2025 Lafayette Coffee Festival Schedule last updated 3/13/25

NOTE: specific times may be revised the week prior to the event, please check back for an updated/final schedule.

LOCATION: 2nd Floor Exhibit Hall, Rock-n-Bowl Downtown Lafayette

| 7:30-8:45 | Exhibitor Registration Opens, Booth Set Up | Lobby |
|-------------|---|----------------------------------|
| 9:00-4:00 | Exhibit Hall is open | Register in Lobby |
| 9:30-10:30 | Green Coffee Roasting Demonstration | Exhibit Hall Demo |
| | | Sponsored by REVE |
| | | Coffee Rosters |
| 9:30-10:15 | Water Quality Presentation | 1st Floor Classroom |
| | | Sponsor is TBD |
| 9:30-10:30 | Train the Trainer: best practices on barista training | VIP Suite, 2nd Floor |
| | | Sponsored by CC's |
| | | Coffee House |
| 10:00-10:30 | Photo Op with Coffee Bean Mascot | Vault Room, 1st Floor |
| 10:00-10:45 | Coffee Cupping Demonstration | Sponsor is TBD |
| 10:00-11:30 | Barista Skills Presentation | Exhibit Hall Demo |
| | - Pour Over method | SWLA area Barista All |
| | - Hario V60 method | Stars (TBD) |
| | - Moka Pot method | |
| | - Aeropress method | |
| | - Other methods are TBD | |
| 10:15-11:00 | Intro to Coffee Flavor Wheel | 1st Floor Classroom |
| | | Sponsor is TBD |
| 10:30-Noon | Roaster Roundtable Discussion Group | VIP Suite, 2 nd Floor |
| | | Host is Tommy Faulk |
| 11:00-2:00 | Food Concessions open | Lobby |
| 11:00-Noon | Intro to Cold Coffee (extraction explained and | 1 st Floor Classroom |
| | RTD products previewed) | Sponsor is TBD |
| 11:30-12:30 | Green Coffee Roasting Demonstration | Exhibit Hall Demo |
| | | Sponsored by REVE |
| | | Coffee Roasters |
| Noon | Photo Op with Coffee Bean Mascot | Vault Room, 1st Floor |
| 12:00-12:45 | Coffee Cupping Demonstration | Sponsor is TBD |
| 12:00-12:45 | POS System Best Practices | VIP Suite, 2 nd Floor |
| | | Sponsored by |
| | | HD Processing |
| 1:00-1:45 | Intro to Coffee Flavor Wheel | 1st Floor Classroom |
| | | Sponsor is TBD |
| 1:00-2:00 | Train the Trainer: best practices on barista training | VIP Suite, 2 nd Floor |
| | | Sponsored by CC's |
| | | Coffee House |

| 1:30-3:00 | Barista Skills Presentation | Exhibit Hall Demo |
|-----------|--|-----------------------------------|
| | - Pour Over method | SWLA area Barista All |
| | - Hario V60 method | Stars (TBD) |
| | - Moka Pot method | |
| | - Aeropress method | |
| | - Other methods are TBD | |
| 1:30-2:30 | Green Coffee Roasting Demonstration | Exhibit Hall Demo |
| | | Sponsored by REVE |
| | | Coffee Roasters |
| 1:30-2:15 | Coffee Tech Roundtable – equipment maintenance | VIP Suite, 2nd Floor |
| | and repair best practices | Host is Jacob |
| | | McManus |
| 1:30-2:00 | Photo Op with Coffee Bean Mascot | Vault Room, 1 st Floor |
| 2:00-3:00 | Coffee Cupping Demonstration | Sponsor is TBD |
| 2:00-3:00 | Intro to Cold Coffee (extraction explained and | 1st Floor Classroom |
| | RTD products previewed) | Sponsor is TBD |
| 2:30-4:00 | Roaster Roundtable Discussion Group | VIP Suite, 2 nd Floor |
| | | Host is Tommy Faulk |
| 3:00-4:00 | Green Coffee Roasting Demonstration | Exhibit Hall Demo |
| | | Sponsored by REVE |
| | | Coffee Roasters |
| 3:00-4:00 | Intro to Home Cocktails & Mocktails | 1st Floor Classroom |
| | | Sponsor is TBD |
| 3:00-3:45 | Water Quality Presentation | Classroom A |
| | | Sponsor is TBD |
| 4:00 | Exhibit Hall closes. Festival ends | |
| 4:00-5:00 | Exhibitor Clean Up and Departure | |
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