



CEZVE/IBRIK CHAMPIONSHIP TECHNICAL SCORESHEET

Country:

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"/>		
<input type="text"/>		
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>		
<input type="text"/>		
<input type="text"/>		
31	/30	/1

Identical Technique and Coffee/water ratio
 Brewing time identical
 Crema
 Professional use of equipment and utensils
 Spill/waste acceptable
 Beverages identical in appearance

Part III - Signature Cezve/Ibrik

0-6
<input type="text"/>
<input type="text"/>
<input type="text"/>
<input type="text"/>
<input type="text"/>
30

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

Part IV - Technical Evaluation

0-6	Yes	No
<input type="text"/>	2x	
<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="text"/>		
19	/18	/1

Station management
 Hygiene throughout presentation
 Clean working area at end

80

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