



World Coffee Roasting Championship Production Cupping Scoresheet - Head Judge

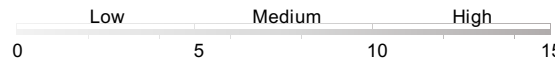
Cup Code

Head Judge Name _____

Scorekeepers Only - Competitor Name: _____

Descriptive Assessment

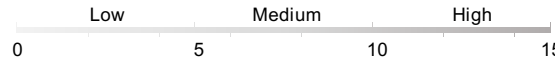
Fragrance / Aroma



Select up to 5 that apply:

- FLORAL
- FRUITY (BERRY DRIED FRUIT CITRUS FRUIT)
- SOUR/FERMENTED (SOUR FERMENTED)
- GREEN/VEGETATIVE
- OTHER (CHEMICAL MUSTY/EARTHY PAPERY)
- ROASTED
- NUTTY/COCOA (NUTTY COCOA)
- SPICY
- SWEET (VANILLA/VANILLIN BROWN SUGAR)

Flavor



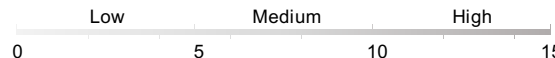
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Main tastes (2):

- SALTY BITTER
- SOUR UMAMI
- SWEET

Aftertaste



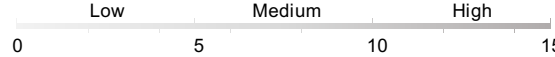
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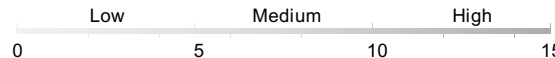
Acidity



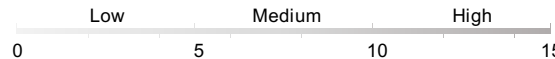
Select 1:

- DRY ACIDITY (HERBY, GRASSY, TART)
- SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)

Sweetness



Mouthfeel



Select up to 2:

- ROUGH (GRITTY, CHALKY, SANDY)
- OILY
- SMOOTH (VELVETY, SILKY, SYRUPY)
- MOUTH-DRYING
- METALLIC

Roast Defects



Evaluation Scales
 Coffee Evaluation:
 0 - None to evaluate
 4 - Acceptable
 5 - Average
 6 - Good
 7 - Very Good
 8 - Excellent
 9 - Extraordinary

Accuracy of Coffee Descriptors:
 0 - None to evaluate
 1 - Not very accurate
 2 - Somewhat accurate
 3 - Very accurate

Defect Evaluation Scale:
 0 - No presence of defect
 1 - Barely Tasted
 3 - Fairly Tasted
 5 - Overwhelming

Judge 1 + Judge 2 + Judge 3 =

/117 + /117 + /117 = /351

Total Production Cupping Score