Cocoa and Coffee Processing Technologies Training Course

Professional Development Training Course Outline

Category	General Training	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Cocoa and Coffee Processing Technologies Training Course is designed to equip learners with advanced skills in post-harvest handling, value addition, agro-processing innovation, quality control, and sustainable supply chain management. As global demand for premium cocoa products, specialty coffee, organic beverages, and traceable farm-to-cup systems continues to rise, this training provides cutting-edge knowledge on modern processing techniques that enhance flavor profiling, bean fermentation, roasting optimization, drying technologies, and export-grade standards. Participants will gain practical expertise aligned with AgriTech innovation, food safety compliance, and climate-smart agriculture practices.

This program is tailored to strengthen capacity in value chain transformation, agribusiness entrepreneurship, post-harvest loss reduction, and sustainable commodity processing systems. It bridges the gap between farm production and global markets by focusing on quality assurance systems, sensory evaluation, packaging technology, digital traceability, and export readiness. Learners will be empowered to develop competitive products in the global cocoa and coffee industries, improve income generation for farmers, and support industrial-scale agro-processing enterprises through innovation, efficiency, and sustainability.

Programme Curriculum

Cocoa and Coffee Processing Technologies Training Course

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Course Duration

5 days

Course Objectives

1. Understand cocoa and coffee value chain management systems
2. Apply modern post-harvest processing technologies
3. Master fermentation and drying optimization techniques
4. Develop skills in coffee roasting and cocoa bean processing
5. Implement food safety standards
6. Conduct sensory evaluation and cupping analysis
7. Enhance agro-processing quality control systems
8. Promote climate-smart agriculture and sustainability practices
9. Build capacity in agribusiness innovation and entrepreneurship
10. Use digital traceability and blockchain in agriculture
11. Reduce post-harvest losses through modern technologies
12. Improve export packaging and branding strategies
13. Strengthen global market competitiveness for cocoa and coffee products

Target Audience

1. Cocoa and coffee farmers
2. Agribusiness entrepreneurs and SMEs
3. Agro-processing technicians
4. Agricultural extension officers
5. Exporters and commodity traders
6. Food science and agriculture students
7. Cooperative societies and farmer groups
8. NGO and development project officers in agriculture

Course Modules

Module 1: Cocoa & Coffee Value Chain Fundamentals

- Overview of global cocoa and coffee markets
- Farm-to-export supply chain systems
- Value addition opportunities in agribusiness
- Stakeholder roles in commodity processing
- Quality grading systems and classification

- **Case Study:** Ghana cocoa value chain transformation through farmer cooperatives improving export quality and pricing.

Module 2: Post-Harvest Handling & Processing Techniques

- Harvesting best practices for quality retention
- Sorting, pulping, and primary processing methods
- Moisture control and drying technologies
- Storage systems for quality preservation
- Reduction of contamination risks
- **Case Study:** Ethiopian coffee sun-drying innovation improving specialty coffee export ratings.

Module 3: Fermentation Science & Flavor Development

- Microbiology of cocoa and coffee fermentation
- Controlled fermentation systems
- Flavor precursor development
- Timing and temperature optimization
- Quality consistency techniques
- **Case Study:** Colombian coffee fermentation control improving cupping scores in specialty markets.

Module 4: Roasting, Grinding & Product Development

- Coffee roasting curves and profiles
- Cocoa roasting and nib processing
- Grinding technologies and particle size control
- Product innovation
- Shelf-life enhancement techniques
- **Case Study:** Rwanda specialty coffee roasters increasing export value through precision roasting profiles.

Module 5: Quality Control & Sensory Evaluation

- HACCP implementation in agro-processing
- Coffee cupping methodologies
- Cocoa flavor grading systems
- Defect identification and removal
- Laboratory testing procedures
- **Case Study:** Kenyan coffee cupping labs improving global ranking of AA-grade coffee exports.

Module 6: Packaging, Branding & Market Readiness

- Modern packaging technologies
- Branding for specialty markets
- Export compliance requirements
- Labeling and certification systems
- Market positioning strategies
- **Case Study:** Peruvian organic coffee brands penetrating EU markets through premium eco-packaging.

Module 7: Digital Traceability & Smart Agriculture

- Blockchain in agricultural supply chains

- Digital farm monitoring tools
- Data-driven quality tracking
- Mobile-based farm management systems
- Transparency in export certification
- **Case Study:** Brazil coffee farms adopting blockchain traceability to improve buyer trust and pricing.

Module 8: Sustainable Agribusiness & Climate-Smart Processing

- Climate-resilient cocoa and coffee farming
- Waste utilization and circular economy
- Energy-efficient processing systems
- Water conservation technologies
- ESG compliance in agribusiness
- **Case Study:** Vietnam coffee sector adopting eco-processing reducing water usage and increasing sustainability ratings.

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

Register Online Now

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com