



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.



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



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
- Cultivation, harvesting, fermenting
- Chocolate process overview
- Roasting
- Cracking and Winnowing
- Grinding
- Tempering and Molding
- Tasting 8 chocolate types
- Wrapping & Packaging
- Bon Bon's & Pralines
- Chocolate Shots

可可农场之旅
栽培、采收、发酵
巧克力工艺概述
烘烤
碾碎及去壳
研磨
调温及成型
品尝8种巧克力
包装
Bon Bon's 和果仁糖
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 鸡肉或蜂蜜釉面猪肉，配蔬菜、沙拉、饮料和甜点

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 |



WORKSHOP INFORMATION

活动资讯

Venue: Brews & Bars Studio at Skugga Farm MaeOn - 30 minutes from city

Programs: Chocolate Workshop - Baht 1,100

Tuesday, Friday, Sunday

9:00am - 12:30pm

Skugga Barbq Lunch - Baht 400

Tuesday, Friday, Sunday

12:30pm - 1:30pm

Coffee & Tea Workshop - Baht 1,100

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 10 people per session

Language: English & Thai (Dual)

Children: Must be over age of 13 to participate

Separate courses for young children arranged on request

Visitors: Accompanying visitors, not participating in course

- Baht 300 for (two way) van service.

Private Group: Contact us for private group enquires.

Reservation required

Credit cards allowed. Processing fee 3% on top.



CONTACT INFORMATION

MAIN BRANCH - Mae On Farm

Open 9am to 7pm

30 Minutes from City

Highway 1317 - Mae On

+66 (0)88951 6697

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facebook.com/skuggaestate

Line Official: @skuggaestate



Advance Booking