovation center on coffee. Chahan Yeretzian believes that high-quality coffee can only be obtained with a profound and holistic understanding of the **coffee value chain**. Therefore, the center is dedicated to state of the art research and education on coffee along the whole value chain. Visit us at [zhaw.ch/icbt/coffee](http://www.zhaw.ch/icbt/coffee).