



CEZVE/IBRIK CHAMPIONSHIP TECHNICAL SCORESHEET

Representing:

Competitor:

Judge:

Round:

Part I - Station Evaluation at start-up

0-6	
6	/6

Working area at start-up

Part II - Simple Cezve/Ibrik

0-6	Yes	No	
			Identical Technique and Coffee/water ratio
			Brewing time identical
			Crema
			Professional use of equipment and utensils
			Spill/waste acceptable
			Beverages identical in appearance
31	/30	/1	

Part III - Signature Cezve/Ibrik

0-6	
	Identical Technique and Coffee/water ratio
	Brewing time identical
	Professional use of equipment and utensils
	Spill/Waste acceptable
	Beverages identical in appearance
30	/30

Part IV - Technical Evaluation

0-6	Yes	No	
	2x		Station management
			Hygiene throughout presentation
			Clean working area at end
19	/18	/1	

86	
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Total technical score

Evaluation scale: Yes = 1 No = 0

Extraordinary=6, Excellent=5, Very Good=4, Good=3, Average=2, Acceptable=1, Unacceptable=0

0 sec = 6, 5 sec = 5, 10 sec = 4, 15 sec = 3, 20 sec = 2, 25 sec = 1, 30 sec = 0

0g = 6, 1g = 5, 2g = 4, 3g = 3, 4g = 2, 5g = 1, 5+g = 0



CEZVE/IBRIK CHAMPIONSHIP SENSORY SCORESHEET

Representing:

Competitor:

Judge:

Round:

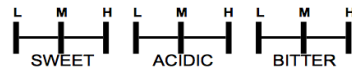
Introduction & Coffee Information

Part I - Simple Cezve/Ibrik

0-6

2x

Taste balance



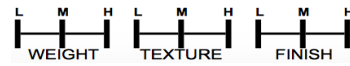
3x

Accuracy of Flavor Descriptors

4x

Tactile

/54



Yes No

Functional and correct vessel used

55

/1

Part II - Signature Cezve/Ibrik

0-6

x2

Well explained, introduced and prepared

x2

Appealing presentation

x2

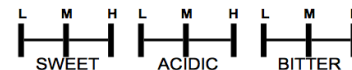
Functionality

x3

Creativity and synergy with the coffee

x2

Taste balance



x2

Accuracy of flavor descriptors

/54

56

/2

Part III - Barista Evaluation

0-6

2x

Professionalism

2x

Customer Service Skills

Yes No

Appropriate apparel

/1

2x

Judges Overall Impression

31

/31

142

Total sensory score

Evaluation scale:

Yes = 1

No = 0

Unacceptable=0 Acceptable=1 Average=2 Good=3 Very Good=4 Excellent=5 Extraordinary=6