



# WORLD COFFEE ROASTING CHAMPIONSHIP

## 2019 OVERALL SCORE SHEET

COMPETITOR REPRESENTING DAVE STANSTON

HEAD JUDGE ODITA  
COMPETITOR CODE Single: 789 Blend: GSO

### GREEN EVALUATION

$$\boxed{12.0} - \boxed{\phantom{00}} = \boxed{12}$$

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

### ROASTING PLAN

Single Origin: (Average out if multiple roasting plans submitted)

$$\left( \boxed{16} + \boxed{\phantom{00}} + \boxed{\phantom{00}} \right) / - \boxed{\phantom{00}} = \boxed{16}$$

0-24 Single Origin Roasting Plan #1      0-24 Single Origin Roasting Plan #2      0-24 Single Origin Roasting Plan #3      0-15 Overtime Penalty      Total (0-24)

Blend: (Average out if multiple roasting plans submitted)

$$\left( \boxed{19} + \boxed{\phantom{00}} + \boxed{\phantom{00}} \right) / - \boxed{\phantom{00}} = \boxed{19}$$

0-24 Blend Roasting Plan #1      0-24 Blend Roasting Plan #2      0-24 Blend Roasting Plan #3      0-15 Overtime Penalty      Total (0-24)

**35**

### PRODUCTION CUPPING

SINGLE ORIGIN

$$\boxed{72.5} + \boxed{73} + \boxed{69.75} + \boxed{68.75} + \boxed{70} - \boxed{212.25} = \boxed{212.25}$$

\*Deduct the highest and lowest scores

BLEND

$$\boxed{76} + \boxed{75.25} + \boxed{75.25} + \boxed{74.25} + \boxed{74.25} - \boxed{\phantom{00}} = \boxed{224.75}$$

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

**437**

0-600 Single + Blend TOTAL

### Penalties

$$\boxed{\phantom{00}} + \boxed{\phantom{00}} + \boxed{\phantom{00}} = \boxed{\phantom{00}} = \boxed{\phantom{00}}$$

LAB USE      SAMPLE ROASTING      OPEN CUPPING      PRACTICE ROASTING      TOTAL DEDUCTIONS

### TOTALS

$$\boxed{12} + \boxed{35} + \boxed{437} - \boxed{\phantom{00}} = \boxed{484}$$

0-24 Green Grading      0-48 Roasting Plan      0-600 Product Cupping      0-4 Penalties      0-672 TOTAL



**WORLD COFFEE ROASTING CHAMPIONSHIP**  
**2019 GREEN EVALUATION SCORE SHEET**

#841

COMPETITOR DAVE

**DESCRIPTION**

Origin #841 Producer

Quality Description DR CONGO

Notes:

**COLOUR** *Please CIRCLE the correct colour for the selected coffee.*

BLUE-GREEN    BLUISH-GREEN    GREEN    GREENISH    YELLOW-GREEN    PALE YELLOW    YELLOWISH    BROWN

Official Use Only

Yes	No
<input type="checkbox"/>	<input checked="" type="checkbox"/>

**MOISTURE READING** *Report moisture in percentage to nearest hundredth or 0.00%*

10.1

1	1
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**DENSITY READING** *Report weight in grams of green coffee from 250ml leveled measure/mass*

843

0
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**ODOR (Circle One)**

CLEAN/FRESH    NEUTRAL    SOUR

0
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**SCREEN SIZE**

*Shake 350g of green coffee through sizing screens and record the weight below in grams for the three screens that retain the greatest number of beans.*

<b>&lt;14</b>	<b>14</b>	<b>15</b>	<b>16</b>	<b>17</b>	<b>18</b>	<b>19</b>
			71	111	77	

Official Use Only

	Yes	No
1	1	
2	1	
3	1	

**DEFECTS** *Report counts from a 350g sample. Do not report equivalents.*

**CATEGORY 1** *(No if actual defect count is more than 1 of the defect found)*

Full Black	1	
Full Sour	1	
Dried Cherry		
Fungus-Damaged Bean	12	
Foreign Matter		
Severe Insect Damage	2	

	Y	N
1	1	
2		0
3	1	
4		0
5	1	

**CATEGORY 2** *(No if actual defect count is more than 3 of the defect found)*

Partial Black	1	
Partial sour	1	
Parchment		
Floater		
Broken/chipped/cut	3	
Immature bean	19	
Withered/shriveled	1	
Hull/husk		
Slight insect damage	9	
Shell	6	
From Single Origin roast: Quaker(Official Use Only)	15	
Overtime		

