



VIETNAM FARM TO CUP EXPEDITION

8 Days 7 Nights

Customize Itinerary for:

Number of pax: **From 10 – 20 pax**

Departure date: **Sun, Nov 22, 2026**

End date: **Sun, Nov 29, 2026**

Prepared by:

Contact number:

True Sense of Services

Customer:
Travel Consultant:
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Duration: 8 Days
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Trip Overview

Follow the journey of a Vietnamese coffee bean from the very first cup to its origin on the farm. Experience the complete Farm to Cup value chain: coffee varieties, cultivation, harvesting, processing, fermentation, roasting, cupping, brewing, and sustainable development.

Brief Itinerary

DAY	DATE	ITINERARY OVERVIEW	MEALS
Day 1	Sun, Nov 22, 26	The Cup: Exploring Vietnamese Coffee Culture	L,D
Day 2	Mon, Nov 23, 26	The Terroir: Arabica of Cầu Đất	B,L,D
Day 3	Tue, Nov 24, 26	From Cherry to Green Bean: Fine Robusta Processing Workshop	B,L,D
Day 4	Wed, Nov 25, 26	The People: Farmers Behind the Coffee	B,L,
Day 5	Thu, Nov 26, 26	Liberica: the other Species	B,L,D
Day 6	Fri, Nov 27, 26	The Local by a Glance: Buôn Ma Thuật Coffee Museum	B,L,D
Day 7	Sat, Nov 28, 26	The Future of Coffee: Regenerative Agriculture and Agroforestry	B,L,D
Day 8	Sun, Nov 29, 26	Back to the Cup: The Future of Vietnamese Specialty Coffee	B,L

Day-by-Day Itinerary

Day 1 • Sun, Nov 22, 26 • The Cup: Exploring Vietnamese Coffee Culture

L,D

Welcome to Ho Chi Minh City! Your journey from farm to cup begins right at the heart of Vietnam’s bustling coffee capital.

09:00 – 12:30: Vietnamese Coffee Culture Discovery: Begin your expedition into Vietnam’s rich coffee heritage by exploring four iconic brewing styles, each marking a unique historical era:
+ **Historic Stocking Coffee (Cà Phê Vợt):** Visit one of Saigon’s oldest heritage coffee shops. Observe the time-honored technique of brewing through a cloth filter in traditional clay pots, and savor classic local favorites like Cà phê sữa đá (iced milk coffee) or Bạc xỉu.
+ **Specialty & Egg Coffee Experience:** Transition to a boutique café to discover the story behind Vietnam’s famed Egg

Coffee (Cà phê trứng). Learn how fresh egg yolks, condensed milk, and bold espresso blend into a velvety, dessert-like creation. You will also experience the iconic slow-drip Phin filter (Cà phê Phin) and modern specialty styles.

12:30 – 14:00: Enjoy an authentic local lunch featuring Southern Vietnamese flavors and transfer back to hotel. Check-in and free time at leisure.

18.00: pick-up and transfer to restaurant Welcome Dinner featuring Vietnamese cuisine & Ice-breaking.

21.00: Return to the hotel for an overnight stay in Ho Chi Minh City

Day 2 • Mon, Nov 23, 26 • The Terroir: Arabica of Cầu Đất

📺 B,L,D

06:00 | Departure for Cầu Đất: depart Da Lat for Cầu Đất, the high-altitude plateau world-renowned for its exceptional Arabica microclimate.

12:00 | Lunch: Enjoy a local lunch featuring highland specialties.

14:00 – 17:30 | Thy Thy Farm Technical Tour & Terroir Exploration

An immersive field study into the origin and processing of Cầu Đất specialty Arabica:

- + **History & Terroir Analysis:** Introduction to the historic development of Arabica in Cầu Đất. Understand the interplay of altitude (1,500m+), volcanic basalt soil, cool climate, and micro-ecosystems that define the region's distinct cup profile.
- + **Botanical & Agronomy Walk:** Guided tour through Thy Thy Farm to evaluate farming practices, plant health, and coffee tree architecture. Identify cultivated Arabica varieties and learn their botanical and sensory characteristics.
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- + **Post-Harvest Processing Insights:** Detailed walkthrough of the farm's processing facilities. Examine Washed, Natural, Honey, and Experimental Fermentation protocols, observing how each method alters flavour precursor chemistry.
- + **Guided Specialty Cupping Session:** Participate in a structured cupping session featuring Thy Thy Farm's current-crop specialty Arabica lots. Assess fragrance, aroma, acidity, sweetness, body, aftertaste, and overall balance using professional evaluation standards.

