

WORLD CEZVE IBRIK COMPETITION 2009 / SENSORY SHEET

COMPETITOR

SENSORY JUDGE

	REGULAR/SINGLE CUP	WITH HERBS/SPICES	DESIGNER BEVERAGE
CRÈME	0-10 pt.	no	no
AROMA	0-10 pt.	no	no
AFTERTASTE	0-10pt	0-10 pt.	0-10 pt.
BODY	0 -10 pt.	0-10 pt.	0 -10 pt.
ACIDITY	0 -10 pt.	no	no
DISTINCT TASTE OF COFFE	no	0 - 10 pt.	0 -10 pt.
CHOICE/COMBINATION OF INGREDIENTS	no	0 -10 pt.	0 -10 pt.
CREATIVITY	no	0 -10 pt.	0 - 10 pt.
Total of 3 drinks		150points	

WORLD IBRIK/CESVE COMPETITION

TECHNICAL SHEET

COMPETITOR

TECHNICAL JUDGE

	REGULAR/SINGLE CUP	WITH HERBS/SPICES	DESIGNER BEVERAGE
	YES - NO	YES - NO	YES - NO
HOT CUPS	1 - 0	1 - 0	1 - 0
CLEAN CUPS / ACCESSORIES	1 - 0	1 - 0	1 - 0
CLEAN WORKING AREA	1 - 0	1 - 0	1 - 0
CORRECT TIME OF BOILING THE COFFEE(1)	1 - 0	1 - 0	1 - 0
LEFT OVER IN THE IBRIK	1 - 0	1 - 0	1 - 0
CORRECT USE OF THE MACHINE BASED ON PRESENTATION	1 - 0	1 - 0	1 - 0
CLEAN EQUIPMENT	1 - 0	1 - 0	1 - 0
CORRECT CHOICE OF IBRIK/CESVE	1 - 0	1 - 0	1 - 0
STEERING (2)	1 - 0	1 - 0	1 - 0
AMOUNT OF COFFEE * (5 gr. Of a regular single cup)	1 - 0	1 - 0	1 - 0
SERVING CORRECTLY THE COFFEE IN THE TWO CUPS(3)	1 - 0	1 - 0	1 - 0
PROFESSIONAL PERFORMANCE/ BARISTA STYLE	0 - 10 pt.	0 - 10 pt.	0 - 10 pt.
		21	21
Total of 3 drinks			63

- NOTES: (1) When we boil in the sand we need 4 minutes and when we use the gaz 2-3 minutes.
 I do not know about the other machines but I do not believe that they will use any other, however we can leave this free.
 (2) I think that no matter what machine they use they should steer the coffee 2 or three times.
 (3) They should serve the coffee sharing the crème in both cups.

Of course no alcohol is permitted and without sugar.