KOREA COFFEE ROASTING CHAMPIONSHIP 2019

ROASTING PLAN REPORT: (Preliminary 예선)

COMPETITOR :

COMPANY :

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

Time	Set point	Bean Temp	Enviro temp	Airflow

	Predicted	
Start weight::		(not scored)
End weight:		
Start Temperature:		
End temperature:		
Colour Reading:		

Roaster's note:

Offical Use Only

	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 = +/-200g 5 = +/-201g to 300g 4 = +/-301g to 400g 3 = +/-401g to 500g 2 = +/-501g to 600g 1 = +/-601g to 700g 0 = More than +/-701g

Temperature Evaluation Scale: 6 = Accurate 5 = +/ - 0.1° to 2° 4 = +/ - 2.1° to 4° 3 = +/ - 4.1° to 6° 2 = +/ - 6.1° to 8° 1 = +/ - 8.1° to 10° 0 = More than +/ - 10.1°

Color Evaluation Scale: 6 = +/- 0 to 2 5 = +/- 2.1 to 3 4 = +/- 3.1 to 4 3 = +/- 4.1 to 5 2 = +/- 5.1 to 6 1 = +/- 6.1 to 7 0 = More than +/ - 7 point

Overtime Penalth: One (1) point deduction for evwry four (4) second overtime. Maximum overtime is (1) min/(15) points.

South Korea Specialty Coffee Association