### USRC Qualifiers Production Cupping Scoresheet - Head Judge

**Descriptive Assessment**

#### Fragrance / Aroma

Select up to 5 that apply:
- FLORAL
- FRUITY (BERRY, DRIED FRUIT, CITRUS FRUIT)
- SOUR/FERMENTED (SOUR, FERMENTED)
- GREEN/VEGETATIVE
- OTHER (CHEMICAL, MUSTY/EARTHY, PAPERY)
- ROASTED
- NUTTY/COCOA (NUTTY, COCOA)
- SWEET (VANILLA/VANILLIN, BROWN SUGAR)

#### Flavor

Select up to 5 that apply:
- FLORAL
- FRUITY (BERRY, DRIED FRUIT, CITRUS FRUIT)
- SOUR/FERMENTED (SOUR, FERMENTED)
- GREEN/VEGETATIVE
- OTHER (CHEMICAL, MUSTY/EARTHY, PAPERY)
- ROASTED
- NUTTY/COCOA (NUTTY, COCOA)
- SWEET (VANILLA/VANILLIN, BROWN SUGAR)
- SALTY
- BITTER
- SOUR
- UMAMI
- SWEET

#### Acidity

Select 1:
- DRY ACIDITY (HERBY, GRASSY, TART)
- SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)

#### Sweetness

Select up to 5 that apply:
- GREEN/VEGETATIVE
- SOUR/FERMENTED
- FERMENTED
- SOUR
- BERRY
- DRIED FRUIT
- CITRUS FRUIT
- FLORAL
- OTHER (CHEMICAL, MUSTY/EARTHY, PAPERY)
- ROASTED
- NUTTY/COCOA (NUTTY, COCOA)
- SWEET (VANILLA/VANILLIN, BROWN SUGAR)
- SALTY
- BITTER
- SOUR
- UMAMI
- SWEET

#### Mouthfeel

Select up to 2:
- ROUGH (GRITTY, CHALKY, SANDY)
- SMOOTH (VELVETY, SILKY, SYRUPY)
- MOUTH-DRYING
- METALLIC

### Roast Defects

- **Underdevelopment**
- **Overdevelopment**
- **Baked**
- **Scorched**

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### Total Production Cupping Score

OILY
SMOOTH (VELVETY, SILKY, SYRUPY)
MOUTH-DRYING
METALLIC

Evaluation Scales
- **Coffee Evaluation:**
  - 0 - None to evaluate
  - 4 - Acceptable
  - 5 - Average
  - 6 - Good
  - 7 - Very Good
  - 8 - Excellent
  - 9 - Extraordinary

- **Accuracy of Coffee Descriptors:**
  - 0 - None to evaluate
  - 1 - Not very accurate
  - 2 - Somewhat accurate
  - 3 - Very accurate

- **Defect Evaluation Scale:**
  - 0 - No presence of defect
  - 1 - Barely Tasted
  - 2 - Fairly Tasted
  - 3 - Overwhelming