



# World Coffee Roasting Championship Production Cupping Scoresheet



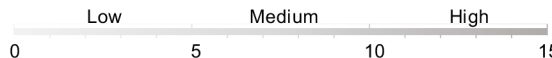
Cup Code

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

Scorekeepers Only - Competitor Name: \_\_\_\_\_

## Descriptive Assessment

### Fragrance / Aroma

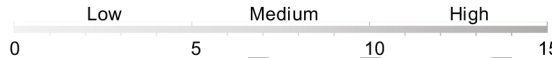


Select the dominant descriptors:

- 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:

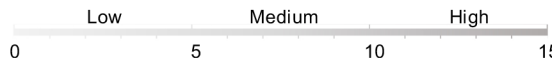
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- SPICE
- SWEET ( VANILLA/VANILLIN  BROWN SUGAR)

Main tastes (2):

- SALTY  BITTER
- SOUR  UMAMI
- SWEET

### Aftertaste



Select the dominant descriptors:

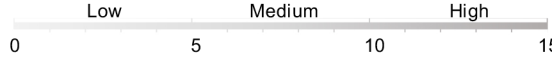
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- SOUR/FERMENTED ( SOUR  FERMENTED)
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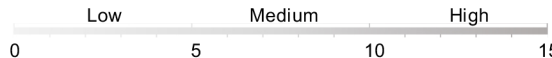
### Acidity



Select 1:

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

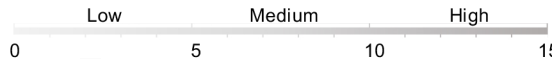
### Sweetness



Select all that apply:

- FRAGRANCE / AROMA: \_\_\_\_\_
- FLAVOR: \_\_\_\_\_
- AFTERTASTE: \_\_\_\_\_

### Mouthfeel

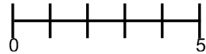


Select up to 2:

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

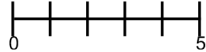
## Roast Defects

Underdevelopment



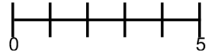
- Underdevelopment
- Total

Overdevelopment



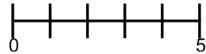
- Overdevelopment
- Total

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

Total

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