Learning Outcome: Guests gain a deep, technical understanding of the relationship between high-altitude Arabica varieties, Cầu Đất microclimate and terroir, agronomic practices, processing chemistry, and their direct impact on final cup quality.

18:30 Relax over dinner in Da Lat.

21:00 Overnight in Đà Lạt

Day 3 • Tue, Nov 24, 26 • From Cherry to Green Bean: Fine Robusta Processing Workshop

📺 B,L,D

07:30 | Check out of the hotel in Da Lat and transfer to Phương Minh Farm in Lâm Hà District.

08:30 – 11:30 | Field Workshop at Phương Minh Farm: Fine Robusta & Harvest Practices

An intensive hands-on session focusing on raw material selection and fermentation control:

- + **Fine Robusta vs. Commercial Standards:** Introduction to Fine Robusta and the quality differences between commercial Robusta and carefully produced Fine Robusta.
- + **Guided Harvesting Session:** Focus on the selection of fully ripe coffee cherries. Learn how cherry ripeness, uniformity, and harvesting practices affect sweetness and cup quality.
- + **Sorting & Cleaning:** Sort harvested cherries by ripeness, remove defective, underripe, or overripe cherries, and wash the coffee before processing.
- + **Depulping & Fermentation Setup:** Participate in depulping and explore different fermentation approaches used to improve Fine Robusta quality, such as:
 - _ Controlled natural fermentation

- _ Anaerobic fermentation
- _ Extended fermentation
- _ Yeast-assisted or experimental fermentation
- + **Experimental Batches:** Prepare small experimental batches and discuss how fermentation time, temperature, pH, and oxygen exposure influence flavour development.
- + **Cupping & Brewing:** Cupping and brewing session featuring Specialty Arabica and Fine Robusta.

Learning Outcome: Guests gain hands-on experience of Fine Robusta quality evaluation, precision harvest criteria, and advanced fermentation dynamics (including pH, temperature, and oxygen control) to understand how processing transforms raw cherries into high-value specialty green coffee.

12:00 | Lunch: Enjoy lunch at the farm.

13:30 | Check-in & Break

15:00 | Team Building / Kayaking: Participate in team-building activities or kayaking.

17:30 | Dinner & Cultural Exchange

Overnight at Phương Minh Farm

Day 4 • Wed, Nov 25, 26 • The People: Farmers Behind the Coffee

📺 B,L

08:00 – 11:30 | Fine Robusta Workshop: Roasting & Sensory Evaluation

- **Roasting Fundamentals:** Introduction to coffee roasting principles and how green coffee characteristics influence the roasting approach.
- **Roasting Stages:** Observe key roasting phases: drying stage, Maillard reaction, first crack, and development time.
- **Sample Roasting:** Participate in sample roasting of coffee lots processed during the farm workshop.
- **Roast Profile Comparison:** Compare different roast profiles and analyze their impact on sweetness, acidity, bitterness, aroma, and body.
- **Cupping Session:** Cup roasted samples using professional cupping protocols. Identify defects and compare sensory distinctions resulting from different processing and fermentation methods.
- **Farmer-Roaster Collaboration:** Discussion on how producers and roasters can collaborate to enhance coffee quality and consistency.

12:00 | Lunch and Check out, and transfer to Elon Farm in Lâm Hà.

12:00 Lunch – Check out and heading to Elon Farm

14:00 – 17:00 | Elon Farm Exploration: Commercial-Scale Fine Robusta

- **Lâm Hà Terroir & History:** Introduction to the coffee-growing history, climate, altitude, soil, and production scale of Lâm Hà.
- **Farm Tour:** Guided walk through Elon Farm's cultivation and processing areas.
- **Commercial Scale Model:** Learn about the farm's operational model for producing high-quality Robusta at a commercially viable scale.
- **Production Comparison:** Compare small-batch specialty processing with larger-scale commercial coffee production.
- **Quality Control & Operations:** Explore harvest management, sorting protocols, processing capacity, drying systems, storage, and quality control mechanisms.
- **Consistency Challenges:** Discuss the operational challenges of maintaining quality consistency in larger-scale production.
- **Cupping & Brewing:** Cupping and brewing session featuring Fine Robusta.

