



HOW TO BECOME A Q GRADER

Certified Q Graders are professionals skilled in sensory evaluation of green coffee, and are employed throughout the industry



WHAT IS CQI

The Coffee Quality Institute is a non-profit working internationally to improve the quality of coffee and the lives of those who produce it.



WHAT IS THE Q COMBO?

This professional certification confers the skills and basic knowledge to perform coffee evaluations from farm to import to consumer-facing products. The Q Grader course, is offered for both arabica and robusta evaluation.

The Q Grader course is broken into two parts, review and exams. The course covers job-relevant skills including cupping protocols, olfactory senses, gustatory sensory skills, green and roasted grading, organic acid identification, triangulation skills, roasted sample identification, coffee processing evaluation, and general coffee value chain knowledge



HOW DO I REGISTER?

Create an account on the CQI data base [here](#), then find an upcoming course and register as a student!



HOW CAN I PREPARE?

There are no pre requisites for the Q Combo, but this is an intense course designed for coffee professionals. Check out this blog post on [5 Ways to Prepare](#).

For more resources check out [@loupe.coffee](#) on social media