

www.baristafarmer.com



Programma

un progetto di
a project by



in partnership con / with



RiminiFiera
business space

Programma

Friday 30 January

- **whole day:** Arrival in San Pedro Sula (Hotel Copantl)
- **8.00 pm:** Welcome dinner (same hotel)

Saturday 31 January

- **7.00-9.00 am:** Press conference and "Barista Farmer Coffee Latte Art show"
- **10.30 am:** Departure to Copán finca Santa Isabel by van (Box-lunch for journey). During the journey explanation of the B&F manual for participants.
- **1.30 pm Approx:** Arrival in Finca Santa Isabel, Copán
- **3.00 pm:** Welcome and presentaion of: Welchez family and history, staff, tour in Finca Santa Isabel, and Photocontest competition, agenda B&F for Santa Isabel
- **5.00 pm:** Set up in the Barista house rooms
- **8.00 pm:** Dinner at fincas's restaurant

Sunday 1 February Finca Santa Isabel

- **5.00 am:** Wake up
- **6.30 am:** Go to coffee plantation
- **7.00 am:** Elisa Welchez & Francesco Sanapo will match the pickers with each barista
- **7.15 - 11.30 am:** Picking competition
- **12.00 am:** "La Pesa" weighting event 15 min for barista to pulp the cherries
- **2.00 pm:** Lunch at the restaurant
- **3.30 - 5.30 pm:** Coffee Academy - CAFÉ DE HONDURAS (coffee production areas and coffee varieties used in Honduras, cup profile for each region). Teacher: Rony Gomez
- **5.30 pm:** Coffee tasting session - regional coffees
- **6.00 pm:** Barista skills competition
- **7.30 pm:** Dinner at Barista house

Monday 2 February Finca Santa Isabel

- **5.00 am:** Wake up
- **6.30 am:** Go to coffee plantation
- **7.00 - 11.30 am:** Picking competition
- **12.00 am:** "La Pesa" weighting event 15 min patio competition (5 couples)
- **2.00 pm:** Lunch at the restaurant
- **3.30-5.30 pm:** Coffee Academy - plantation management (from seed to harvest). Teacher: Ing. Arnold Pineda
- **6.00-7.00 pm:** Coffee cupping competition
- **7.30 pm:** Dinner at Barista house

Tuesday 3 February Finca Santa Isabel

- **5.00 am:** Wake up
- **6.30 am:** Go to coffee plantation
- **7.00 - 11.30 am:** Picking competition
- **12.00 am:** "La Pesa" - weighting event
- **2.00 pm:** Lunch at the restaurant
- **3.30 - 5.30 pm:** Coffee Academy - coffee processing methods (dry-wet). Teacher: Ing. Francisco Oseguera
- **6.00 pm:** Kitchen competition, with Elisa Welchez & Francesco Sanapo
- **7.30 pm:** dinner at restaurant

Wensday 4 February Copán de Ruinas, Capucas

- **7.00 am:** Wake up
- **8.30 am:** Departure to Maya archeological park www.copanruins.com
- **10.00 am:** Tour of the Park and Pelota game with barista
- **1.00 am:** Picnic lunch
- **1.30 pm:** Departure to Capucas. Stop in Coffee Planet, coffee shop in Santa Rosa
- **5.00 - 7.00 pm:** Arrival at Cooperativa Capucas. Welcome, beneficio tour and dinner buffet
- **7.30 pm:** Set up in the Barista house rooms

Thursday 5 February Capucas Finca Tierra de Bendición

- **5.00 am:** Wake up
- **6.30 am:** Go to coffee plantation. Finca Tierra de Bendición, Tomás Romero

- **7.00 am:** Omar Rodriguez & Francesco Sanapo will match the pickers with each barista
- **7.15 am - 11.00:** Picking competition
- **11.30 am:** "La Pesa" weighting event 15 min for barista to pulp the cherries
- **12.00 - 12.30 pm:** Depulping competition - wet process
- **12.30 - 1.00 pm:** Lunch at the Finca Tierra de Bendición
- **2.30 pm:** Go to Beneficio Capucas
- **3.00 pm:** Deliver the pics fot the Photocontest competition
- **3.15 pm-6.00 pm:** Coffee Academy: coffee roasting. Teacher Scott Conary
- **6.00-7.00 pm:** Photocontest and presentation of each pic (2 awards, likes and technical jury).
- **7.30 pm:** Dinner at Barista house

Friday 6 February CAPUCAS Finca Orígenes

- **5.00 am:** Wake up
- **6.30 am:** Go to coffee plantation. Finca Orígenes, Omar Rodríguez
- **7.00 am:** Omar Rodriguez & Francesco Sanapo will match the local barista with each barista
- **7.15 am - 11.00:** Picking competition
- **11.30 am:** "La Pesa" weighting event 15 min for barista to pulp the cherries
- **12.00 am:** Go to coffee nursery
- **12.15 pm:** Depulping competition honey process
- **1.30 pm:** Lunch at coffee nursery
- **3.00 pm:** Go to Beneficio Capucas
- **3.30 - 6.30 pm:** Coffee Academy - tasting coffee session different coffee varieties. Teachers: Scott Conary and Douglas Urquía
- **3.30 - 6.30 pm:** Coffee Academy for local barista - tasting espresso. Teacher: Andrej Godina
- **7.00-8.00 pm:** Football Barista Farmer Cup
- **8.00 pm:** Dinner in the football field

Saturday 7 February CAPUCAS Finca La Victoria - Don Manuel Cardoza

- **5.00 am:** Wake up
- **6.30 am:** Go to coffee plantation.