Learning Outcome: Guests connect roast profile development and sensory evaluation with real-world Fine Robusta production, understanding how to maintain quality consistency and operational standards when scaling up from micro-lots to commercial volumes.

17:00 – 20:00 | BBQ, Campfire & Cultural Exchange

Enjoy a BBQ dinner, campfire, traditional rice wine, and cultural exchange with the local farmers and production team. Engage in informal conversations about farmers' livelihoods, market challenges, and the future of Vietnamese Robusta.

20:00 | Transfer Back to Đà Lạt for overnight stay.

Day 5 • Thu, Nov 26, 26 • Liberica: the other Species

📺 B,L,D

08:30 | Transfer to Regen Farm / Like Farm: depart for Regen Farm or Like Farm for a specialized study on lesser-known coffee species.

10:00 – 12:00 | Liberica & Indigenous Varieties Workshop

- **Founder Story & History:** Meet the farm founder and learn the personal journey behind the farm, along with the historical presence of Liberica in Vietnam.
- **Botanical Identification:** Learn to identify Liberica coffee trees through tree height, leaf structure, cherry formation, and seed morphology.
- **Comparative Analysis:** Compare Liberica with Arabica and Robusta regarding cultivation requirements, yield patterns, disease resistance, and cup profiles.
- **Field Exploration:** Guided tour through the Liberica cultivation plots.

Commercialization & Processing: Discuss the agronomic challenges and opportunities in cultivating and commercializing Liberica, along with specialized harvesting and processing methods tailored for this species.

Agro-Ecology & Resilience: Explore the strategic role of indigenous and lesser-known coffee varieties in preserving biodiversity and enhancing climate resilience.

Sensory Evaluation & Cupping: Participate in a cupping session featuring the farm's coffee lots, including Liberica. Compare Liberica, Robusta, and Arabica across aroma, sweetness, acidity, body, aftertaste, and distinctive flavor profiles.

Learning Outcome: Guests discover the distinct agronomic and sensory potential of *Coffea liberica* as a unique Vietnamese specialty product, understanding the critical role of lesser-known coffee species in biodiversity, climate resilience, and crop preservation.

12:00 | Enjoy lunch at the farm.

13:00 – 20:00 | Transfer to Buôn Ma Thuột: Depart the farm and travel to Buôn Ma Thuột, the coffee capital of Vietnam. Arrive and check in for an overnight stay.

Day 6 • Fri, Nov 27, 26 • The Local by a Glance: Buôn Ma Thuột Coffee Museum

📺 B,L,D

08:00 – 12:00 | World Coffee Museum Guided Tour

- **Global Coffee Origins:** Guided exploration of the World Coffee Museum in Buôn Ma Thuột, tracing the global origins and historical evolution of coffee.
- **Artifacts & Equipment:** Examine traditional coffee tools, historical brewing equipment, and cultural artifacts from major coffee-producing and coffee-consuming regions worldwide.
- **Vietnamese Coffee History:** Discover the historical development of Vietnam's coffee industry and the central role of Buôn Ma Thuột and Đắk Lắk in the national coffee economy.
- **Cultural Exhibitions:** Explore interactive exhibitions connecting coffee with trade, agriculture, culture, and daily life.
- **Journey Reflection:** Group reflection connecting the expedition's path—from traditional urban coffee culture in Ho Chi Minh City to farm practices, processing, roasting, and the broader global coffee trade.

Learning Outcome: Guests contextualize their hands-on farm experiences within the global history of coffee and understand Vietnam's strategic economic and cultural position in the international specialty coffee trade.

12:00 | Enjoy lunch featuring local specialties.

13:00 – 17:30 | Free time to explore Buôn Ma Thuột at your own pace and experience the vibrant local café scene.

18:00 | Street Food Tour & Dinner: Immerse in the culinary culture of Buôn Ma Thuột with a guided local food tour and dinner.

