ROA		N REPORT:	G CHAMPIO ☐ SINGLE (BLEND REPRESENTING:		\equiv
	OWN ETITOR.				KEI KESENTING.		<u> </u>
	Which un	,		t will you be us	ing? (Circle one): °C °F	Official Use	e Only
Time	Set point	Bean Temp	Enviro temp	Airflow	Start weight: End weight: Predicted (not scored)	Actual Actual	0-6
					Start Temperature: End temperature:	Actual	12
					Colour Reading: Pre Blend or Post Blend? (Circle one)	Actual Roast Plan Act	0-6 6 curacy Total
					Specify the ratio and quantity if blending:		24
					Roaster's note:	Average Total (if multiple roasts)	24
					Noasiei s noie.	OVERTIME -	
						ROAST PLAN TOTAL	╡ ┃

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 $5 = +/-2^{\circ}$ $4 = +/-3^{\circ}$ $3 = +/-4^{\circ}$ $2 = +/-5^{\circ}$ $1 = +/-6^{\circ}$ $0 = More than +/-6^{\circ}$ 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. Maxim overtime is (1) min/(15) points.

WORLD COFFEE ROAST	TING CHAMPIONSHIP			
ROASTING PLAN REPOR	RT: SINGLE ORIGIN	☐ BLEND		
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 eavluate the accuracy of this description while their product evaluation)