	Y	N
1	1	
2		0
3		0
4	1	
5		0
6		0
7	1	
8		0
9	1	
10		0
11		0
12		0
13		0
14		0
15		0
16		0
17		0

28133

12	/24
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Evaluation Scale: Yes = 1 No = 0

TOTAL







# WORLD COFFEE ROASTING CHAMPIONSHIP

## 2019 PRODUCTION ROAST EVALUATION SCORESHEET

DAVE

Judge Name : EDITH ROBERTS

Cup # : 789

Single Origin  Blend

Roast Level OR Sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness	Balance	Cup-To-Profile	Total Score	
	 NB	 9.5 LINES SPICE DYEING DEEP AEB SWEETS CHOCOLATE BOY WINE	 9.5 LONG TAIL DUSTS COMX DEHYDR COM S	 9.5 Intensity High Low FRUIT SWEET	 9.5 Level Heavy Thin BONE DRY	 9.5 Development Chocolate Candy Sweet Grains	 9.5 POSITIVE FLAVORS NOSES DEHYDR	 6.75 ONLY BODYS + MERIC ACIDITY	 78.5	
Roast Defects (Subtract from total score)										
Underdevelopment	Overdevelopment	Baked	Scorched	Roast Defects Notes:						Total Score
 1	 0	 0	 0							73.5
Total Defects									1	
= Final Score									72.5	

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







# WORLD COFFEE ROASTING CHAMPIONSHIP

## 2019 PRODUCTION ROAST EVALUATION SCORESHEET

Single Origin  Blend

Judge Name : VICTORIA STEWART

Cup # : 789

Roast Level or Sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness	Balance	Cup-To-Profile	Total Score
	4.75 Dy: Qualities: Break	4.5 -vegetative, homology -acid: pure, -sugar, -oak	4.5 -stringent as coals -veg note -veg fingers	4.25 Intensity: High, Low	4.0 Level: Heavy, Thin medium to very good	4.0 Development: Chocolate, Candy, Sweet Grains coronally, sweetening very good	4.05 very good acidity improved balance	4.0 interesting notes very well	70.25
Underdevelopment	Overdevelopment	Baked	Scorched	Roast Defects Notes:					
				Roast Defects (Subtract from total score)					
0	0	0	0	Total Score					
				- Total Defects					
				= Final Score					
				70.25					
				1					
				69.25					

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









# WORLD COFFEE ROASTING CHAMPIONSHIP

## 2019 PRODUCTION ROAST EVALUATION SCORESHEET

Single Origin  Blend

Judge Name :

EDINA WOODRECEVIC

Cup # :

650

Roast Level of sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness	Balance	Cup-To-Profile	Total Score
	 D.V. Qualities: Break	 D.V. Qualities: Break		 Intensity: High/Low	 Level: Heavy/Thin	 Development: Chocolate/Candy/Sweet Grains			
		195 <i>FLAVOR: PLUM, CHOCOLATE, SWEET, BERRY, CITRUS, F</i>	9.5 <i>WARM, SWEET, SWEET</i>	9.25 <i>LOW</i>	9.75 <i>HEAVY</i>	9.5 <i>SWEET</i>	9.75 <i>FLAVOR: PLUM, CHOCOLATE, SWEET, BERRY, CITRUS, F</i>	9.0 <i>SOFT FLAVORS, PLUM, CITRUS</i>	86 <i>PLUMS</i>
Underdevelopment	Overdevelopment	Baked	Scorched	Roast Defects Notes:					
Total Score <b>96</b> - Total Defects <b>0</b> = Final Score <b>96</b>									

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



# WORLD COFFEE ROASTING CHAMPIONSHIP

## 2019 PRODUCTION ROAST EVALUATION SCORESHEET

Judge Name : 12013 WSTAN217

Single Origin  Blend

Cup # : 756

Roast Level of Sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness	Balance	Cup-To-Profile	Total Score
	7.75 <i>S/ROASTY, CRISPER</i>	7.75 <i>S/ROASTY, MILDLY W/ LCA</i>	7.25 <i>clean w/nds</i>	7.25 <i>medium</i>	7.75 <i>medium</i>	7.5 <i>development</i>	7.75 <i>balance</i>	7 <i>some textures</i>	75.25
Underdevelopment	Overdevelopment	Baked	Scorched	Intensity	Level	Development			
0-5	0-5	0-5	0-5	Low-High	Thin-Heavy	Sweet Grains-Chocolate-Candy			
Roast Defects (Subtract from total score)									
Roast Defects Notes:									
<p>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</p>									
<p>Total Score <u>75.25</u></p> <p>- Total Defects <u>0</u></p> <p>= Final Score <u>75.25</u></p>									



