



COFFEE PROCESS / ROAST PROFILES

Cupping & tasting notes

What is cupping, and why do we cup? We taste coffees side by side, brewed directly in bowls using the same method. Cupping helps us compare aromas, flavours and body, understand changes between roast profiles, and learn from each other's observations.

Name _____ Date _____

1 Smell

Smell the dry grounds. Smell again as the trainer breaks the crust (the floating coffee layer).

2 Taste

When comfortably cool, take a small sip or slurp. Taste each sample again as it cools.

3 Compare

Write your own notes first. Then compare with a partner; you may notice different things.

Use a clean serving spoon to transfer coffee to your own tasting cup. Keep used tasting spoons out of the shared bowls.

Circle the level you notice. Higher does not mean better.

What to notice	Sample 1 Code: _____	Sample 2 Code: _____	Sample 3 Code: _____
Roast profile Add after tasting	_____	_____	_____
Smell / aroma What does it remind you of?	_____	_____	_____
Flavour What can you taste?	_____	_____	_____
Sweetness How sweet it seems	Low Medium High	Low Medium High	Low Medium High
Acidity Bright or tangy sensation	Low Medium High	Low Medium High	Low Medium High
Bitterness Bitter taste	Low Medium High	Low Medium High	Low Medium High
Body Weight / fullness in the mouth	Light Medium Full	Light Medium Full	Light Medium Full
Aftertaste What stays after the sip?	_____	_____	_____
As it cools What changes?	_____	_____	_____

Words to try: fruity, floral, nutty, chocolate, caramel, toasty; smooth, juicy, drying.

Use familiar foods and your own words. You do not need to find every flavour.

My favourite sample: _____ **Why?** _____

One difference I noticed or learned from the group: