



COMPETITOR:

COMPANY:

Which unit of temperature measurement will you be using? (Circle one) :

°C

°F

Time	Set point	Bean Temp	Enviro temp	Airflow

Predicted
Start weight:: (not scored)
End weight:

Start Temperature:
End temperature:

Colour Reading:

Pre Blend or Post Blend? (Circle one)

Specify the ratio and quantity if blending:

Roaster's note:

Official Use Only

Actual 0-6

Actual 0-6 **6**

Actual 0-6 **12**

Actual 0-6 **6**

Roast Plan Accuracy Total **24**

Average Total (if multiple roasts) **24**

OVERTIME =

ROAST PLAN TOTAL = **24**

Official Use Only

Weight Evaluation Scale: 6 = Accurate 5 = +/-200g 4 = +/- 300g 3 = +/- 400g 2=+/-500g 1=+/-600g 0= More than +/- 700g
 Temperature Evaluation Scale: 6 = Accurate 5 = +/- 2° 4 = +/- 3° 3 = +/- 4° 2=+/-5° 1=+/-6° 0= More than +/- 6°
 Color Evaluation Scale: 6 = Accurate 5 = +/- 2 4 = +/- 3 3 = +/- 4 2=+/-5 1=+/-6 0= More than +/- 6point
 Overtime Penalty: One (1) point deduction for every four (4) seconds overtime. Maximum overtime is (1) min/(15) points.



COMPETITOR:

CUPPING CODE:

Competitor Use Only

Describe the final cup quality you plan to achieve by your roasting and planned taste and flavor including the intensity of sweetness, acidity, and body. (The head judge and cupping judges will evaluate the accuracy of this description while their product evaluation)

