



World Coffee Roasting Championship Production Cupping Scoresheet

Cup Code

Judge Name

Scorekeepers Only - Competitor Name:

Descriptive Assessment

Fragrance / Aroma

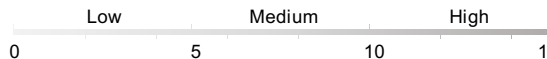


Select the dominant descriptors:

- ☐ FLORAL
☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)
☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
☐ GREEN/VEGETATIVE

- ☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ WOODY)
☐ ROASTED (☐ CEREAL ☐ BURNT ☐ TOBACCO)
☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
☐ SPICE
☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

Flavor



Select the dominant descriptors:

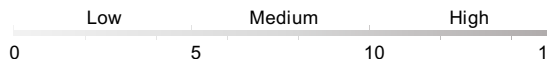
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Main tastes (2):

- ☐ SALTY ☐ BITTER
☐ SOUR ☐ UMAMI
☐ SWEET

Aftertaste



Select the dominant descriptors:

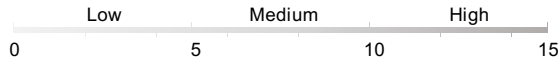
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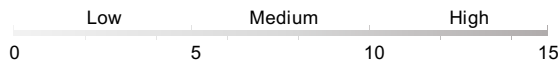
Acidity



Select 1:

- ☐ DRY ACIDITY (HERBY, GRASSY, TART)
☐ SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)

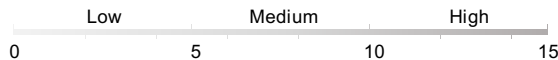
Sweetness



Select all that apply:

- ☐ FRAGRANCE / AROMA: ☐ FLAVOR: ☐ AFTERTASTE:

Mouthfeel

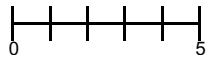


Select up to 2:

- ☐ ROUGH (GRITTY, CHALKY, SANDY) ☐ SMOOTH (VELVETY, SILKY, SYRUPY)
☐ OILY ☐ MOUTH-DRYING
☐ METALLIC

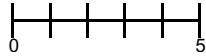
Roast Defects

Underdevelopment



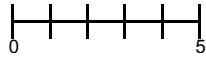
Undersvelopment
 Total

Overdevelopment



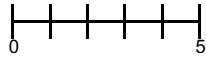
Overdevelopment
 Total

Baked



Baked
 Total

Scorched



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

0 to 9

Fragrance /
Aroma

0 to 9

Flavor

0 to 9

Aftertaste

0 to 9

Acidity

0 to 9

Sweetness

0 to 9

Mouthfeel

Overall

Total

Accuracy of Coffee Descriptors

0 to 3

Fragrance /
Aroma

0 to 3

Flavor

0 to 3

Aftertaste

0 to 3

Acidity

0 to 3

Sweetness

0 to 3

Mouthfeel

Overall

Total

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



World Coffee Roasting Championship Production Cupping Scoresheet - Head Judge

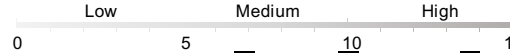
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Head Judge Name

Scorekeepers Only - Competitor Name:

Descriptive Assessment

Fragrance / Aroma



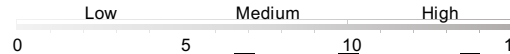
Notes on accuracy scores given:

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Flavor



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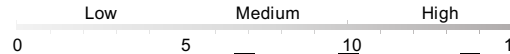
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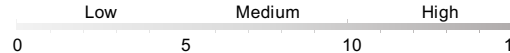
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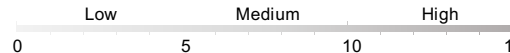
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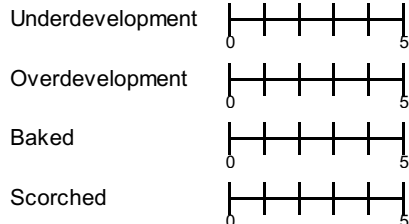
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Judge 1 + Judge 2 + Judge 3 =

/117 /117 /117 /351

Total Production
Cupping Score