



Quality control training (cocoa & coffee)

Description:

Training program on cocoa and coffee quality control skills, including theoretical and laboratory practices. At the end of the training program you will be able to carry out quality independent analyzes of cocoa and coffee as per the international and national standards.

There are three levels of 5 days each; and at the end of each training the candidates will receive an "Attestation"

- Level 1 (Introduction)
- Level 2 (Upgrade)
- Level 3 (Quality Controller)

Objective:

- Control in a spirit of fair trade
- Take into account the traceability of quality and quantity controls
- Put at equilibrium the Price to Quality Ratio

Clients: Government, Producers, Cooperatives, Exporters and Buyers in General

How:

The program includes several theoretical modules and practical laboratory training, hereafter some modules:

- The importance of accessing quality
- Cameroonian and International Standards
- Sources of non-quality / non-compliance
- Equipment
- Criteria and classification methods
- Sampling
- The cut test
- Determination of Bean count
- Determination of cocoa and coffee grades
- Types of defects

Benefits / Benefits:

- The parties can discuss prices while taking into account the quality
- Efficient pricing
- Quality improvement
- Quality traceability
- Better stock management

Duration / Pricing:

Each course (cocoa or coffee) has a duration of 5 days.

Rates reflect the number of people registered