

World Coffee Roasting Championship Production Cupping Scoresheet

Cup Code

Judge Name _____ Scorekeepers Only - Competitor Name: _____

Descriptive Assessment

Fragrance / Aroma	Low Medium High	0 5 10 15	Select up to 5 that apply: <input type="checkbox"/> FLORAL <input type="checkbox"/> FRUITY (<input type="checkbox"/> BERRY <input type="checkbox"/> DRIED FRUIT <input type="checkbox"/> CITRUS FRUIT) <input type="checkbox"/> SOUR/FERMENTED (<input type="checkbox"/> SOUR <input type="checkbox"/> FERMENTED) <input type="checkbox"/> GREEN/VEGETATIVE <input type="checkbox"/> OTHER (<input type="checkbox"/> CHEMICAL <input type="checkbox"/> MUSTY/EARTHY <input type="checkbox"/> PAPERY : <input type="checkbox"/> ROASTED <input type="checkbox"/> NUTTY/COCOA (<input type="checkbox"/> NUTTY <input type="checkbox"/> COCOA) <input type="checkbox"/> SPICY <input type="checkbox"/> SWEET (<input type="checkbox"/> VANILLA/VANILLIN <input type="checkbox"/> BROWN SUGAR)
Flavor	Low Medium High	0 5 10 15	Select up to 5 that apply: <input type="checkbox"/> FLORAL <input type="checkbox"/> FRUITY (<input type="checkbox"/> BERRY <input type="checkbox"/> DRIED FRUIT <input type="checkbox"/> CITRUS FRUIT) <input type="checkbox"/> SOUR/FERMENTED (<input type="checkbox"/> SOUR <input type="checkbox"/> FERMENTED) <input type="checkbox"/> GREEN/VEGETATIVE <input type="checkbox"/> OTHER (<input type="checkbox"/> CHEMICAL <input type="checkbox"/> MUSTY/EARTHY <input type="checkbox"/> PAPERY : <input type="checkbox"/> ROASTED <input type="checkbox"/> NUTTY/COCOA (<input type="checkbox"/> NUTTY <input type="checkbox"/> COCOA) <input type="checkbox"/> SPICY <input type="checkbox"/> SWEET (<input type="checkbox"/> VANILLA/VANILLIN <input type="checkbox"/> BROWN SUGAR) Main tastes (2): <input type="checkbox"/> SALTY <input type="checkbox"/> BITTER <input type="checkbox"/> SOUR <input type="checkbox"/> UMAMI <input type="checkbox"/> SWEET
Aftertaste	Low Medium High	0 5 10 15	Select up to 5 that apply: <input type="checkbox"/> FLORAL <input type="checkbox"/> FRUITY (<input type="checkbox"/> BERRY <input type="checkbox"/> DRIED FRUIT <input type="checkbox"/> CITRUS FRUIT) <input type="checkbox"/> SOUR/FERMENTED (<input type="checkbox"/> SOUR <input type="checkbox"/> FERMENTED) <input type="checkbox"/> GREEN/VEGETATIVE <input type="checkbox"/> OTHER (<input type="checkbox"/> CHEMICAL <input type="checkbox"/> MUSTY/EARTHY <input type="checkbox"/> PAPERY : <input type="checkbox"/> ROASTED <input type="checkbox"/> NUTTY/COCOA (<input type="checkbox"/> NUTTY <input type="checkbox"/> COCOA) <input type="checkbox"/> SPICY <input type="checkbox"/> SWEET (<input type="checkbox"/> VANILLA/VANILLIN <input type="checkbox"/> BROWN SUGAR) Main tastes (2): <input type="checkbox"/> SALTY <input type="checkbox"/> BITTER <input type="checkbox"/> SOUR <input type="checkbox"/> UMAMI <input type="checkbox"/> SWEET
Acidity	Low Medium High	0 5 10 15	Select 1: <input type="checkbox"/> DRY ACIDITY (HERBY, GRASSY, TART) <input type="checkbox"/> SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)
Sweetness	Low Medium High	0 5 10 15	
Mouthfeel	Low Medium High	0 5 10 15	Select up to 2: <input type="checkbox"/> ROUGH (GRITTY, CHALKY, SANDY) <input type="checkbox"/> OILY <input type="checkbox"/> SMOOTH (VELVETY, SILKY, SYRUPY) <input type="checkbox"/> MOUTH-DRYING <input type="checkbox"/> METALLIC

Roast Defects

Underdevelopment	0 5	<input type="text"/>	Undevelopment Total
Overdevelopment	0 5	<input type="text"/>	Overdevelopment Total
Baked	0 5	<input type="text"/>	Baked Total
Scorched	0 5	<input type="text"/>	Scorched Total

Defect Total

Evaluation Scales
Coffee Evaluation:
 0 - None to evaluate
 4 - Acceptable
 5 - Average
 6 - Good
 7 - Very Good
 8 - Excellent
 9 - Extraordinary

Accuracy of Coffee Descriptors:
 0 - None to evaluate
 1 - Not very accurate
 2 - Somewhat accurate
 3 - Very accurate

Defect Evaluation Scale:
 0 - No presence of defect
 1 - Barely Tasted
 3 - Fairly Tasted
 5 - Overwhelming

Affective Coffee Evaluation	Accuracy of Coffee Descriptors
0 to 9 <input style="width:40px; height:20px;" type="text"/>	0 to 3 3x <input style="width:30px; height:20px;" type="text"/>
Fragrance / Aroma	Fragrance / Aroma
0 to 9 <input style="width:40px; height:20px;" type="text"/>	0 to 3 3x <input style="width:30px; height:20px;" type="text"/>
Flavor	Flavor
0 to 9 <input style="width:40px; height:20px;" type="text"/>	0 to 3 3x <input style="width:30px; height:20px;" type="text"/>
Aftertaste	Aftertaste
0 to 9 <input style="width:40px; height:20px;" type="text"/>	0 to 3 3x <input style="width:30px; height:20px;" type="text"/>
Acidity	Acidity
0 to 9 <input style="width:40px; height:20px;" type="text"/>	0 to 3 3x <input style="width:30px; height:20px;" type="text"/>
Sweetness	Sweetness
0 to 9 <input style="width:40px; height:20px;" type="text"/>	0 to 3 3x <input style="width:30px; height:20px;" type="text"/>
Mouthfeel	Mouthfeel
0 to 9 <input style="width:40px; height:20px;" type="text"/>	0 to 3 3x <input style="width:30px; height:20px;" type="text"/>
Overall	Total
<input style="width:40px; height:20px;" type="text"/>	<input style="width:40px; height:20px;" type="text"/>
Total	Total
<input style="width:40px; height:20px;" type="text"/>	<input style="width:40px; height:20px;" type="text"/>

Total Production Cupping Score
 Coffee Evaluation + Accuracy - Coffee Defects
 (of this scoresheet)