- **7.00 - 11.00 am:** Picking competition
- **11.30 am:** Traditional horse coffee transportation
- **12.00 am:** "La Pesa" - weighting event
- **12.30 - 1.30 pm:** Lunch at Finca
- **2.00 pm:** Coffee Academy in the coffee nursery - put natural coffee on the secadora, move the honey one.
Teachers: Omar Rodriguez and productores CAPUCAS
- **2.30 - 6.00 pm:** Coffee nursery competition.

- 1) seeds, selecting the right plants
- 2) plant in tube
- 3) open hole in the earth
- 4) plant into ground
- 5) diversify with fruits
- 6) clean your area
- 7) give finca's name

- **7:00 pm:** Dinner at Barista House.

Sunday 8 February CAPUCAS Finca La Victoria - Don Manuel Cardoza

- **5.00 am:** Wake up
- **6.30 am:** Go to coffee plantation
- **7.00 - 11.00 am:** Picking competition
- **11.30 am:** "La Pesa" - weighting event
- **12.00 am:** Bags race
- **12.30 - 1.30 pm:** Lunch at Finca
- **3.00 pm:** Coffee Academy - espresso machine, usage and maintenance, espresso sensory.
Teachers: Sponsor and Andrej Godina
- **7.00 pm:** Pool party and dinner buffet at Finca Origines.
Award Photo Contest competition, first prize jacuzzi & champagne

Monday 9 February transfer to Santa Rosa Copán

- **8.00 am:** Wake up
- **10.00 am:** Go to Beneficio Santa Rosa
- **11.30 am:** Welcome in Beneficio Santa Rosa
- **12.00 - 1.00 pm:** Tour in beneficio Santa Rosa, coffee processing - coffee exporting
- **1.00-2.00 pm:** Coffee academy - green coffee grading.
Teacher: Alberto Polojac
- **2.00-3.00 pm:** Coffee exporting - buying coffee. Teacher: Douglas Urquiza

- **3.00 pm:** Go to restaurant Lenca Maya, lunch time
- **4.30 pm:** Coffee shop tour in Santa Rosa.
La Taza, Café Honor, Plaza Café, Las Velas, Kaldis
- **7.00 pm:** Check in hotel Posada de Juan (sponsors hotel Elvir, TV troupe BSR)
- **9.00 pm:** Dinner - catering "Posada de Juan hotel"

Tuesday 10 February Santa Rosa Copán

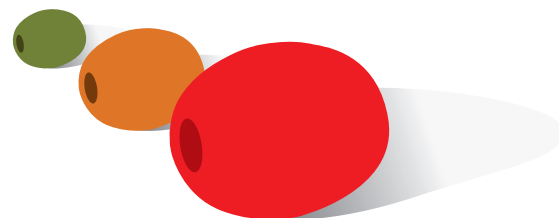
- **8.00 am:** Wake up
- **10.00-11.00 am:**



- **11.00 am:** Latte Art Challenge - one B&F barista and one Honduran barista
- **12.00- 1:00 pm:** Lunch
- **1.00- 4.00 pm:** Io bevo caffè di qualità "Barista & Farmer" special edition. Coffee tastings session of Honduran coffees prepared in espresso, filter and pour over methods
- **4.00 pm:** Closing ceremony. On stage B&F presentation and the announcement of the B&F winner. Awards: "Latte art challenge", "People choice", "Ganador Barista & Farmer"
- **5.00 - 6.00 pm:** Final Music Concert
- **8.00 pm - 2:00 am:** Barista & Farmer party. Location: Casino Copaneco. Music - Dance - Dinner Buffet - Surprises

Wednesday 11 February transfer to San Pedro Sula

- **8.00 am:** Wake up
- **10.00 am:** Departure to SPS
- **1.00 pm:** Lunch
- **2.00 - 3.00 pm:** IHCAFE tour www.ihcafee.hn
- **4.00 pm:** Press conference
- **8.00 pm:** Dinner at hotel





www.baristafarmer.com

info@baristafarmer.com

baristafarmer@riminifera.it

 Barista&Farmer Coffee Reality Show

 Barista&Farmer

 Barista&Farmer

ospitati da / hosted by



in collaborazione con / in collaboration with

