




# JAPAN COFFEE ROASTING CHAMPIONSHIP | Production Cupping Head Judge Scoresheet

Cup Code \_\_\_\_\_

Head Judge Name \_\_\_\_\_

Judge #1	Judge #2	Judge #3

<b>Fragrance/ Aroma</b>    Dry    Qualities    Break _____ _____ _____	<b>Flavor</b>    	<b>Aftertaste</b>    	<b>Acidity</b>  Intensity _____ High _____ _____ Low	<b>Body</b>  Level _____ Heavy _____ _____ Thin	<b>Sweetness</b>  Development _____ Chocolate _____ Candy _____ Sweet Grains	<b>Balance</b>    	<b>Cup-To-Profile</b>    
<b>Roast Level of Sample</b>  	<b>Roast Defects</b>  Underdevelopment    Overdevelopment    Baked    Scorched _____ 5    _____ 5    _____ 5    _____ 5 _____ _____ _____ 0    _____ 0    _____ 0    _____ 0	<b>Roast Defect Notes</b>    	Judge 1 <input style="width:100%; height: 40px;" type="text"/> + Judge 2 <input style="width:100%; height: 40px;" type="text"/> + Judge 3 <input style="width:100%; height: 40px;" type="text"/> = <input style="width:100%; height: 40px;" type="text"/> Total Production Cupping Score				

Scorekeeper Only - Competitor Name:

<i>Evaluation Scale</i>	6.00 Good	7.00 Very Good	8.00 Excellent	9.00 Extraordinary
	6.25	7.25	8.25	9.25
	6.50	7.50	8.50	9.50
	6.75	7.75	8.75	9.75
				10.00
<i>Defect Evaluation Scale</i>	No Presence of Defect: 0	Barely Tasted: 1	Fairly Tasted: 3	Overwhelming: 5