



WORLD COFFEE ROASTING CHAMPIONSHIP

PRODUCTION ROAST EVALUATION

Single Origin Blend

Judge Name :

Cup # :

Roast Level of Sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness X2	Balance X2	Cup-To-Profile	Total Score
	6 7 8 9 10 Dry Qualities: Break 	6 7 8 9 10 	6 7 8 9 10 	6 7 8 9 10 Intensity High Low 	6 7 8 9 10 Level Heavy Thin 	6 7 8 9 10 Development Chocolate Candy Sweet Grains 	6 7 8 9 10 	6 7 8 9 10 	

Roast Defects (Subtract from total score)

Roast Defects Notes:

Underdevelopment

5
0

Overdevelopment

5
0

Baked

5
0

Scorched

5
0

Total Score

- Total Defects

= Final Score

Unacceptable : 0

Acceptable : 4 – 4.75

Average : 5 – 5.75

Good : 6 – 6.75

Very Good : 7 – 7.75

Excellent : 8 – 8.75

Extraordinary : 9 –

No Presence of Defect Taste : 0

Barely Tasted : 1

Fairly Tasted : 3

Overwhelming : 5