

Scoring sheet – chocolate spreads

Judge name _____ Judge num _____

Sample number _____ Table num. _____

Score

SECTION	<input checked="" type="checkbox"/>	Score description
Execution <i>Craft / technique</i> 10% of total	1	Sub-standard, imperfect, noticeable problems
	2	Competent, minimal problems
	3	Skilled, insignificant problems
	4	Exemplary, near perfect
	5	Immaculate, perfect
Formulation <i>Ingredients / recipe</i> 35% of total	1	Commodity type ingredients, indifferent recipe
	2	Quality ingredients and good recipe design
	3	Superior ingredients and good recipe design
	4	Top-grade ingredients, superb recipe
	5	Obsessive quality, uncompromising recipe
Consistency <i>Mouthfeel / spreadability</i> 25% of total	1	Poor mouthfeel or spreadability
	2	Can be eaten and spread without difficulty
	3	Easy to apply, pleasant mouthfeel
	4	Effortless spreadability and very good mouthfeel.
	5	Excellent textural effect, perfect mouthfeel
Taste <i>Personal taste</i> 30% of total	1	Unpleasant, would not eat
	2	Satisfactory, basic appeal
	3	Enjoyable, pleasant
	4	Exceptional, delightful
	5	Priceless, irresistible, world-beater
Award <i>Do you think this entry deserves an award?</i>	1	Not a contender for an award
	2	A marginal contender
	3	Can contend for an award
	4	A strong contender
	5	Give this entry an award

Comments (not seen by entrant) _____

Feedback notes

POSITIVE	<input checked="" type="checkbox"/>	
Execution	A	Texture especially good
	B	Optimal balance of components
Formuln.	C	Fresh, high quality ingredients
	D	Optimal balance of components
	E	Good choice of chocolate/cocoa
Consistency	F	Extremely uniform spreading
	G	Great texture concept
	H	Enveloping, fluid mouthfeel
	I	Stable emulsion
Taste	J	Extraordinary length/persistence
	K	Well-developed / full flavour
	L	Good chocolate / ingredient match
NEGATIVE	<input checked="" type="checkbox"/>	
Execution	M	Uneven mixing
	N	Texture poor
	O	Poor balance of components
Formuln.	P	Poor quality / stale ingredients
	Q	Non-chocolate components masked
	R	Chocolate quality poor
	S	Unbalanced flavour profile
Consistency	T	Spreads unevenly
	U	Too stiff
	V	Too dry
	W	Too fluid
Taste	X	Flavour too strong
	Y	Poor choice of chocolate/cocoa
	Z	Chocolate overwhelmed
	AA	Too sweet
	BB	Too oily

Check total _____ / 10

(For statistical checking, not part of score)