



COFFEE ROASTING CHALLENGE 2012

OVERALL SCORE SHEET

Competitor

Country:

Code:

Coffee:

GREEN EVALUATION

+

+

=

(0-6) x 4

Use of Equipment

(0-6) x 4

Roaster Evaluation

0-31

Scoresheet

0-79

Total

NOTES:

ROASTING PLAN

+

+

-

=

0-40

Score Sheet

0-1

Weight

Temp:

0-1

Start Temperature

-20 to 0

Deductions

0-42

Total

Deductions

Scorch

Spill

Time

Temp

x 5

=

Total Deduction

Notes:

CUPPING

0-100

Head Judge

0-100

Sensory Judge 1

+

0-100

Sensory Judge 2

=

0-300

Total

OVERALL

0-6

Roaster Evaluation

+

0-6

Knowledge

=

0-12

Total

Penalties:

Lab use:

Cupping

Practise

Total

NOTES:

0-433

GRAND TOTAL