

Your group will get together for 10 minutes to compile your information. You will present your production plan to the Counter Culture Coffee executives for approval. Make sure to include all members in your presentation.



# Counter Culture Coffee

## Production Line Information

Presentation

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# Counter Culture Coffee

Tel: (919) 361-5282

Street Address

4911 S Alston Ave

Durham, NC 27713

Phone: (919) 361-5282

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| --- | --- |
| **Group 1**PNG-R Weight Loss 16%Roast Time 15:30COLO-RWeight Loss 16.4% Roast Time 16:20 | **Order**150 lbs 12 oz.550 lbs 5 lb. 400 lbs 5 lb. |
| **Group 2**ETHO-RWeight Loss 15%Roast Time 14:15BOLO-RWeight Loss 16.5% Roast Time 16:20 | 500 lbs 12 oz.400 lbs 4oz |
| **Group 3**OE1-RPost Blend 35% ETHON65% PERO | 1500lbs 5 lb. |
| **Group 4**E27-RPost Blend40% BRZ30% BOLO30%PERO | 1570 lbs 5 lb.  |
| **Group 5**OR46-RPre Blend32% ETHO8%ETHON60%PEROWeight Loss 19.2%Roast Time 16:20 | 1000 lbs 5 lb.  |

**Roaster Sizes**

3 roasters are available for use.

* 90 kilo
* 10 kilo
* 60 kilo

Maximum batch size for 90 kilo is 200 lbs.

Minimum batch size for 90 kilo is 60 lbs.

Maximum batch size for 60 kilo is 132 lbs.

Minimum batch size for 60 kilo is 40 lbs.

Maximum batch size for 10 kilo is 22 lbs.

Minimum batch size for 10 kilo is 10 lbs.

**Cleaning**

If you have an conventional product and switch to an organic product, you will need 5 min to clean the roaster before roasting your next batch.

**Weight Loss for Blends**

BRZ-R

Weight Loss 18.4%

Roast Time 17:45 min

PERO-R

Weight Loss 16.9%

Roast Time 16:10 min

ETHON

Weight Loss 16.5%

Roast Time 15.15 min

**Bagging Times**

4 oz. 0:30 min

12 oz. 0:15 min

5 lb. 0:30 min

### Production Information

### Your Task

Today you will be working with the staff at Counter Culture Coffee to plan their production for the day.

Math II

First you will need to get the order for the day. Using that, you will identify how much green coffee you will need to put into the roasters. This is going to vary depending on several factors.

* Weight loss during roasting.
* The blend you are producing.
* Whether you have a preblended or postblended coffee.

Math I

Now that you have the amount of green coffee that needs to be roasted, it is your job to find the most efficient way to roast and bag the coffee. To do this, you will use the roasting time and bagging time. Make sure you choose the right size roaster.