Monmouth Coffee Project

A Science-Business Collaboration

A little history of the project...

Last fall, freshman biochemistry major Ramon Ceja, approached Professor Sturgeon (Chemistry) after class and asked if he knew anything about the science of brewing coffee. Although Sturgeon had some general understanding of the topic,



Ramon was encouraged to investigate this topic in our new "food-grade" nutrition lab. After realizing the many "liberal arts" aspects of coffee, Professor Williams (PEC) and Sturgeon approached Dean Jakoubek and asked if she would support the purchase of a coffee roaster, grinder, and packaging equipment so that we could engage in a science-business collaboration. To make a long story short, as of last Wednesday, the **Monmouth Coffee Project** has launched it *Scot's Roast* coffee business by selling wholesale to Aramark for resale in Scot's Market.

As of now, 2 science students, Ramon Ceja and Andrew Wright (sophomore, biochemistry) and Sturgeon purchase, roast, and package coffee under the guidelines of the Illinois Health Inspector. Williams along with students Justine Boone (junior, business), Cal Rudeman (junior, business), Josiah Martinson sophomore, business), and Arjun Subedi (senior, business/economics) run the business end of the project focusing on sales and marketing. On board is also Professor Brain Baugh (Art) along with students Aubreigh Moon (art), and Caitlin Mehta (art) who designed the logo. Professor Logan Mayfield (Math and Computer Science) along with students Alex Brooks (Freshman, Computer Science and Mathematics) and Mike Stees (Freshman, Computer Science) who have setup a Google-powered, cloud-computing based IT infrastructure to manage not only the Monmouth Coffee Project business, but the digital collaborative environment. Last, once we have money to deal with we look forward to utilizing the accounting services of Patrick Montgomery (Accounting).

Things to thing about relative to the liberal arts aspects of coffee...

- Coffee is grown at high elevations...where in the world do you find coffee producers?
- Organic coffee? Fair Trade coffee?
- Anyone want to travel to Bolivia for an alternative spring break?
- The vanilla bean is considered the most complex natural product that we can study using current science methods (180 chemical compounds); coffee contains over 800 chemical compounds.
- According to the 2010 Statistical Abstract of the U.S., which of these products had the highest capita consumption in 2007:
 - a. coffee
 - b. regular carbonated soft drinks
 - c. bottled water
 - d. beer?

Ouestions?

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