Overnight stay in Buon Ma Thuot.

Day 7 • Sat, Nov 28, 26 • The Future of Coffee: Regenerative Agriculture and Agroforestry

📍 B,L,D

08:00 Departure to Iforest, mini talk about I-Forest: Regenerative Agriculture, Agroforestry, Biodiversity, Dak Lak coffee cupping

+ **Regenerative Model:** Introduction to I-Forest Farm's sustainable and regenerative coffee-growing model.

+ **Multi-Layer Agroforestry Walk:** Guided walk through the farm's multi-layer agroforestry system, where coffee trees grow beneath natural shade canopy layers.

+ **Ecosystem & Soil Health:** Learn how the forest-garden approach protects the local ecosystem, enhances soil health, conserves water resources, and fosters biodiversity.

+ **Intercropping Resilience:** Observe how native trees and diverse crops are intercropped with coffee to establish a resilient agricultural ecosystem.

+ **Founder's Journey:** Discover the personal coffee journey of Mr. Dzung, including his operational challenges, key learnings, and vision for I-Forest Farm.

+ **Sustainable Transition:** Learn how the farm transitioned toward sustainable practices while balancing bean quality, environmental protection, and producer livelihoods.

+ **Đắk Lắk Specialty Cupping:** Participate in a guided cupping session featuring I-Forest's specialty coffee lots.

+ **Agroforestry Tasting:** Taste and evaluate companion crops grown within the agroforestry system, such as pepper and local produce.

+ **Economic & Risk Diversification:** Discussion on how intercropping diversifies income streams, reduces agricultural risks, and shapes the unique sensory identity of the farm.

Learning Outcome: Guests evaluate how regenerative agriculture, multi-layer agroforestry, and crop diversification work together to preserve natural ecosystems, mitigate agricultural risks, and build sustainable, high-quality livelihoods for coffee producers.

12:00 | Lunch at I-Forest

14:00 – 18:00 | Transfer to Nha Trang

18:00 | Hotel Check-in & Dinner: arrive in Nha Trang, check in to your hotel, and enjoy dinner.

Day 8 • Sun, Nov 29, 26 • Back to the Cup: The Future of Vietnamese Specialty Coffee

📍 B,L

08:00 – 11:00 | Specialty Coffee Roastery Workshop & Closing Reflection

Specialty Coffee Trends: Introduction to the current development and emerging trends of specialty coffee in Vietnam.

Industry Evolution: Explore the transformation of Vietnam's coffee sector from a volume-focused model toward one that prioritizes quality, origin, and sustainability.

Value Chain Roles: Discuss the evolving roles of farmers, processors, roasters, baristas, and consumers in elevating the value of Vietnamese coffee.

Market Opportunities: Learn how Fine Robusta, Vietnamese Arabica, Liberica, and experimental processing methods

are opening new domestic and international market opportunities.

Farm-to-Cup Reflection: Reflect on the entire Farm-to-Cup journey—from urban coffee culture and brewing traditions to agronomy, harvesting, fermentation, drying, roasting, and cupping.

Interactive Coffee Challenges & Mini-Games: Participate in interactive team challenges, including:

- Blind aroma identification
- Coffee origin & variety quiz
- Brewing challenge
- Blind cupping & flavour recognition
- Farm-to-Cup knowledge challenge

Award Presentation: Recognize winning individuals or teams.

Group Reflection and Sharing: Reflect and share memorable insights and experiences from the expedition.

Closing Remarks: Official programme summary and final closing thoughts.

Learning Outcome: Guests connect all stages of the expedition and understand how Vietnam’s coffee sector is evolving from volume-driven production toward quality, traceability, sustainability, and greater value for producers.

12:00 | Farewell Lunch: Enjoy a farewell lunch at a local restaurant in Nha Trang, concluding the official itinerary.

