World Coffee Roasting Championship Production Cupping Scoresheet - Head Judge

| Cup Code | |
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| Head Judge Name | | | Scorekeepers Only - Com | petitor Name: | |
|--|---|--|--|-------------------|-----------------------------------|
| Descriptive Assessment | | | | | |
| Fragrance / Aroma | Low | Medium High | | | |
| Select the dominant descriptors: FLORAL | 0 5 FRUIT □CITRUS FRUIT) R □ FERMENTED) | 10 □OTHER (□CHEMICAL □MUSTY/EARTHY □ □ROASTED □NUTTY/COCOA (□NUTTY □COCOA) □SPICY □SWEET (□VANILLA/VANILLIN □BROWN SU | | | |
| Flavor | Low | Medium High | | | |
| Select the dominant descriptors: FLORAL | 0 5 FRUIT □CITRUS FRUIT) R □ FERMENTED) | 10 □OTHER (□CHEMICAL □MUSTY/EARTHY □□ROASTED □NUTTY/COCOA (□NUTTY □COCOA) □SPICY □SWEET (□VANILLA/VANILLIN □BROWN SU | ☐SALTY ☐BITTER ☐SOUR ☐UMAMI ☐SWEET | | |
| Aftertaste Select the dominant descriptors: □FLORAL □FRUITY (□BERRY□DRIED □SOUR/FERMENTED (□SOUF | Low 0 5 FRUIT □CITRUS FRUIT) R □ FERMENTED) | Medium High 10 15 OTHER (CHEMICAL MUSTY/EARTHY CHEMICAL STEPLE COCOA) SPICY SWEET (VANILLA/VANILLIN BROWN SU | □SALTY □BITTER □SOUR □UMAMI □SWEET | | |
| Acidity Select 1: DRY ACIDITY (HERBY, GRASS) SWEET ACIDITY (JUICY, FRUI | Low 0 5 SY, TART) T-LIKE, BRIGHT) | Medium High 10 15 | | | |
| Sweetness | Low | Medium High | | | |
| Select all that apply: | 0 5]flavor: | 10 15 □AFTERTASTE: | | | |
| Mouthfeel | Low | Medium High | | | |
| Select up to 2: | 0 5 SMOOTH (VEL' NDY) | 10 15 VETY, SILKY, SYRUPY) G | | | |
| Roast Defects | | | | | |
| Underdevelopment Overdevelopment Baked | 5 | Evaluation Scales Coffee Evaluation: 0 - None to evaluate 4 - Acceptale | | Judge 1 Judge 2 + | Judge 3 = |
| Scorched | + + + + + 5 | 5 - Averace <u>Accuracy of Coff</u> 6 - Good 0 - None to evalu 7 - Very Good 1 - Not very accu 8 - Excellent 2 - Somewhat ac 9 - Extraordinary 3 - Very accurate | ate 0 - No presence of defect Irate 1 - Barely Tasted curate 3 - Fairly Tasted | | Total Production Cupping Score |