

## Programme

Departure: **Sunday November 3<sup>rd</sup>**  
Return: **Monday November 11<sup>th</sup>**  
Origin: **Puerto Rico – Jayuya Valley**  
Farm: **Hacienda San Pedro**



### Monday November 4<sup>th</sup>:

- 9,00: presentation of the project by Francesco Sanapo, with Alberto Polojac, Rebecca Atienza.
- 10,00: Roberto Atienza presents FINCA HACIENDA SAN PEDRO, their botanical varieties and the correct harvesting of the fruit.
- 12,00: Lunch in the Finca
- 14,00: Guided tour to the harvesting zone. Preparation to the harvest of the product
- 16,00: Coffee production areas in Puerto Rico
- 17,00: Q&A with some protagonists of Puerto Rican coffee
- 18,00: Evening Break
- 19,30: Dinner in the Finca

### Tuesday November 5<sup>th</sup>:

- 5,00: Wake up
- 5,30: Breakfast
- 6,00: Harvesting in the plantation
- 12,30: Lunch
- 13,30: Afternoon break
- 15,00: The plant of coffee (live in the plantation)
- 16,00: The first harvest and the life of the coffee tree
- 17,00: New grafts and the different botanical varieties
- 18,00: Evening break
- 19,30: Dinner

### Wednesday November 6<sup>th</sup>:

- 5,00: Wake up
- 5,30: Breakfast
- 6,00: Harvesting in the plantation
- 12,30: Lunch
- 13,30: Afternoon break
- 15,00: Biodiversity and its importance

- 16,00: The fruit and its maturation
- 17,00: The phases of processing
- 18,00: Evening break
- 19,30: Dinner

### Thursday November 7<sup>th</sup>:

- 5,00: Wake up
- 5,30: Breakfast
- 6,00: Harvesting in the plantation
- 12,30: Lunch
- 13,30: Afternoon break
- 15,00: Visit to the mill
- 17,30: Latte art Battle open competition with the best Puerto Rican baristas
- 19,00: Evening break
- 20,00: Dinner

### Friday November 8<sup>th</sup>:

- 5,00: Wake up
- 5,30: Breakfast
- 6,00: Harvesting in the plantation
- 12,30: Lunch
- 13,30: Afternoon break
- 15,00: The defects of green coffee – Green coffee grading
- 16,00: Tasting - Cupping session
- 18,00: Coffee roasting – 1st part
- 19,30: End of lectures - Evening break
- 20,30: Dinner

### Saturday November 9<sup>th</sup>:

- 5,00: Wake up
- 5,30: Breakfast
- 6,00: Harvesting in the plantation
- 12,30: Lunch
- 13,30: Afternoon break
- 15,00: Coffee roasting – 2<sup>nd</sup> part

- 16,30: The espresso machine Piece by piece
- 17,30: Building the espresso machine - Competition
- 19,00: Evening break
- 20,30: Dinner

### Sunday November 10<sup>th</sup>:

- 5,00: Wake up
- 5,30: Breakfast
- 6,00: Harvesting in the plantation
- 12,30: Lunch
- 13,30: Afternoon break
- 15,00: Espresso Brewing rules
- 16,00: Espresso Competition
- 17,00: The correct cleaning of the espresso machine
- 18,00: Machine cleaning – Competition
- 19,30: Dinner & Party

### Monday November 11<sup>th</sup>:

- *Morning:*  
San Juan city tour  
Guided tour to the most beautiful coffee bars in town.
- *Afternoon:*  
Departure



for info and reservations  
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