 Accommodation

DESTINATION	HOTEL / RESORT	RATING	ROOM TYPE	CHECK-IN	CHECK-OUT	NIGHTS
Saigon	Triple E Hotel/ Nik Hotel Nguyen Trai/ Equivalent	Superior	Twin Room	Sat, Nov 21, 26	Sun, Nov 22, 26	1
Da Lat	Goldient Boutique Hotel/Terracotta/ Equivalent	Superior	Twin Room	Sun, Nov 22, 26	Mon, Nov 23, 26	1
Lam Ha	Phuong Minh Farm / Equivalent	Farmstay	Bird Nest, Jack Fruit, Avocado	Mon, Nov 23, 26	Tue, Nov 24, 26	1
Da Lat	Goldient Boutique Hotel/Terracotta/ Equivalent	Superior	Twin Room	Tue, Nov 24, 26	Wed, Nov 25, 26	1
Buon Me Thuot	Ha Mi Garden / Equivalent	Superior	Twin Room	Wed, Nov 25, 26	Fri, Nov 27, 26	2
Nha Trang	Queen Ann / Equivalent	Superior	Twin Room	Fri, Nov 27, 26	Sat, Nov 28, 26	1

 Trip Quotation

GROUP SIZE	PRICE PER PERSON	TOTAL PRICE
First 5 Spots	1290	—
Standard Rate	1590	—

Optional: Single Sup Charge

Extra Charge: 241 USD

Inclusion & Exclusion

INCLUSIONS

- Private air-conditioned 29s vehicle throughout
- Professional English-speaking guide
- Accommodation as per program based on Dbl/Twin share.
- Phuong Minh farm room type: Bird Nest, Jack Fruit, Avocado
- Others at mention in the program.
- Workshop at all destination, lead by Jo & Uno Coffee Supply GmbH
- Meals as mentioned (B=Breakfast, L=Lunch, D=Dinner)
- 7 Breakfast
- 8 Lunch
- 6 Dinner
- Entrance fees to attractions listed
- Bottled water during tours
- Local Travel Insurance

EXCLUSIONS

- International & domestic flights
- International Travel insurance
- Personal expenses & tips
- Visa fees
- Early check-in / late check-out

Terms & Conditions

PAYMENT PLAN:

- Reserve your seat: \$100 USD, due upon booking, non-refundable.
- 2nd payment: \$700 USD, due before October 15, 2026.
- Final payment: remaining balance, due before November 8, 2026.

MINIMUM GROUP SIZE & TOUR CANCELLATION BY ORGANIZERS:

- Minimum Group Size: The "Vietnam Farm to Cup Expedition" tour program operates on a group basis and requires a minimum of 10 confirmed passengers to depart.
- Organizer Cancellation: In the event that the minimum group size (10 passengers) is not met, Ginkgo Voyage reserves the right to cancel the tour.
- Notification & Refund: Clients will be notified of tour cancellation at least 21 days prior to the departure date (on or before November 01, 2026). In such cases, 100% of the total amount paid by the Client to Ginkgo Voyage will be fully refunded via the original payment portal (Onepay). Ginkgo Voyage and Jo & Uno shall not be held liable for any secondary personal expenses incurred by Clients, including but not limited to international flight tickets, visa fees, or travel insurance.

CANCELLATION BY CLIENT & NON-REFUNDABLE POLICY:

- Cancellation after deposit: The initial \$100 USD deposit is non-refundable.
- Cancellation between October 15 and November 8, 2026: The total amount paid up to this stage (\$800 USD) is 100% non-refundable.
- Cancellation received after November 8, 2026 (or No-Show): 100% of the total tour package price is non-

refundable.

- Late Final Payment Notice: We understand that busy schedules can cause delays. If the Final Payment is missed on November 8, 2026, our team will send a payment reminder to the Client. If no response or payment is made within 3 business days following the notice, the reservation may be subject to automatic cancellation, and all prior payments (\$800 USD) will be non-refundable to cover non-recoverable operational commitments.

FORCE MAJEURE EVENTS & DISCLAIMER:

- In the event of cancellation due to a Force Majeure Event as defined below, the standard cancellation schedule above shall not apply. Instead, Ginkgo Voyage will refund any amounts recoverable from its suppliers (hotels, transport, and other service providers), less any non-recoverable costs, banking fees, and a reasonable administrative fee.
- Ginkgo Voyage reserves the right to change any arrangement (including tours, programs, prices and services) in the best interest of its Client, with or without prior notice.
- Ginkgo Voyage shall not be held liable for any failure to perform, or delay in performing, its obligations where such failure or delay results from events beyond its reasonable control, including but not limited to natural disasters, extreme weather, epidemics or pandemics, war, civil unrest, terrorism, strikes, government actions, or transportation disruptions ("Force Majeure Events"). In such cases, Ginkgo Voyage will make reasonable efforts to minimize disruption and offer suitable alternative arrangements within the fixed group itinerary where possible, but shall not be obligated to provide a refund for services affected by a Force Majeure Event beyond what it is able to recover from its suppliers.

