Coffee Scoring Systems Panel: The Descriptive Assessment System

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What's brewing

- Principles of the system
- How it works
- Where is it used
- Strengths
- Weaknesses



Courtesy of Brittany Horn



Principles of the system

- Informed by the stakeholders
 - Evaluator, farmers, roasters, retailers, contestants...
- Transparent to stakeholders
 - What is measured
 - How is it measured
- Objective
 - Scoring doesn't depend on the evaluator or their preference
 - A machine could (theoretically) do it

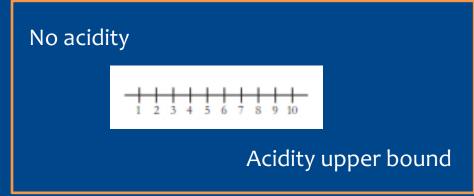




How it works

- Characteristics and descriptors
 - Pre-determined or free association
- Measured on intensity
 - Taught using non-coffee standards
- No score generated
 - For sample evaluation
 - Strictly descriptive
- Score generated
 - For competitions
 - Requires defining winning profile











Where is it used

- Personal use
 - Farmers
 - Green bean buyers
 - Roasters
- Competitions
 - 2017 Kona Coffee Cupping Competition
 - Requires some modifications



Courtesy of Laura Aquino



Strengths

- Coffee description (largely) independent of cupper
 - Unbiased
- No score to dissect
- Can evaluate any coffee
 - Roast level
 - Cherry process
 - Species...



Courtesy of John Giuliano

- Descriptions can map onto preferences
- A priori knowledge of coffee not necessary
 - Even undesired!



Weaknesses

- People aren't used to descriptions
- Descriptions are verbose
- Requires retraining evaluators to use it
- Competition use is still imperfect
- Loses gestalt of coffee



Courtesy of Jens Brynestad

