

# BURKA|A

## FARM TOUR EXPERIENCE

- Visit one of the oldest coffee plantations in Tanzania, including its natural forests and coffee processing facilities.
- Discover the coffee lifecycle from plantation to cup at our ecologically sensitive estate: we show the guests how coffee is grown from seed in the nursery and take them through the many phases of production and processing.
- Watch coffee blossom/flowering during October to December and harvesting in May to September and learn about how Burka produces its high quality washed Arabica coffees.
- Discover your preferred coffee quality in terms of degree of roast, grind and brewing time aspects by attending a coffee brewing and tasting session where various types of beans and roasts are blended and compared for likeness.
- Have a chance to purchase our finest Estate origin coffee blend.
- See the picking and wet processing of the coffee cherries, which is a manual labour intensive process where each individual coffee cherry is selectively picked from the tree one at a time, careful to only remove the red ripe cherries. (This is available only during the coffee harvest season, May to September.)

## SET-UP

- Every coffee season we do conduct a number of guided tours through the Burka Coffee Estate to a selected number of tourist companies.
- Target group are tourists on their way to parks or on a free day in Arusha between safari/mountain climb/Zanzibar, especially tourists staying in the neighborhood of Burka.
- Groups need a minimum of 4 pax. Tour fee is 35 USD VAT inclusive per person. Groups with less than 4 pax will be charged for 4 pax. Burka requires a non-refundable deposit of 50% on booking.

## INCLUDES

- History-of-coffee presentation
- Visit to a coffee nursery and plantation
- Visit to the coffee processing factory
- Learn how to brew a 'Golden Cup'
- Coffee-tasting session

# PROGRAM

The tour takes approximately 2 hours, either in morning (9-11 a.m.), or, preferably, in the afternoon (3-5 p.m.) and includes a drive through the coffee estate. The tour must be booked at least two days earlier and the visitors must have their own transport for the farm tour. We can also do a one hour session of the tour by not driving through the farm.

## **At the cupping kitchen (main office):**

- History and evolution of the farm
- Varietals differences between Arabica and Robusta-agronomical and physiological.
- Labor force
- Environmental and Social Responsibility
- Products
- Coffee markets

## **Walk through the estate, route depending on the activities, focus on following aspects:**

- Field operations (coffee cycle, coffee management, irrigation)
- Nursery
- Harvest & factory processes
- Conservation of natural resources (water, wild life, firewood, herbs used for medicines)
- Bio-conservation of fauna (birds and wildlife) and flora, green buffer around Arusha creating a unique micro-climate.

## **Back at the coffee laboratory:**

- Coffee brewing techniques
- Possibility to purchase one of our best blends of roast or ground coffee at a favorable price.

# STAFF IN CHARGE

Eliaringa Macha, Coffee Quality Control Manager