

Cassey Defatta

Coffee roaster

✉ cassey.defatta@gmail.com

☎ (400) 823-2530

📍 123 Elm Street, Hartford, CT 06106

EDUCATION

High School Diploma at Hartford Public High School, Hartford, CT

Sep 2011 - May 2015

I've learned how to read, write, and do math.

LINKS

[linkedin.com/in/casseydefatta](https://www.linkedin.com/in/casseydefatta)

SKILLS

Roasting coffee beans

Grinding coffee beans

Brewing coffee

Tasting and evaluating coffees

Keeping detailed records of roasts

Adjusting roast profiles based on bean type and desired flavor profile

Operating commercial roasting equipment

LANGUAGES

English

Dutch

HOBBIES

Listening to music

EMPLOYMENT HISTORY

● Lead Coffee Roaster at Blue State Coffee, CT

Apr 2022 - Present

- Trained 3 new coffee roasters on proper roasting techniques.
- Roasted 1,000 pounds of coffee per week.
- Created and implemented a new roast profile for the lightest roast that increased buyer satisfaction by 15%.
- Successfully completed cupping training with a score of 94%.
- Maintained Roast Logs for every batch of coffee.

● Senior Coffee Roaster at Koffee?, CT

Aug 2020 - Feb 2022

- Roasted and packaged coffee beans for distribution to local cafes.
- Created new blends of coffee by mixing different bean types.
- Designed labels for packaging.
- Cleaned and maintained roasting equipment.
- Trained new employees in proper roasting techniques.

● Coffee Roaster at The Roasterie, CT

Aug 2015 - Jun 2020

- Roasted and packaged coffee beans for shipment.
- Roasted coffee beans to meet specific customer request.
- Operated roasting machines according to company standards.
- Monitored roast profiles and made adjustments as needed.
- Cleaned and maintained roasting equipment.

CERTIFICATES

Certified Coffee Roasting Professional (CCRP)

Feb 2021

Certified Q Grader

Nov 2019

MEMBERSHIPS

The Specialty Coffee Association of America

The European Coffee Roasters Guild