

A Cup of Coffee

Name

Affiliation

A CUP OF COFFEE

Activities to produce coffee or the supply

Coffee that most of us enjoy has taken a lot of activities to arrive into our cups. The first step is planting the coffee beans; this activity has other activities that immediately follow planting. On the farm, the coffee plantation is taken care of until maturity, where the coffee plant can produce cherries. From planting to harvesting usually takes 3 to 4 years. Hence, the second activity is harvesting of the cherries. The crop is picked by hand in most countries; however, in places like Brazil, the picking process is mechanized.

Another activity is the processing of the cherries. This activity starts immediately after the cherries have been picked before spoiling. There are several methods of processing coffee that is the dry method and the wet method. The dry method is the traditional method of processing but is used in most countries, and for a wet method, the pulping machine is used to separate the skin and the pulp from the bean.

The next activity is drying the beans. Beans processed by the wet method must be dried to about 11% moisture, thus preparing them for storage. The beans can be sun-dried by spreading them in the drying tables, they are then turned regularly, and otherwise, this seeds can be machine-dried.

The fifth activity is the mailing of the beans. Before export, parchment coffee has to pass through the following actions, hulling, polishing, grinding, and sorting. The hulling machine removes the parchment layer; polishing is an optional process. Beans are then sized and weighed, and reviewed for color flaws. The mailed beans are then exported in plastic or sisal bags.

They are tasting the coffee for the quality taste. It involves the process called cupping. The bean is first evaluated for overall visual quality. Then, the beans are roasted in a small laboratory

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roaster; as soon as they are roasted, they are grounded and infused in boiling water. Cupper noses the drink to feel its aroma.

They were roasting the green coffee into aromatic brown beans. During roasting, the beans produce fragrant oil locked inside. Immediately after burning, the beans are immediately called either by water or air, and finally, the last activity is grinding coffee. This activity aims to get the most flavor.

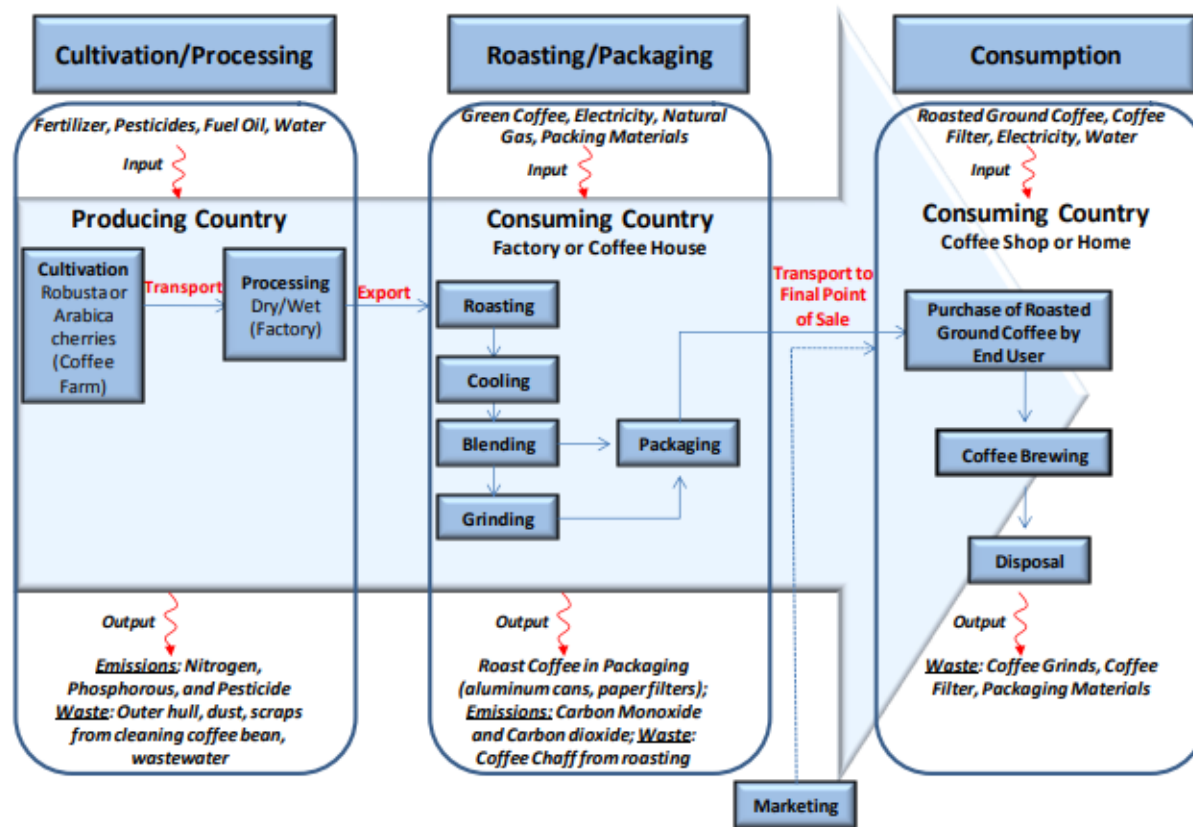
Government regulations that govern coffee chains

It is the role of the government to vet for any import from other countries. As a way of promoting peace is also the role of the government to impose trade suctions on individuals or countries that promote crimes against humanity. Also, it is the role of the government to import duty rates. The government has to regulate the use of pesticides y the farmers.

Coffee value chain

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FIGURE 1: THE COFFEE VALUE CHAIN

**Inputs**

Requirements for the production of coffee, Seeds are the basic requirements, land, irrigation, fertilizers, labor, and finally, machinery.

Processing/ growing

Process until the removal of the seed coat. The first activity is harvesting, followed by processing, and finally, seed coat removal.

Branded manufactures

They mainly roast, grind, blend, and brew coffee beans. They then supply coffee to supermarkets, food services, and coffee shops.

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Consumers

Most of the consumers of coffee are the developed countries. Individuals buy coffee to use in their homesteads from the supermarket.

Conclusion

In conclusion, the above discussion outlines all the activities that are involved in the production of coffee. These activities are organized from planting up to the final stage that is brewing. Also, inputs are as well discussed.