SERVICES & INCLUSIONS:

- Only the accommodation, transportation, meals, sightseeing, activities and other services expressly stated in the confirmed quotation or itinerary are included in the tour price.
- Services not expressly stated as included are excluded and will be payable by the Client where applicable.

PASSPORT, VISA & TRAVEL DOCUMENTS:

- It is the Client's responsibility to obtain and carry all documents required for the trip, including a valid passport, visas, permits, certificates and any other documents required by the destination country, authorities or service providers.
- Clients are responsible for costs or losses arising from missing, invalid or incorrect travel documentation.

TRAVEL INSURANCE:

- Clients are strongly advised to obtain appropriate travel insurance covering medical expenses, accidents, trip cancellation, interruption, personal belongings and other risks relevant to the trip.
- For tours or services where travel insurance is specifically required, the Client must provide evidence of valid insurance before departure or participation.

HEALTH & SPECIAL REQUIREMENTS:

- Clients are responsible for ensuring that they are physically and medically fit to participate in the activities included in their itinerary.
- Clients should advise Ginkgo Voyage in advance of any medical condition, dietary requirement, mobility limitation or other special requirement that may reasonably affect the delivery of the trip.
- Certain activities, destinations, hotels or cruises may have their own health, age or participation requirements.

CHILD POLICY:

- Due to the specialized nature, operational activities, and immersive itinerary of the "Vietnam Farm to Cup Expedition" tour program, bookings are restricted to participants aged 12 years and above.
- Children under 12 years old are not eligible to participate in this tour.
- All participants aged 12 years and above are considered adults and will be charged 100% of the applicable adult tour price.

ITINERARY CHANGES:

- Travel arrangements may require flexibility. Ginkgo Voyage reserves the right to adjust the itinerary, route, schedule, accommodation, sightseeing or transportation arrangements where necessary due to local circumstances, weather, operational requirements, safety concerns or other unforeseen events.
- Where a material change is required, Ginkgo Voyage will make reasonable efforts to provide an appropriate alternative arrangement.
- Clients acknowledge that changes may result in additional costs where such costs are imposed by suppliers or arise from circumstances beyond Ginkgo Voyage's control.

GUEST CONDUCT:

- Clients are expected to comply with local laws, customs, hotel rules, cruise rules, safety requirements and reasonable instructions from Ginkgo Voyage representatives and service providers.
- If a Client's behaviour is illegal, unsafe, seriously inappropriate or materially affects the safety or enjoyment of other guests or the operation of the tour, Ginkgo Voyage may require the Client to leave the service or tour at the Client's own cost, subject to applicable law.

OPTIONAL SERVICES:

- Optional activities or services that are not included in the confirmed tour price are arranged separately and may be subject to the terms and conditions of the relevant provider.
- Where an optional activity is provided by a third party, the Client acknowledges that the third party's own terms and conditions may apply.

COMPLAINTS:

- Clients should report any issue or complaint to the Ginkgo Voyage representative or relevant service provider as soon as reasonably possible so that an opportunity is provided to resolve the matter during the trip.
- Any unresolved complaint should be submitted to Ginkgo Voyage in writing as soon as possible after the end of the tour, together with relevant supporting information.

♥ A Message from our team

"Thank you for taking the time to explore this journey with us.

At Ginkgo Voyage, we believe that travel is not just about destinations, but about the stories, connections, and moments that stay with you long after the journey ends. Every itinerary we design is carefully curated with attention to detail, local insight, and a genuine passion for creating meaningful experiences with a True Sense of Services.

We hope this proposal reflects not only your travel aspirations, but also the way we care for each journey we craft. We would be delighted to accompany you on this experience."

Warm regards,
Ginkgo Voyage Team



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