



# WORLD COFFEE ROASTING CHAMPIONSHIP 2016

## HEADJUDGE OVERALL SCORE SHEET

COMPETITOR   
 COUNTRY

HEAD JUDGE   
 COMPETITOR CODE  Single:  Blend:

### GREEN EVALUATION

-  =

0-24 Green Evaluation Score Sheet      0-15 Overtime Penalty      0-24 TOTAL

### ROASTING PLAN

Single Origin: (  +  +  ) / +  -  =

(Average out if multiple roasting plans submitted)      0-19 Single Origin Roasting Plan #1      0-19 Single Origin Roasting Plan #2      0-19 Single Origin Roasting Plan #3      0-6 Cup-to-Profile Accuracy      0-15 Overtime Penalty      Total (0-25)

Blend: (  +  +  ) / +  -  =

(Average out if multiple roasting plans submitted)      0-19 Blend Roasting Plan #1      0-19 Blend Roasting Plan #2      0-19 Blend Roasting Plan #3      0-6 Cup-to-Profile Accuracy      0-15 Overtime Penalty      Total (0-25)

**TOTAL (0-50)**

### PRODUCT CUPPING

SINGLE ORIGIN      \*Deduct the highest and lowest scores

+  +  +  +  -  =

BLEND

+  +  +  +  -  =

0-100 Head Judge      0-100 Judge #1      0-100 Judge #2      0-100 Judge #3      0-100 Judge #4      0-200 Highest & Lowest scores      0-300 TOTAL

Judge name

**0-600 Single + Blend TOTAL**

### Penalties

+  +  =  =

LAB USE      SAMPLE ROASTING      OPEN CUPPING      PRACTICE ROASTING      TOTAL DEDUCTIONS

### TOTALS

+  +  -  =

0-24 Green Grading      0-50 Roasting Plan      0-600 Product Cupping      0-4 Penalties      0-674 TOTAL