KOREA COFFEE ROASTING CHAMPIONSHIP 2020

ROASTING PLAN REPORT: (Preliminary 예선)

COMPETITOR :

COMPANY :

Which unit of temperature measurement will you be using? (Circle one) : ℃ ℉

Time	Set point	Bean Temp	Enviro temp	Airflow

	Predicted	
Start weight::		(not scored)
End weight:		
Start Temperature:		
End temperature:		
Colour Reading:		

Roaster's note:

Offical Use Only

	Actual	0-6	
			6
	Actual	0-6	
			12
	Actual	0-6	
			6

Roast Plan Accuracy Total

24

Average Total (if multiple roasts)

24

OVERTIME –

ROAST PLAN TOTAL =

24

Official Use Only

Weight Evaluation Scale: 6 = Accurate 5 = +/-20g 4 = +/-30g 3 = +/-40g 2 = +/-50g 1 = +/-60g 0 = More than +/-70g

Temperature Evaluation Scale: 6 = Accurate 5 = +/ - 2° 4 = +/ - 3° 3 = +/ - 4° 2 = +/ - 5° 1 = +/ - 6° 0 = More than +/ - 6° Color

Evaluation Scale: 6 = Accurate 5 = +/- 2 4 = +/- 3 3 = +/- 4 2 = +/- 5 1 = +/- 6 0 = More than +/ - 6 point

Overtime Penalth: One (1) point deduction for every four (4) second overtime. Maximum overtime is (1) min/(15) points.

South Korea Specialty Coffee Association