

## Scoring sheet – Dark plain/origin bars – rough ground

Judge name \_\_\_\_\_ Judge num \_\_\_\_\_

Sample number \_\_\_\_\_ Table num. \_\_\_\_\_

### Score

SECTION	<input checked="" type="checkbox"/>	Score description
<b>Aroma</b> <i>Nose / body</i>  20% of total	<b>1</b>	Disagreeable. Alarming, unenticing
	<b>2</b>	Unobtrusive. Basic but not bad.
	<b>3</b>	Pleasant. Identifiable and interesting.
	<b>4</b>	Enticing. Strong, alluring, and clear.
	<b>5</b>	Irresistible. Astonishing. Compels tasting.
<b>Flavour</b> <i>Complexity / length</i>  40% of total	<b>1</b>	Unappealing. Poor flavour. Not fine.
	<b>2</b>	Passable. Easy to eat, if unexciting.
	<b>3</b>	Good. Developed, many fine components.
	<b>4</b>	Lovely. Outstanding depth and complexity.
	<b>5</b>	Revelatory. Redefines the concept of the possible.
<b>Texture</b> <i>Match with chocolate / flavour delivery</i>  10% of total	<b>1</b>	Clashing. Texture unpleasant, mismatched with chocolate.
	<b>2</b>	Unremarkable. Does not stand out.
	<b>3</b>	Effective. Delivers flavour well.
	<b>4</b>	Exemplary. Very pleasant texture.
	<b>5</b>	Sublime. Texture sensationally complements the chocolate.
<b>Opinion</b> <i>Personal taste / impression</i>  30% of total	<b>1</b>	Questionable, little appeal
	<b>2</b>	Satisfactory, basic appeal
	<b>3</b>	Worthy, considerable appeal
	<b>4</b>	Accomplished. A "flagship" product
	<b>5</b>	Priceless. Reveals the work of a master.
<b>Award</b> <i>Do you think this entry deserves an award?</i>	<b>1</b>	Not a contender for an award
	<b>2</b>	A marginal contender
	<b>3</b>	Can contend for an award
	<b>4</b>	A strong contender
	<b>5</b>	Give this entry an award

Comments (not seen by entrant) \_\_\_\_\_

### Feedback notes

POSITIVE	<input checked="" type="checkbox"/>	
<b>Aroma</b>	<b>A</b>	Outstanding aroma notes
	<b>B</b>	Exceptional aroma persistence
	<b>C</b>	Strong, distinctive aroma
<b>Flavour</b>	<b>D</b>	Effective flavour evolution
	<b>E</b>	Well-developed / full flavour
	<b>F</b>	Particularly interesting flavours
	<b>G</b>	Very balanced flavour
	<b>H</b>	Minimal bitterness
	<b>I</b>	Exceptional length
<b>Texture</b>	<b>II</b>	No strong sugar flavour
	<b>J</b>	Texture allows flavour delivery
<b>Other</b>	<b>K</b>	Good melt/mouthfeel
	<b>L</b>	Attractive colour

NEGATIVE	<input checked="" type="checkbox"/>	
<b>Aroma</b>	<b>M</b>	Little aroma
	<b>N</b>	Off notes in aroma
<b>Flavour</b>	<b>O</b>	Off notes in flavour
	<b>P</b>	One-sided flavour
	<b>Q</b>	Flavour too bold
	<b>R</b>	Flavour too mild
	<b>S</b>	Lack of flavour complexity
	<b>T</b>	Very short flavour length
	<b>U</b>	Too bitter
	<b>V</b>	Too sweet
	<b>V1</b>	Sugar dominates chocolate
	<b>W</b>	Over-roasted
	<b>Texture</b>	<b>X</b>
<b>Y</b>		Texture prevents melting
<b>Z</b>		Flavour muted by texture

Check total \_\_\_\_\_ / 10  
(For statistical checking, not part of score)