



AGRICULTURE AND AGRIBUSINESS

Coffee Production and Post Harvest Processing

3 day course

Classroom, online or in-house

Course overview

Coffee earns a premium for cup quality, and cup quality is destroyed far more often in the two days after picking than in the two years of growing that preceded it. This course gives the post harvest stage the weight it deserves. Delegates work through variety and altitude, establishment, shade management and the pruning cycle that sustains bearing. Nutrition and the biennial bearing pattern are addressed. Pest and disease control is covered, including coffee berry disease and leaf rust. Picking is addressed as a quality decision: selective picking of ripe cherry against strip picking, and what each does to the cup. Processing follows in detail across washed, natural and honey methods, covering pulping, fermentation, washing, drying rate and moisture target. Drying is treated carefully, since over rapid drying and re wetting both cause defects. Hulling, grading and defect counting are covered. Cupping is introduced so growers understand the assessment their price rests on. The course closes on traceability, certification and specialty market access.

What you will learn

- Establish coffee with appropriate variety, altitude and shade
- Sustain bearing through pruning and manage biennial cropping
- Control coffee berry disease and leaf rust
- Pick selectively for cup quality
- Process by washed, natural or honey methods with controlled fermentation
- Dry to a moisture target without causing defects
- Hull, grade, count defects and understand the cupping assessment

Who should attend

- Coffee growers and estate managers
- Wet mill and drying station operators
- Cooperative and washing station staff
- Extension officers in coffee regions
- Buyers and quality staff assessing green coffee

Course outline

- 01 Quality lost in two days
- 02 Variety, altitude, shade and establishment
- 03 Pruning, nutrition and biennial bearing
- 04 Berry disease and leaf rust
- 05 Selective picking and the cup
- 06 Washed, natural and honey processing
- 07 Fermentation, washing and drying rate
- 08 Hulling, grading, cupping, traceability and certification

Upcoming dates



Dates	Venue	Format	Fee per delegate
2 to 4 November 2026	Dar es Salaam, Tanzania	Classroom	USD 995
13 to 15 January 2027	Lusaka, Zambia	Classroom	USD 995
18 to 20 January 2027	Nairobi, Kenya	Classroom	USD 995
25 to 27 January 2027	Pretoria, South Africa	Classroom	R14,950

Fees and how to register

This 3 day course is **R6,500** per delegate online, **R14,950** in the classroom in South Africa, Botswana, Namibia, Lesotho and Eswatini, and **USD 995** in the classroom elsewhere in Africa. In-house training is quotation on request. Book 2 or more delegates on this course and save 10%.

To register or request an in-house proposal, visit www.afrisciencegroup.com, email info@afriScience.co.za, or WhatsApp us on **+27 63 479 1136**.

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