



## CEZVE/IBRIK CHAMPIONSHIP TECHNICAL SCORESHEET

Country:

Competitor:

Judge:

Round:

### Part I - Station Evaluation at start-up

0-6	
<input type="text"/>	Working area at start-up
6	/6

### 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"/>	Crema	<input type="text"/>	<input type="text"/>
<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	

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