



CEZVE/IBRIK CHAMPIONSHIP TECHNICAL SCORESHEET

Representing:

Competitor:

Judge:

Round:

Part I - Station Evaluation at start-up

0-6
<input type="text"/>
6 /6

Working area at start-up

Part II - Simple Cezve/Ibrik

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

Part III - Signature Cezve/Ibrik

0-6			
<input type="text"/>			Identical Technique and Coffee/water ratio
<input type="text"/>			Brewing time identical
<input type="text"/>			Professional use of equipment and utensils
<input type="text"/>			Spill/Waste acceptable
<input type="text"/>			Beverages identical in appearance
30	/30		

Part IV - Technical Evaluation

0-6	Yes	No	
<input type="text"/>	2x		Station management
<input type="text"/>	<input type="text"/>	<input type="text"/>	Hygiene throughout presentation
<input type="text"/>			Clean working area at end
19	/18	/1	

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