



Country:

Competitor:

Judge:

Round:

Part I - Station Evaluation at start-up

0-6
6 /6 Clean working area at start-up

Part II - Signature Cezve/Ibrik or Traditional coffee

0-6
30 x2 /30
Preparation
Professional use of equipment and utensils
Spill/Waste acceptable
Both cups identical in appearance (volume, color, surface)

Part III - Simple Cezve/Ibrik

0-6 Yes No
25 /24 /1
Water/Coffee ratio and technique used identical
Crema
Professional use of equipment and utensils
Spill/waste acceptable
Both cups identical in appearance (volume, color, surface)

Part IV - Technical Evaluation

0-6
24 x2 /24
Station management
Hygiene throughout presentation
Clean working area at end

85 **Total Technical Score**

Evaluation scale:

Yes = 1

No = 0

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

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

