



# 2025 CLASS DESCRIPTIONS

*Last updated: 4/22/25*

## 10am Course Title: **Specialty Coffee 101: A Complete Guide To Coffee Jargon and Enjoying Specialty Coffee**

Led By: Dr Kenneth Thomas, Umble Coffee/ Starkville

### Course Description:

Kenneth Thomas with Umble Coffee used to be in your shoes - he felt intimidated by all the fancy words in specialty coffee. He wants to give you the tools you need to master the jargon and better enjoy specialty coffee! Come learn with other coffee lovers and take your coffee game to the next level! Kenneth Thomas is host of the very popular Coffee 101 podcast and recruited by Stanford University's Continuing Studies department to teach a coffee masterclass. He has been ranked multiple years amongst the top 25 specialty coffee roasters in the US. He's the owner and head roaster at Umble Coffee Co, headquartered in Starkville, MS. He's very passionate about 'pursuing extraordinary' in all aspects of life. He loves educating and advocating on all things coffee. He's a big-time runner and fully believes there's no restaurant that can make a steak better than you can make at home.

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## Noon Course Title: **B2B Class - Point of Growth: Leveraging Your POS for Success**

Led By: Dustin Dupre, Operating Partner, HD Processing, Lafayette

### Course Description:

This session explores how to leverage your POS system beyond basic transactions to drive business growth, make smarter decisions, reach more customers, and improve customer experiences.

**Data Empowerment:** Learn how to confidently leverage your POS data.

**Navigating Pricing and Contracts:** Gain clarity on POS costs by identifying hidden fees, understanding contract flexibility, and calculating the true total cost of ownership.

**Creating Memorable Customer Experiences:** Explore how to leverage your POS beyond transactions with event management features, personalized interactions, and integration with marketing efforts.

Connecting with and empowering others is at the heart of everything Dustin Dupre does, including his role as the co-owner of HD Processing. His love for science and technology, combined with a technical foundation in Industrial Electronics and real-world experience as a sound engineer, allows him to bridge complex topics with relatable insights. When he's not leading his business or exploring the intricacies of

sound and real estate, he's likely traveling the globe with his wife of ten years, discovering new cultures through their food and coffee.

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12:30 Course Title: **B2B Class - An Intro to Coffee Tech**

Led By: Alex ,Coffee and Tea Works, Flowood

Course Description:

This discussion explores the key steps of in-house tech work that baristas and managers should know – such as daily cleaning and maintenance, the impact of water quality, and how to accomplish practical repairs. Likewise, this discussion outlines which particular repair problems require calling in a professional coffee tech.

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1pm Course Title: **Women in Coffee – the inspiring story of Exploradora Coffee**

Led by: Wade Johnson, co-founder/owner Exploradora Coffee, Oxford

Course Description:

Exploradora Coffee founder + owner, Wade Johnson, will discuss women across the coffee supply chain from origin to home, highlighting farmers, roasters, and the philanthropy that Exploradora supports.

They say never go into business with family. We didn't listen. Mother Allison and daughter Wade founded the company together in 2020 and feature premium specialty coffees grown exclusively by women. Our mission is connecting our customers with great coffee grown by incredible women, and in turn putting \$1 of every bag we sell back into programs empowering women in the US.

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2pm Class Title: **The Coffee Flavor Wheel: Guide to Taste and Describe Coffee Like the Pros**

Led By: Dr Kenneth Thomas, Umble Coffee/ Starkville

Course Description:

In this class, Kenneth Thomas of Umble Coffee will explain the wide range and variety of natural coffee flavor. He will introduce you to the Coffee Flavor Wheel: used by professional coffee buyers to describe what we smell and taste in our coffee. He'll include tips and tricks to help you become a specialty coffee ninja in no time!

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3pm Course Title: **Coffee in Good Spirits: Crafting the Perfect Coffee Cocktails**

Led By: Trey Malone, Northshore Specialty Coffee, Jackson

Course Description:

This lecture explores the art and science of coffee mixology, blending specialty coffee with spirits, syrups, and unique ingredients to create innovative and flavorful coffee-based cocktails. Students will learn fundamental techniques, flavor pairing principles, and the history of coffee in mixology. Through hands-on demonstrations and tastings, participants will develop skills in crafting both classic and modern coffee cocktails, including espresso martinis, cold brew negronis, and non-alcoholic coffee mocktails. Perfect for baristas, bartenders, and coffee enthusiasts looking to elevate their craft.

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Course Title: **The Secret Value of Water in Coffee**

Led By: (TBD)

Course Description: (draft)

This discussion outlines the vital role played by the water used for brewing. Water quality/ composition will enhance or restrict the flavor profile. Learn which minerals are essential for great flavor. Water quality/composition is also the single greatest factor in terms of equipment performance, scaling and maintenance. Water is an unsung hero of the coffee shop.

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