

# WORKSHOP INFORMATION 活动资讯



**Venue:** Brews & Bars Studio at Skugga Farm MaeOn - 35 minutes from city

**Programs: Chocolate Workshop** - Adults Baht 1,100 : Kids Baht 650  
Tuesday, Friday, Sunday 9:00am - 12:30pm

**Skugga Barbq Lunch** - Baht 400  
Tuesday, Friday, Sunday 12:30pm - 1:30pm

**Coffee & Tea Workshop** - Adults Baht 1,100 : Kids Baht 650  
Friday only 1:30pm - 5:00pm

## PRICE INCLUDES:

- **Transport:** Van Service (Must be pre-booked)
  - Pick Up Skugga One Nimman Branch 8.00am & 12.30pm\*
  - Pick Up Skugga Tapae Gate Branch 8:10am & 12:40pm\*
  - Return to city - Depart Skugga 1:30pm & 5:00pm
- \*Only for Coffee / Tea session Friday afternoon
- All course materials and eLearning book
- Morning tea/coffee/pastry
- Optional lunch at Skugga Barbq for participants includes
  - BarBQ chicken, pork & vegetables, salad, drink, side dishes & small desert
- **Skugga gift box:**
  - Apron
  - Chocolate samples
  - Coffee bean samples
  - Tea samples



FREE VAN SERVICE

## TERMS AND CONDITIONS

Participants: Limited to approx. 12 people per session  
Children Pricing: Applies for children between 5 to 15 years old  
Language: English & Thai (Dual)  
Supervision: Children must be with at least 1 paying parent  
Separate courses for young children groups arranged on request  
Visitors: Accompanying visitors, not participating in course  
- Baht 300 for (two way) van service.  
Private Group and Events : Contact us for private group enquires.

ADVANCE  
BOOKING  
REQUIRED

## TREE TO CUP/BAR EXPERIENCE COFFEE, TEA & CHOCOLATE WORKSHOPS 咖啡, 茶, 巧克力工作坊

Skugga grow, harvest and process single origin high quality Arabica Coffee, Assam Teas and Cacao. At our farm on the outskirts of Chiang Mai city, we offer workshops sharing our knowledge about the tree to cup/bar process in a fun and informative manner.



## CONTACT INFORMATION

MAIN LOCATION - Mae On Farm  
Open 9am to 7pm  
35 Minutes from City  
Highway 1317 - Mae On

+66 (0)88951 6697  
sales@skuggalife.com  
facebook.com/skuggaestate  
Line Official: @skuggaestate



Advance Booking

*Skugga Brews & Bars Studio*

Morning Studio Session Bars : Chocolate Workshop  
Lunch The BarBQ (Skugga Farm)  
Afternoon Studio Session Brews : Coffee & Tea Workshop

TUESDAY - FRIDAY - SUNDAY 周二 - 周五 - 周日

## AFTERNOON COURSE – BREWS EXPERIENCE

下午課程 – 酒吧體驗 1:30AM TO 5:00PM

### Coffee Experience 咖啡體驗

- |                |     |
|----------------|-----|
| 1. Cultivation | 培植  |
| 2. Processing  | 處理法 |
| 3. Roasting    | 烘焙  |
| 4. Grinding    | 研磨  |
| 5. Dripping    | 滴濾  |
| 6. Sensory     | 感官  |
| 7. Cupping     | 杯測  |



### Tea Experience 茶體驗

- |                |     |
|----------------|-----|
| 1. Cultivation | 培植  |
| 2. Processing  | 處理法 |
| 3. Blending    | 配方  |
| 4. Infusing    | 沖茶  |
| 5. Brewing     | 烹茶  |



## MORNING COURSE – BARS EXPERIENCE

咖啡和茶工作坊 9:00AM TO 12:30PM

### Chocolate Hands-on Experience 巧克力制作

- |                                       |                |
|---------------------------------------|----------------|
| • Cacao Farm tour                     | 可可农场之旅         |
| • Cultivation, harvesting, fermenting | 栽培、采收、发酵       |
| • Chocolate process overview          | 巧克力工艺概述        |
| • Roasting                            | 烘烤             |
| • Cracking and Winnowing              | 碾碎及去殼          |
| • Grinding                            | 研磨             |
| • Tempering and Molding               | 調溫及成型          |
| • Tasting 8 chocolate types           | 品尝8种巧克力        |
| • Wrapping & Packaging                | 包裝             |
| • Bon Bon's & Pralines                | Bon Bon's 和果仁糖 |
| • Chocolate Shots                     | 巧克力片           |

LUNCH @ SKUGGA BARBQ CAFÉ 午餐@SKUGGA 烧烤咖啡馆  
12.30PM – 1.30PM

Menu includes BarBQ Khao Soi Chicken or Honey Glazed Pork Skewer, Mixed Vegetables, Salads, Drinks and Desert  
菜单包括烧烤 Khao Soi 鸡肉或蜂蜜釉猪肉, 配蔬菜、沙拉、饮料和甜点