

This is how your coffee made it to your table

<https://www.youtube.com/watch?v=6skcgBvorDk>

The video explains the process of making coffee, starting from growing the trees to brewing the final product. It discusses the different types of coffee trees and the ideal conditions for growing them. The video also explores the various methods of processing the coffee beans, including drying, milling, and roasting. It concludes by mentioning the importance of grinding and brewing methods in achieving the perfect cup of coffee.

video comprehension

Activity 1 – Multiple choice questions

1. What are the two main types of coffee trees mentioned in the video?
 - A. Coffea arabica and coffea canifora
 - B. Liberica and Excelsa
 - C. Coffea arabica and Liberica
 - D. Coffea canifora and Excelsa
2. Why do coffee trees thrive in higher, cooler areas of the tropics?
 - A. The fruit ripens faster in cooler temperatures.
 - B. The fruit develops deeper, richer flavors in cooler temperatures.
 - C. Warmer temperatures lead to diseases like rust.
 - D. Warmer temperatures attract more pests.
3. How long does it take for coffee trees to start bearing fruit after planting?
 - A. 1-2 years
 - B. 3-5 years
 - C. 6-8 years
 - D. 9-10 years
4. Which method of processing coffee fruit involves drying the cherries in the sun before removing the pulp?
 - A. Dry process
 - B. Wet process
 - C. Fermentation process
 - D. Mechanical drying process
5. What is the purpose of using mechanical drying machines in coffee processing?
 - A. To speed up the drying process
 - B. To remove any remaining pectin from the beans
 - C. To separate the dried husks from the beans
 - D. To polish the beans after hulling
6. At what temperature are coffee beans typically roasted?
 - A. 200-300 degrees Fahrenheit
 - B. 350-500 degrees Fahrenheit
 - C. 550-700 degrees Fahrenheit
 - D. 750-900 degrees Fahrenheit

7. How does the duration of roasting affect the flavor of coffee beans?
- A. Longer roasting produces a tangier, sweeter brew.
 - B. Shorter roasting brings out the deeper, bitter flavors of the beans.
 - C. Light roasts turn the beans brown and release fragrant oil.
 - D. Dark roasts result in a richer, brown color and aroma.
8. What effect does grinding coffee too fine have on the taste of the brew?
- A. It makes the cup taste sour, acidic, and salty.
 - B. It enhances the overall flavor of the brew.
 - C. It produces a bitter, bland cup.
 - D. It has no significant effect on the taste.
9. What is the last step in making coffee?
- A. Grinding the coffee beans.
 - B. Adding water to the coffee grounds.
 - C. Brewing the coffee.
 - D. Choosing the type of coffee beans.
10. What is the purpose of water in the coffee brewing process?
- A. To dilute the coffee grounds.
 - B. To extract flavors from the coffee grounds.
 - C. To cool down the coffee.
 - D. To create a smooth texture in the coffee.
11. Which of the following factors can affect the taste of coffee during the brewing process?
- A. The color of the coffee grounds.
 - B. The size of the coffee beans.
 - C. The temperature of the water.
 - D. The type of coffee filter used.
12. Why can variations in the brewing process lead to differences in the final taste of coffee?
- A. Because the quality of the coffee beans is not important.
 - B. Because the brewing process affects the extraction of flavors.
 - C. Because the water used in brewing changes the coffee's acidity.
 - D. Because the brewing time determines the coffee's strength.
13. What does the speaker suggest we do the next time we have a cup of coffee?
- A. Drink it quickly to savor the flavors.
 - B. Add more sugar to enhance the taste.
 - C. Appreciate the effort that goes into making coffee.
 - D. Experiment with different brewing methods.

Activity 2 – Watch the video a second time and take notes about the main steps in the production of coffee