# WORLD COFFEE ROASTING CHAMPIONSHIP

## 2019 PRODUCTION ROAST EVALUATION SCORESHEET

Single Origin  Blend

Judge Name : N. COLEMAN SEBASTIAN

Cup # : G 50

Roast Level or Sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness	Balance	Cup-Tot Profile	Total Score
	7.5	7.75	7.5	7.75	7.5	7.5	7.5	7.75	75.75
	<p>Qualities: Break</p> <p>6 7 8 9 10</p>	<p>6 7 8 9 10</p> <p>note choc. - sour apples - cranberry - pineapple. - light creamy chewing chocolate.</p>	<p>6 7 8 9 10</p> <p>- cinnamon - strawberry - vanilla.</p>	<p>Intensity</p> <p>Low High</p> <p>note: acidic, medium-high.</p>	<p>Level</p> <p>Thin Heavy</p> <p>medium body slightly grainy.</p>	<p>Development</p> <p>Sweet Grains Candy Chocolate</p> <p>pleasant amount of candy.</p>	<p>6 7 8 9 10</p> <p>but + good sweetness brings balance.</p>	<p>6 7 8 9 10</p> <p>very good good middle to profile for intensity. flavors added match better.</p>	
Underdevelopment	Overdevelopment	Baked	Scorched	Roast Defects Notes:					
5	5	5	5						
0	0	0	0						
<p>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</p>									
<p>Total Score <b>75.75</b></p> <p>- Total Defects <b>0</b></p> <p>= Final Score <b>75.75</b></p>									



# WORLD COFFEE ROASTING CHAMPIONSHIP

## 2019 PRODUCTION ROAST EVALUATION SCORESHEET

Judge Name :

N. PASTIGLIOPOLUS

Single Origin  Blend

Cup # :

650

Roast Level of Sample	Fragrance / Aroma	Flavor	Aftertaste	Acidity	Body	Sweetness	Balance	Cup-To-Profile	Total Score
	7.5 Dy Qualities: Break	7.5 Fruity, Toffee, Toffee-like	7.5 Medium	7.5 Intensity: Low	7.5 Level: Heavy	7.5 Development: Sweet Grains	7.5 Balanced	7.5 Description: generally makes the cup experience.	74.75

### Roast Defects (Subtract from total score)

Underdevelopment	Overdevelopment	Baked	Scorched
5 	5 	5 	5 
0	0	0	0

### Roast Defects Notes:

Total Score	74.75
- Total Defects	0
<b>= Final Score</b>	<b>74.75</b>

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





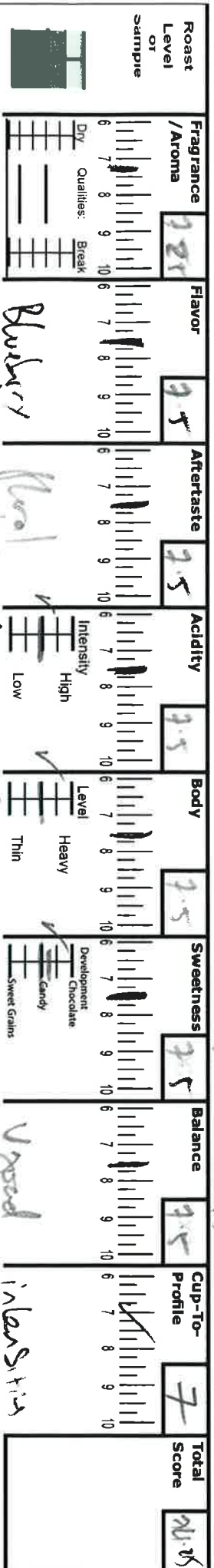
# WORLD COFFEE ROASTING CHAMPIONSHIP

## 2019 PRODUCTION ROAST EVALUATION SCORESHEET

Single Origin  Blend

Judge Name : M NORMAN

Cup # : 650



Fragrance / Aroma: 125  
 Flavor: 9.5 (Rusky, Nuts, Vortex, Barries)  
 Aftertaste: 9.5 (Rusky, nutty, Ingoing)  
 Acidity: 9.5 (Intensity: Low, High) (Low Plex, Malle, Winery)  
 Body: 9.5 (Level: Heavy, Thin) (Creamy, Coeking)  
 Sweetness: 9.5 (Development: Chocolate, Candy, Sweet Grains) (Rich, Vany, Choc)

Balance: 9.5 (V good, balanced, small bit)  
 Cup-To-Profile: 7 (intensity low, but flavor is not match plan)

Roast Defects (Subtract from total score)		Roast Defects Notes:	
Underdevelopment	Overdevelopment	Baked	Scorched
5	5	5	5
0	0	0	0

Total Score	91.75
- Total Defects	0
= Final Score	91.75

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