CEZVE/IBRIK CHAMPIONSHIP TECHNICAL SCORESHEET

Representing:	Competitor:	Judge:	Round:

Part I - Station Evaluation at start-up

	0-6	
		Working area at start-up
6	/6	

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	**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